ALL DAY BREAKFAST

MELTS

Door County Cherry $12.50
Sweetened cream cheese & sourdough sandwich dipped in French toast batter, grilled, then topped with Door County cherries, toasted almonds and whipped cream.

Monte Cristo $19
Gruyere cheese, ham, turkey, mustard aioli & sourdough sandwich dipped in French toast batter, grilled and served with warm blueberry pepper jelly.

Bacon Burrito $10
Scrambled eggs, bacon, red bell peppers, scallions and Mild Cheddar cheese folded in a flour tortilla & baked with a crispy Cheddar crust. Served with salsa.

SIGNATURE SANDWICHES

Cloverleaf Club $16
Turkey, bacon, ham, diced roasted tomato, onion, cheddar, greens and a spread of mayo on an Italian baguette.

Smoked Cherry Chicken Salad $10.50
Pulled chicken, cherries, red onion & almonds with greens rolled inside a 12-inch wrap.

Tuna Salad $13
Tuna salad with pickled cucumbers and greens on rye.

Turkey Bruschetta $18
Flatbread, provolone, turkey, spinach, bruschetta mix, and pesto.

Muffuleta $16
Focaccia, turkey, salami, provolone, roasted tomatoes, basil, olives, balsamic reduction, greens & garlic aioli.

LUNCH

RENAUDS ARTISAN MELTS

Honey Truffle $14.50
Renard’s Terrific Trio (a rich blend of Cheddar, Parmesan and Gouda), Provolone, cream cheese and honey on sourdough bread. Infused with truffle oil & grilled to perfection.

Spinach & Artichoke $12
Provolone, baby spinach, marinated grilled artichokes, sweet bell peppers, and herb cream cheese with garlic aioli grilled on sourdough bread.

Classic $13
Renard’s famous Cheese Curds, Sharp Cheddar, scallions and house mustard aioli grilled on sourdough Cheddar crusted bread.

Albacore Tuna Melt $14.50
Tuna salad with red onion, dill & pickles, topped with chopped roasted tomatoes & Provolone on grilled rye.

Ham and Cheddar $13.50
Sharp Cheddar with ham brushed with our house mustard aioli & grilled on rye Cheddar crusted bread.

Cuban $18
Provolone with roasted pork, ham, pickle and our house mustard aioli on grilled sourdough.

BBQ Pork $16.50
Barbequed pork & pickled onion with Sharp Cheddar grilled on sourdough bread.

Italian $18
Provolone, turkey, salami, tomato, basil, garlic aioli and balsamic vinegar grilled on sourdough bread.

RENAUDS ORIGINAL PIZZAS

A crispy 12-inch thin crust topped with our delicious mozzarella cheese!

Cheese Curd & Bacon $16
Deluxe $16
Sausage & Pepperoni $14
Sausage $13
Pepperoni $13
Cheese $11

Margherita Flatbread $23.50
Flatbread, mozzarella, basil/pesto, roasted tomatoes, basil and shredded parmesan.

MAC & CHEESE

Mom’s Mac $12
Renard’s Terrific Trio (a rich blend of Cheddar, Parmesan and Gouda) and our Traditional Medium Cheddar, melted with cream to perfection. Served with cavatappi pasta and topped with golden baked panko.

Loaded Mac $14
Mom’s Mac topped with bacon, pulled pork, shredded medium Cheddar, baked until bubbly, topped with golden panko bread crumbs and drizzled with BBQ sauce.

Allergy Statement: Menu items may contain or come in contact with MILK, EGGS, TREE NUTS, WHEAT, GLUTEN, FISH, PEANUTS, SESAME & SOY

ASK ABOUT OUR CHARCUTERIE & CATERING MENU.
SALADS
Add
Tuna Salad / Smoked Cherry Chicken Salad $8
Curd Panzanella $13.50
Seasonal greens, herbs, marinated red onions, tomatoes, Kalamata olives, cheese curds and house made sourdough croutons tossed with red wine vinaigrette.
Door County Cherry, Bacon & Bleu Cheese $12
Seasonal greens and baby spinach, tossed with Door County dried cherries and marinated red onions, then topped with roasted pecans, almonds and Bleu Cheese. Served with red wine vinaigrette.
House Salad $9.50
Seasonal greens, tomatoes, marinated cucumbers and red onions dusted with Parmesan cheese. Tossed in red wine vinaigrette.

SOUPS & SIDES
Tomato Bisque Soup $7.50
Homemade tomato bisque topped with our specialty grilled cheese croutons.
Spread Flight (Serves 4-6) $19.50
Southern Pimento Spread, Cherry Jalapeno Spread, Bloody Mary Cracker Dip, Ghost Pepper Cracker Spread, East Shore Dipping Pretzels and Carrs Water Crackers.
Cheese Curds $7.50
Renard’s famous golden fried cheese curds served with a side of garlic aioli or ranch.
Cucumber & Red Onion Salad $4.50

TREATS
CHOCOLATE SHOPPE ICE CREAM
Chocolate Shoppe Ice Cream began in 1962 in Madison, WI. Famous for super-premium ice cream flavors, this Award winning ice cream uses all Wisconsin cream.

Sizes
Wafer Waffle Dish
Single serving $5 $6 $15
Double serving $7 $8 $17
Pint $8

Chocolate Shoppe Flight $8.50
Four scoops (any flavor) of Award Winning Chocolate Shoppe Ice Cream.

HOT BEVERAGES
Hot Tea (Flying Bird Botanicals) $3
Hot Coffee Medium Roast / Dark Roast $3
Door County Coffee & Tea Co.
Specialty Hot Chocolate (Hot or Iced) $4
Our house made cocoa blend is made using the finest Belgian cocoa and chocolate chips.
Chai (Hot or Iced) - with whipped cream $4.50
Spice / Vanilla

SPECIALTY BEVERAGES
Infused Lemonade $7
Blueberry Lavender: Blueberries, lavender flower & fresh lemon
Strawberry Basil: Strawberry, strawberry syrup, fresh basil & fresh lemon.
Mixed Berry Smoothie $7
Door County cherry juice, Greek yogurt, strawberries and blueberries.
Fountain Soda $3
Coke/Diet Coke/Unsweetened Iced Tea/Lemonade/Root Beer/Orange

ADULT BEVERAGES
Beer (by the bottle - ask a team member) $4
Wine (375 ml ½ bottle) $15
Santa Margherita Pinot Grigio: Dry white wine with the delightful aroma of Golden Delicious apples.
Santa Margherita Prosecco: Lovely aromas of ripe pineapples, peaches, and Rennet apples as well as delicate florals. Its finish is crisp and dry, yet sweet on the palate.
Santa Margherita Sparkling Rose: This pale pink wine brings a full bouquet of pleasing floral aromas with hints of red berry, artfully crafted with a blend of white wine made from Chardonnay and Glera grapes and a red varietal, Italian Malbec.
Santa Margherita Chianti: The aromas of this complex, dry red wine range from cherries and plums to gladiolus flowers and earthy flint. The tannic, oak-aged flavors are bright and round, with a dry, warm, fresh earthy finish.

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