



## LUNCH

### SMALL PLATES

**BRUSSELS SPROUTS** | \$14  
lardons, pearl onion, sherry gastrique,  
almonds

**CHICKEN WINGS** | \$14  
smoked pickle brine,  
Carolina mop sauce, pickle

### SOUPS & SALADS

add to any salad: grilled chicken \$6 | flank steak \$10 | salmon \$12

**FARMER'S MARKET SALAD** | \$12  
house mixed greens, fennel, radish,  
peas, chicory, champagne vinaigrette

### RENDITION FAVORITES

**TACOS\*** | \$20  
choice of cod or flank steak  
cotija, lime crema, marinated cabbage

**QUARTER FRIED CHICKEN\*** | \$28  
buttermilk brined chicken, jalapeno honey,  
smoked gouda mac & cheese

### BURGERS & SANDWICHES

served with chipotle seasoned fries | sub duck fat fries \$2 | side salad or soup \$2  
add to any burger or sandwich: egg \$2 | bacon \$4 | avocado \$3

**THE URBAN BURGER\*** | \$22  
1/2 lb wagyu, aged white cheddar,  
bacon, crispy onions, dill remoulade

**RENDITION VEGGIE BURGER** | \$18  
arugula, pickled red onion,  
aged white cheddar, tomato aioli

**SKILLET FOCACCIA** | \$12  
heirloom tomato, confit garlic,  
thyme, rosemary, olive oil

**MAC & CHEESE** | \$14  
smoked gouda cream sauce,  
gemelli pasta, herbed bread crumbs

**CAESAR SALAD** | \$14  
romaine, heirloom tomatoes,  
parmesan, croutons, lemon

**FISH & CHIPS** | \$22  
housemade coleslaw, dill remoulade, lemon

**BATTERED FRIES**  
**DUCK FAT & PARMESAN** | \$11  
**CHIPOTLE** | \$9

**NORTHWEST CHOWDER** | \$7/\$14  
slightly smoked seafood, yukon potatoes,  
celery, blistered corn, cream, grilled baguette

executive chef, andrew cross

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness. A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

