

Earle Street

KITCHEN AND BAR

134 West Earle Street
Anderson, SC 29625
864-965-9052
www.earlestreetkitchenandbar.com

TID BITS

Jalapeno Cornbread Bites

Homemade jalapeno cornbread served with honey butter 6.95

Chicken Tenders

Hand breaded and served with honey mustard, BBQ sauce or ranch 9.95

Loaded Redskin Potatoes

Scalloped red potatoes topped with mixed cheeses, bacon and green onions served with ranch 8.95

Earle Street Nachos

Corn tortilla chips smothered in queso and shredded cheeses topped with black beans, pulled pork, BBQ sauce, sautéed onions and peppers with a side of Pico de Gallo and sour cream 10.95

Skewers de Agave

Succulent blackened shrimp skewers grilled with agave nectar 9.95

Fried Green Tomato Tower

Golden fried green tomatoes stacked in layers of roasted red tomatoes, goat cheese spread, topped with house made tomato basil coulis 10.95

Fried Pickles

Golden fried pickle spears served with house made blue cheese dill dipping sauce 7.95

Buffalo Shrimp

Golden fried shrimp tossed in buffalo sauce served with a side of ranch 8.95

GREENERY

House or Caesar Salad

Make either a large for \$4 – Add Chicken \$5 or Shrimp \$7 5.95

Spinach Salad

Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette finished off with granny smith apples and goat cheese crumbles– Add Chicken \$5 or Shrimp \$7 9.95

Black and Blue

Mixed field greens, tomatoes, red onions and candied pecans tossed in blue cheese balsamic vinaigrette topped with blue cheese crumbles, fried onion straws and filet tips 13.95

Strawberries 'n' Cream

Mixed field greens, red onions and fresh strawberries tossed in honey mustard vinaigrette finished off with goat cheese crumbles and chopped fried chicken 12.95

Brussel Sprout Salad

Mixed field greens, roasted brussel sprouts tossed in honey mustard vinaigrette finished off with pears, parmesan cheese, bacon and chopped fried chicken 12.95

Soup of the Day

Cup.....4.95

Bowl.....6.95

Dressings

Ranch ~ Thousand Island
 Honey Mustard ~ Blue Cheese
 Apple Cider Vinaigrette
 Balsamic Vinaigrette
 Blue Cheese Balsamic Vinaigrette
 Honey Mustard Herb Vinaigrette

CHOW DOWNS

Blackened Mahi Shrimp and Grits

Three cheese grits topped with a creole cream sauce, blackened Mahi Mahi and shrimp, fresh tomatoes and scallions

18.95

Chicken Fried Chicken

Golden fried boneless chicken breast over goat cheese mashed red potatoes and gravy with southern style green beans

17.95

Chicken 'n' Waffles

Belgium waffles with golden fried chicken finished with maple syrup and fresh strawberries

14.95

Lemon Herb Salmon

Grilled Atlantic salmon over asparagus and parmesan orzo, topped with wilted spinach

21.95

Caribbean Jerk Chicken

Grilled jerk chicken topped with a fresh Caribbean salsa and goat cheese crumbles sided off with Brabant potatoes

17.95

Earle Street Hot Chicken

Seasoned boneless fried chicken over three cheese grits and collard greens with a honey sriracha drizzle

17.95

Filet Mignon

8 oz grain fed Angus filet mignon topped with lump crab meat and hollandaise sauce, sided off with Brabant potatoes and asparagus

MARKET

Pork Ribeye

Chargrilled pork topped with a spiced brown sugar, walnut and golden raisin compound butter over sweet potato hash and collard greens

19.95

Meatloaf Extraordinaire

Our award winning meatloaf topped with goat cheese mashed potato fritters, homemade tomato basil coulis and goat cheese crumbles

16.95

Taco Platter

Choice of three tacos and one side item

15.95

Chicken Taco

Grilled chicken, mixed greens, shredded cheese, Pico de Gallo

Fish Taco

Grilled Mahi Mahi with mixed field greens, mango salsa, goat cheese crumbles

Pork Taco

Smoked pork butt topped with red cabbage slaw and house made BBQ sauce

Veggie Taco

Mixed greens, black beans, sauteed onions and peppers, Pico de Gallo and shredded cheese

BETWEEN THE GRAINS

(Comes with choice of one side item, except Pittsburger)

Earle Street Pulled Pork Sandwich

Hickory smoked Boston butt slow cooked piled high on a toasted bun topped with red cabbage slaw and house made BBQ Sauce 10.95

Grilled Chicken Melt

Olive oil, garlic and thyme marinated chicken breast topped with bacon, fontina cheese, honey mustard and Granny Smith apples on a toasted ciabatta bun 11.95

Earle Street Burger

½ pound burger topped with bacon, fontina cheese and onion straws with lettuce, tomato and mayo 11.95

Blackened Mahi Sandwich

Grilled blackened Mahi Mahi with mixed field greens, tomato and house made cilantro/lime aioli on a toasted ciabatta bun 10.95

Pittsburger

Filet mignon tips, sautéed mushrooms and onions, fontina cheese, house made slaw and fresh cut red potato fries piled high on a hoagie bun 12.95

Blueberry Burger

½ pound burger topped with goat cheese spread, fresh spinach and pickled onions finished with a house made blueberry BBQ sauce and goat cheese crumbles 11.95

SIDES

4.95

Three Cheese Grits ~ Fresh Cut Fries
Goat Cheese Mashed Potatoes
Goat Cheese Potato Fritters ~ Southern Style Green Beans
Homemade Mac & Cheese ~ Fried Okra
Slow Cooked Collard Greens

Kid's Menu

(Children under the age of 12 ONLY)

Served with one small side item

6.95

Burger
Fried Shrimp
Grilled Cheese
Chicken Tenders

Desserts

Banana Pudding.....6.95
Peach Cobbler a la mode.....6.95
Key Lime Pie.....6.95
Cappuccino Mousse Pie.....7.95
Salted Caramel Cheesecake.....7.95