



HP

Café & Grill



Locally sourced ingredients.

BURGERS

All sandwiches are served with hand cut, double fried french fries.

HP Stacked Burger

1/2 lb. Angus burger topped with peppered bacon, hickory smoked ham, provolone cheese, fried egg and HP sauce.
\$13

It's Never Too Late for Breakfast Burger

1/2 lb. Angus burger topped with applewood smoked bacon, fried egg, cheddar cheese and tator tots.
\$13

Indiana Cheese Curd Burger

1/2 lb. Angus burger topped with cheese curds, lettuce, tomato and garlic mayo.
\$13

Blue and Gold Burger

Double stacked 1/4 lb. Angus burgers grilled crispy and topped with blue cheese, cheddar cheese, arugula and tomato.
\$13

Farm Burger

1/2 lb. Angus burger topped with Indiana smoked white cheddar cheese, caramelized onions and thick cut smoked pork belly.
\$13

HP Juicy Lucy Burger

1/2 lb. Angus burger stuffed with Indiana smoked cheddar cheese topped with lettuce, tomato and HP sauce.
\$13

SANDWICHES

All sandwiches are served with hand cut, double fried french fries.

Prime Rib Sandwich

8 oz. of Shaved prime rib with garlic aioli and horseradish cheddar on brioche bun.
\$14

Applewood Smoked Chicken

Applewood smoked chicken breast served with gouda cheese, mayo, lettuce and tomato on brioche bun.
\$13

Oak Smoked Salmon

Oak smoked salmon smoked on local applewood plank seasoned with lemon topped with a garlic aioli and butter lettuce on a brioche bun.
\$13

ENTREES

Oak Smoked Whitefish

Oak smoked whitefish smoked on local applewood plank seasoned with lemon, salt and pepper served with your choice of side.
\$17

Applewood Smoked Chicken

Applewood smoked chicken breast topped with portabella mushrooms and monterey jack served with one choice of side.
\$15

HP Steak

20 oz. bone-in Ribeye seasoned with our signature HP seasoning topped with a garlic compound butter, served with one choice of side.
\$19

SHAREABLE SIDES

HP Mashed Potatoes

Homemade whipped mashed potatoes, caramelized with butter
\$8

Indiana Cheese Curds

Fresh Indiana cheese curds, fried golden brown served with homemade ranch dressing.
\$8

Grilled Vegetables

Locally sourced seasonal vegetables
\$8

Hand Cut, Double-Fried French Fries

Hand cut potatoes, double fried for extra crispy crunch
\$8



The Howard Park Cafe & Grill takes inspiration from nature, from our parks and our people.

Nearby oaks fuel our ovens, putting local flavors into each entree that is served on oak planks from the same trees.

Our talented chef then combines the best of South Bend and Midwestern culinary traditions to create modern tastes and flavors.

On this bend in the river, you'll find home.

Mark





HP
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Breakfast in the Park

HP Breakfast Plate

Three eggs, thickcut applewood smoked bacon, fresh cut hashbrowns served extra crispy and choice of fresh locally made bread.

\$10

Cast Iron Skillet Scramble

Fresh cut potatoes, seasonal vegetables, scrambled eggs and Indiana smoked cheddar cheese and choice of meat served in a cast iron skillet.

\$10

Biscuits & Gravy

Crumbled homemade biscuits topped a generous portion of spicy gravy.

\$10

Brioche Cinnamon French Toast

Locally made brioche bread, cinnamon sugar batter with homemade syrup.

\$10

Breakfast Tacos

Three mini tacos, scrambled egg, fresh tomato, avocado and goat cheese.

\$10

Avocado Toast

Thick wheat berry bread, chunky avocado, vine ripe tomatoes served with two sunny side up eggs.

\$10

Fresh Fruit & Chia Yogurt Bowls

Blueberry blended yogurt. Strawberry. Kiwi. Mango. Banana.

\$10

Giant Homemade Cinnamon Rolls

Served warm with melted glazed frosting.

\$8



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