



SNACKS

Bread & Butter The Elder Bread, summer savory butter, garlic confit **6**

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

French Fries dijonnaise **5**

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

CHEESE 3/16 or 5/25

served with baguette & accompaniments

Hook's Aged White Cheddar, WI

Laura Chenel's Chevre, CA

Humboldt Fog, CA

Nancy's Camembert, NY

Bohemian Bleu, WI

Ambrosi Pecorino Romano, ITALY

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

Nuts fried, vadouvan curry **6**

Pickled cauliflower, daikon, togarashi, rice cracker **7**

Salchichon Iberico piment d'espelette, creme fraiche, mexican gherkins, baguette **12**

SALADS & SOUPS

Butter Lettuce bleu cheese, radish, fried shallots, bacon, buttermilk dressing **8**

Heirloom Tomato feta, watermelon, ginger, shiso, sunflower seeds, white balsamic **11**

Farm Greens chevre, plums, baby beets, za'atar, pine nuts, mustard vinaigrette **8**

Melon Soup chilled, aji panca, crema, avocado **7**

PLATES

Shishito Peppers blistered, green curry, coconut, turnips, peanuts, pickled garlic **10**

Rock Shrimp chilled, remoulade, fried green tomatoes, pickled courgette, fresno chile, radish **14**

Agnolotti basil ricotta, eggplant ragout, hazelnut gremolata, jowl bacon, pecorino crisp **12**

Sea Scallops clams, marble potatoes, pearl onions, sweet corn, andouille sausage **16**

+++

Render Burger brioche, aged cheddar, peppered bacon, pickled onions, arugula, dijonnaise, fries **14**

Walleye petite squash, piquillo butter, marcona almonds, garlic confit, crispy quinoa, sherry vinegar **24**

Alaskan Halibut tarragon, chanterelle fricasee, wild rice, lemon balm nage, cherry tomato **35**

Amish Chicken fried, fingerling potato salad, collards, bacon, honey mustard, watermelon rind **22**

Berkshire Pork Chop harissa, broccolini, young carrots, yogurt, preserved lemon, capers, scapes **25**

New York Strip au poivre, potatoes, creamed swiss chard, onion puree, bourbon jus **36**

DESSERT

Panna Cotta yuzu, walnut-oat granola, honey, lime, ginger, blackberry **8**

Blueberry Cheesecake vegan, macerated blueberry, pecan nougatine **8**

Dark Chocolate cherries, cherry sorbet, coconut creme anglaise, meringue, sea salt **8**

Fresh Figs braised, mascarpone ice cream, pistachio tuile, hibiscus tea **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, Miguel 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