



SNACKS

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

***French Fries** dijonnaise **6**

****Olives** marinated cherry pepper, fennel **6**

****Pate** mushroom, pickled raisins, rye crackers **9**

****Nuts** fried, chickpeas, vadouvan **5**

Pickled candy beets, yogurt, quinoa cracker **7**

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

SALADS & SOUPS

Butter Lettuce bleu, radish, fried shallots, 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

****Jicama Crudo** aguachile, radish, cilantro, pickled fresno chiles **10**

Chickpea Fritters sunchoke puree, fava beans, mustard seed **12**

Morel Mushrooms peas, farm egg, green garlic soubise, pickled ramps, watercress **22**

****Fried plantains** pepita salsa, avocado, lime, cilantro, crema **10**

King Trumpets white bean puree, asparagus, carrot puree, black garlic, pine nuts, sumac **14**

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Charred White Asparagus horseradish crust, swiss chard, fried leeks, cauliflower puree, capers **15**

Tortellini goat cheese, piquillo butter, artichokes, arugula **16**

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****Tofu** black rice, cherry, miso, ginger, fennel, peanuts **14**

Pheasant backs ricotta gnudi, yams, preserved lemon **17**

***Cauliflower Steak** marble potatoes, cipollini, white asparagus, garlic confit, jus **18**

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, hibiscus crème anglaise, toasted meringue, lemon basil **8**

*Can be made Vegan

** Vegan

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.

®
R E N D E R
— 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