SNACKS

**Bread & Butter** The Elder Bread, creamed honey, ramp butter, garlic confit 6
**Chicharrones** ají panca, chimichurri 5
**Oysters** raw, lemon, fresno hot sauce 3 each
**French Fries** dijonaise 5

**CHEESE 3/16 or 5/25** served with bread & accompaniments
Hook's Aged White Cheddar
Laura Chenel's Chevre
Humboldt Fog
Nancy's Camembert
Bohemian Bleu
Aged Farmstead Gouda

**Pate** chicken liver, pickled raisins, rye crackers 9
**Nuts** fried, chickpeas, vadouvan 5
**Pickled** candy beets, cashew cheese 7
**Beef Tartare** cured egg yolk, spicy pickles, grilled bread 15
**Olives** marinated cherry pepper, fennel 6

SALADS & SOUPS

**Butter Lettuce** bleu, radish, fried shallots, bacon, buttermilk dressing 8
**Baby Kale** dried fig, pecan, aged gouda, maple vinaigrette 8
**Baby Beet** frisée, chevre, pistachio, yogurt, white balsamic vinaigrette 9
**Celery Root** celery, chives 6
**Pea Soup** chilled, carrot, artichoke, tarragon 6

PLATES

**Hamachi Crudo** aguachile, radish, cilantro, jicama, pickled fresno chiles 19
**Sweetbreads** sunchoke puree, fava beans, pork belly, mustard seed 16
**Morel Mushrooms** peas, farm egg, green garlic soubise, pickled ramps, watercress 22
**Beef Cheek** fried plantains, pepita salsa, avocado, lime, cilantro, crema 14

+++ Sea Scallops white bean puree, asparagus, carrot puree, black garlic, pine nuts, sumac 18
**Amish Chicken** fried, white cheddar grits, collards, bacon, honey mustard, pickled green tomato 20
**Tortellini** goat cheese, piquillo butter, artichokes, arugula 16
**Render Burger** brioche, aged cheddar, peppered bacon, pickled onions, arugula, dijonaise, fries 14

+++ Faroe Isle Salmon horseradish crust, swiss chard, fried leeks, cauliflower puree, capers 28
**Duck** breast & confit leg, black rice, cherry, miso, ginger, fennel, peanuts 32
**Lamb Shoulder** ricotta gnudi, pheasant backs, yams, preserved lemon 30
**Ribeye** marble potatoes, cipollini, white asparagus, garlic confit, jus 45

DESSERT

**Lingonberry Panna Cotta** walnut-oat, caramelized white chocolate, orange 8
**Strawberry Cheesecake** vegan, pecan crust, lemon, rhubarb jam, chia 8
**Dark Chocolate** hazelnut, dried plum, caramel, coffee ice cream, sea salt 8
**Olive Oil Cake** apricot sorbet, lemon basil crème anglaise, toasted meringue 8

Please tell your server about allergies or restrictions, as not all ingredients are listed with each item.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked seafood, meats or eggs may increase your risk of food borne illness.
521 East Jefferson Boulevard, South Bend, Indiana 46617
www.rendersouthbend.com

Executive Chef • Eamonn McParland
Sous Chef • Michael Sorensen
Culinary Staff • Roque Rodriguez, Michael Rodriguez, Jose Robles-Garcia

Various menu items locally sourced from:
Butternut Sustainable Farms • Zen Cafe • Wolf Farms • Terra Spice Company • Maple Leaf Farms
Miller Poultry • Hetler Farms • Walt Skibbe Farms • Jelena Farms • Native Prairie Farms
Violet Sky Chocolate • Klug Farms • As It Should Bee Apiaries • Hebron Farms • The Elder Bread