

# P A R D E S

August 15th, 2016

## Vegetable & Fish

- Jar of Seasonal House Made Pickles 9
- Popcorn, Smoked Paprika 7
- Fries with House Red Wine Ketchup & Truffle Mayo 10
- Salad of Beets, Corn,  
Peach, Hazelnut, Arugula,  
Maple, Corn Hushpuppy, Maple Poached "Bacon" 14
- Kale Salad, Soy/Ginger Dressing, Radish, Shiitake Mushroom  
Tempura, Sesame Dust 14
- Striped Bass, Bouillabaise Broth, Mochi, Rouille, Spicy Kale  
Chip, Wax Bean Salad 18
- Charred Bream, Black Garlic, Shisito Confit, Heirloom Cherry  
Tomato Salad, Rosewater, Saffron 20
- Fluke Tartar, Bulgur, Pea Shoots, Seaweed Mustard 20

## Dessert

- Bourbon/Honey Baba, Bee Pollen Ice Cream, Aerated Honey  
"Yogurt", Honey Granules, Blueberries 13
- Chocolate Mousse, Cocoa Hazelnut/Financier & Jelly,  
Cherries, Orange Candy & Coulis 13
- Aerated Crème Brulee, Cantaloupe Puree & Salad,  
Lavender Gel & Glass, Cornmeal/Rosemary/Pistachio  
Shortbread 13
- By The Scoop:  
Chocolate, Pina Colada or Banana Water Ice 3.5

## Take Home

- Truffle Mayo ½ pint 6.5
- Red Wine Ketchup ½ pint 6.5
- Marinated Olives ½ pint 6.5
- House Pickles 1 pint 10

## NO SUBSTITUTIONS PLEASE!

## PLEASE ORDER ALL FOOD TO-GO WITH ORDERS FOR TABLE

PARDES RESTAURANT CAN ONLY ACCEPT CASH, MASTERCARD, VISA OR  
DISCOVER...NO AMERICAN EXPRESS PLEASE

Parties of six or more are subject to 20% service charge....We greatly appreciate and thank  
you for your patronage. Please inform your server about any allergies you may have\*

## Meat

- Beef Tartare, House Beef Jerky, Black Garlic Aoli  
Ancient Recipe Barley Cake, Kale 25
- Shisito Poppers, Stuffed With House  
Lamb/Beef Sweet Italian Sausage,  
Tomato/Black Garlic Puree,  
Olive/Fennel/Pistachio Dirt 20
- Fried Chicken, Banana/Peanut Waffle, Watermelon Salad,  
Fennel Puree, Watermelon/Lavender Coulis 26
- Crispy Smoked Chicken Shanks, White Bean Ragout,  
Poached Farmers Egg, Pistou 22
- Corned Tongue, Herb Mustard, Aoli,  
Fried Tomato, Radish, Greens 25
- BBQ Beef Belly, Smoked Hollandaise, Arugula Salad 24
- Beef Rib, Cherry/JK Scrumpys Cider Glaze,  
Cherry/Corn Salad, Crispy Cornbread 17
- Rib Eye,  
Tomato/Oyster Mushroom/Asparagus Fricasee,  
Asparagus Croquettes  
Soubise Sauce,  
Chicken Liver Jus 73
- Burger, Arugula,  
Pickled Shallots, Mustard Mayo,  
Heirloom Tomato, "Bacon" Confit  
House Made Buns 33
- Braised Beef Bacon, Grits,  
Corn Puree, Popcorn Shoots,  
Porcini Popcorn, Roasted Corn 36
- Lamb "Porchetta" Pizza,  
Spicy Tomato Sauce,  
Fennel, Tomato, Fennel Pollen,  
Arugula 31

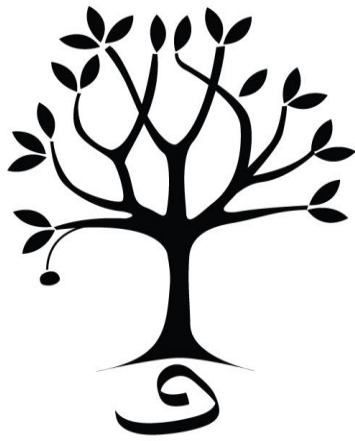


All of Our Breads & Bread Products Are Made In House,  
And Should Be Considered "Ha Motzie"

**Chef/Owner: Moses E Wendel**

The majority of our meat is pasture raised from Grow & Behold, Most of our fish is fished off Long  
Island From Blue Moon Fish, Our Eggs are exclusively cage free from Feather Ridge We work with  
local farms including but not limited too NJ Farms Produce, Migliorelli Farms, Blue Moon Ac.

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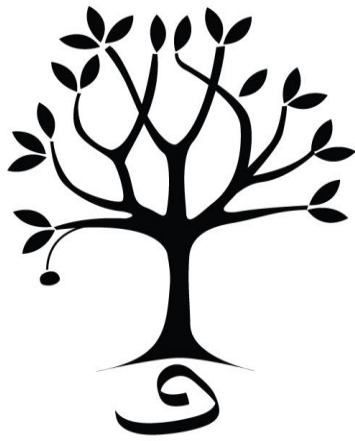




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