



NYC RESTAURANT WEEK DINNER: JULY 20 - AUGUST 16, 2026

\$45 per person ++

APPETIZER

~ choice of ~

Gf WATERMELON CRUNCH

arugula, watermelon, avocado, goat cheese, pickled red onion, pistachio, granola, citrus mint vinaigrette

Gf CLOTHESLINE BACON

DB's classic black pepper-maple glazed slab, pickle & lemon
additional slab +7

Gf CHILLED CORN SOUP

local Jersey corn, flavor bomb tomatoes, basil-herb oil

MAINS

~ choice of ~

Gf CRISPY SKIN SALMON

spicy togarashi broccolini, celery root purée, beet vinaigrette

RIGATONI BOLOGNESE

beef and pork sausage bolognese, smoked mozzarella, basil, sourdough breadcrumbs

PARK AVE DB CHEESEBURGER*

8oz beef patty, LTO, french fries, Burkey sauce, cheddar, toasted english muffin, shishitos

DESSERT

~ choice of ~

LEMON TART

fresh lemon curd, short crust, meringue

PEACH MELBA

pound cake, roasted peaches, vanilla ice cream, raspberry sauce

CRUNCH CAKE

chocolate mousse, hazelnut praline, crunchy wafers

PARK AVE
KITCHEN

BY DAVID BURKE



Price plus tax, gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

GF = Gluten Free. We cannot guarantee zero cross-contamination on gluten free items.

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LUNCH

NYC RESTAURANT WEEK ~ 11:30AM - 3PM MON-FRI

July 20 - August 16, 2026
\$45 per person ++

APPETIZERS

~ choice of ~

Gf WATERMELON CRUNCH

arugula, watermelon, avocado, goat cheese, pickled red onion, pistachio, granola, citrus mint vinaigrette

CAESAR SALAD

lemon confit, aged shaved parmesan, crouton crumbs

Gf CLOTHESLINE BACON

DB's classic black pepper-maple glazed slab, pickle & lemon
additional slab +7

Gf CHILLED CORN SOUP

local Jersey corn, flavor bomb tomatoes, basil-herb oil

FRIED CALAMARI

shishitos, preserved lemon, peppadew peppers, Old Bay
lemon aioli

SPINACH & ARTICHOKE FLATBREAD

ricotta, wilted spinach, confit artichoke hearts, roasted garlic,
chili

MAINS

~ choice of ~

GRILLED CHICKEN CLUB

grilled chicken breast, bacon, local tomatoes, arugula, pesto mayo, ciabatta

Gf CRISPY SKIN SALMON

spicy togarashi broccolini, celery root purée, beet vinaigrette

RIGATONI BOLOGNESE

beef and pork sausage bolognese, smoked mozzarella, basil, toasted garlic breadcrumbs

Gf TUNA NICOISE

seared ahi tuna, green beans, local tomatoes, gold potatoes, olives, gem, soft egg, herb vinaigrette

8 OZ DB DRY-AGED BURGER* WITH CHEESE

LTO, Burkey sauce, cheddar, toasted english muffin, french fries, shishito

Gf WOOD-GRILLED BBQ GLAZED CHICKEN

spiced smoked chicken breast, warm mashed potatoes, braised green beans, bbq chicken jus

Gf 6 OZ FRESH CUT FILET MIGNON* + 20

Chef Burke's B1 steak sauce, watercress



SIDES

MIDTOWN HIPSTER FRIES 15

camembert, chili oil, lemon, clothesline bacon, peppadews, shishitos, parmesan

~ 10 each or choose three for 27 ~

BRUSSELS SPROUTS | SATUÉED SPINACH | ANGRY BROCCOLINI | FRENCH FRIES

PARK AVE
KITCHEN

BY DAVID BURKE



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BRUNCH

NYC RESTAURANT WEEK ~ 11:30AM – 3PM SAT & SUN

July 20 – August 16, 2026
\$30 per person ++

APPETIZERS

~ choice of ~

YOGURT, BERRIES & GRANOLA

Greek yogurt with seasonal fresh berries, granola, honeycomb

OVEN ROASTED TOMATO BISQUE

crispy basil, alphabets

SIMPLE GREEN SALAD

cucumbers, chick peas, tomatoes, house vinaigrette

CLOTHESLINE BACON

black pepper-maple glaze slab, pickle, lemon
add a second slab 7

MAINS

~ choice of ~

BUTTERMILK PANCAKES

2 freshly made cakes, powdered sugar, whipped cream

CLASSIC EGGS BENEDICT

english muffin, canadian bacon, hollandaise, home fries

PASTRAMI HASH & EGGS

house made pastrami & potato hash, poached eggs, rye crumble

PARK AVE DB CHEESEBURGER*

8oz beef patty, LTO, french fries, Burkey sauce, cheddar, toasted english muffin, shishitos

CRISPY SKIN SALMON

spicy togarashi broccolini, celery root purée, beet vinaigrette

6 OZ FRESH CUT FILET MIGNON* + 20

Chef Burke's B1 steak sauce, watercress

FOR THE TABLE

MIDTOWN HIPSTER FRIES 15

camembert, chili oil, lemon, clothesline bacon, peppadews, shishitos, parmesan

8 each | three for 21

BRUSSELS SPROUTS | SATUÉED SPINACH | ANGRY BROCCOLINI | FRENCH FRIES

PARK AVE
KITCHEN

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