



## SNACKS

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

\***French Fries** dijonnaise **5**

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

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

\*\***Nuts** fried, vadouvan curry **6**

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

## 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

## SALADS & SOUPS

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

\*\***Heirloom Tomato** feta, watermelon, shiso, ginger, 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

**Fried Green Tomatoes** remoulade, pickled courgette, fresno chile, radish, **11**

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

\***Petite Squash** piquillo butter, marconas, garlic confit, crispy quinoa, sherry vinegar **11**

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

**King Oyster Mushrooms** marble potatoes, pearl onions, sweet corn **13**

+++

**Tofu** tarragon, chanterelle fricasee, wild rice, vegan jus, cherry tomato **16**

**Artichoke Hearts** fried, fingerling potato salad, honey mustard, watermelon rind **15**

\***Portobello Mushrooms** harissa, broccolini, young carrots, yogurt, preserved lemon, capers, scapes **16**

\***Cauliflower Steak** au poivre, potatoes, creamed swiss chard, onion puree, vegan jus **18**

## 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**

\*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.

RENDER  
KITCHEN & BAR

521 East Jefferson Boulevard, South Bend, Indiana 46617  
[www.rendersouthbend.com](http://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