



SNACKS

Bread & Butter The Elder Bread, creamed honey, ramp butter, garlic confit **6**

Chicharrones aji panca, chimichurri **5**

Oysters raw, lemon, fresno hot sauce **3 each**

French Fries dijonnaise **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 frisee, 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**

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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, dijonnaise, fries **14**

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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.

RENDER
KITCHEN & BAR

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