

# Dinner Menu

## Tid Bits

<b>Jalapeno Cornbread Bites</b>	4.95
House-made jalapeno cornbread served with honey butter	
<b>Collard Green Wontons</b>	6.95
House-made collard greens, cream cheese and Parmesan cheese all tied together, fried and finished with a honey Sriracha glaze	
<b>Farle Street Nachos</b>	8.95
Corn tortilla chips smothered in queso and shredded cheeses topped with black beans, pulled pork, sautéed red onions, peppers, and house-made BBQ sauce sided with homemade pico de gallo and sour cream	
<b>Pimento Cheese Fritters</b>	6.95
Blend of cream cheese, Split Creek goat cheese, and cheddar rolled in panko bread crumbs for a perfect golden brown finish drizzled with honey	
<b>Fried Green Tomato Tover</b>	9.95
Golden fried green tomatoes stacked in layers with roasted red tomatoes, Split Creek Farms goat cheese spread and topped with house-made tomato basil coulis	
<b>Fried Pickles</b>	6.95
Golden fried pickle spears served with a blue cheese dill dipping sauce	
<b>Deviled Eggs 3 Ways</b>	5.95
A rotating variation of chef's choice blends sure to please all palates	

## Greenery

Dressings: Ranch, Honey Mustard, Creamy Poppy Seed, Blue Cheese, Balsamic Vinaigrette, Thousand Island, Caesar, Apple Cider Vinaigrette, Honey Mustard Herb Vinaigrette, Blue Cheese Balsamic Vinaigrette

<b>House Salad</b>	3.95
Mixed greens, carrots, tomatoes, bacon, and mixed cheese	
<b>Caesar Salad</b>	3.95
Crisp chopped romaine, garlic butter croutons, and fresh Parmesan cheese tossed in our homemade Caesar dressing	
<b>Make either a large for \$3 – Add Chicken \$4 or Shrimp \$6</b>	
<b>Brussel Sprout Salad</b>	11.95
Mixed field greens, roasted brussel sprouts tossed in our honey mustard vinaigrette, finished with boneless fried chicken, poached pears, Parmesan cheese and crumbled bacon	
<b>Spinach Salad</b>	9.95
Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette finished off with Granny Smith apples and Split Creek Farms goat cheese	
<b>Add Chicken \$4 or Shrimp \$6</b>	
<b>Black and Blue*</b>	11.95
Mixed field greens, tomatoes, red onions and candied pecans tossed in blue cheese balsamic vinaigrette topped with blue cheese crumbles, onion straws and filet mignon tips	

<b>Strawberries 'N' Cream</b>	10.95
Mixed field greens, red onions, fresh cut strawberries and Split Creek Farms goat cheese all drizzled with house-made honey mustard vinaigrette and topped with chopped fried chicken	

## Soups

<b>On the Green</b>	5.95
Green tomatoes, bacon, garlic and cheddar cheese in a creamy blend	
<b>Pat Five Veggie</b>	5.95
Spinach, kale, potatoes, mushrooms and carrots in a light seasoned broth	

## Between the Grains

(Comes with choice of one side item except Pittsburger)

<b>Pulled Pork Sandwich</b>	8.95
Hickory smoked Boston butt slow cooked and piled high, topped with red cabbage slaw and house-made BBQ Sauce on a toasted brioche bun	
<b>Grilled Chicken Melt</b>	9.95
Olive oil, garlic and thyme marinated chicken breast topped with bacon, fontina cheese, honey mustard and Granny Smith apples on a grilled ciabatta bun	
<b>Farle Street Burger*</b>	9.95
½ pound burger topped with bacon, fontina cheese, onion straws, lettuce, tomato and mayo on a brioche bun	
<b>Meatloaf Sandwich</b>	10.95
Our award-winning house-made meatloaf topped with pepper jack cheese and tomato basil sauce served on a toasted multigrain ciabatta bun	
<b>Blackened Mahi Sandwich</b>	9.95
Grilled blackened Mahi-mahi with mixed field greens, cilantro, tomato and our house-made cilantro lime aioli on a ciabatta bun	
<b>Pittsburger*</b>	10.95
Filet mignon tips, sautéed mushrooms and onions with fontina cheese, House-made slaw and fresh cut red potato fries piled high on a hoagie bun	

## Chow Downs

<b>Blackened Mahi Shrimp and Grits</b>	16.95
House-made three cheese grits topped with a Cajun shrimp remoulade, blackened shrimp and Mahi-mahi, fresh tomatoes and scallions	
<b>Chicken Fried Chicken</b>	13.95
Golden fried boneless chicken breast over Split Creek Farms goat cheese mashed potatoes and gravy served with southern style green beans	
<b>Chicken 'N' Waffles</b>	12.95
Belgium waffles with golden fried chicken finished with maple syrup and fresh strawberries	
<b>Lemon Herb Salmon</b>	19.95
Grilled Atlantic Salmon over Parmesan and asparagus orzo pasta, topped with a lemon herb compound butter and wilted spinach	
<b>Chicken Pot Pie</b>	13.95
Hearty just like Grandma's! Pulled roasted chicken in a creamy blend of mixed vegetables served with one side of your choice	

<b>Pan Fried Potato Encrusted Trout</b>	20.95
Potato encrusted local Rainbow Trout over mashed cauliflower with roasted Brussel sprouts and toasted almonds, finished with a white wine sauce	
<b>Braised Beef Short Rib</b>	20.95
100% grass-fed Walker Century Farms beef short ribs are slow cooked in a red wine, sherry and Portabella mushroom sauce over Split Creek Goat cheese mashed potatoes with collard greens	
<b>Filet Mignon*</b>	23.95
8oz. grass fed Angus filet mignon chargrilled with Brabant potatoes and asparagus	
Add on options:	
Oscar Style: Lump crab meat and Béarnaise sauce	3.95
New Orleans Style: Creole cream sauce with blackened shrimp	3.95
Blue cheese encrusted	2.95
<b>Meatloaf Extraordinaire</b>	13.95
This award-winning dish features house-made meatloaf topped with Split Creek Farms goat cheese red potato cakes, house-made tomato basil coulis and topped with goat cheese crumbles	
<b>Spinach and Goat Cheese Stuffed Chicken</b>	18.95
Split Creek Farms goat cheese and spinach stuffed boneless chicken over rice topped with a white wine lemon thyme sauce served with French style green beans	
<b>Bone-In Pork Loin</b>	21.95
This mammoth is a 3" cut of pork with a Grand Marnier molasses balsamic glaze with Split Creek Farms goat cheese mashed potatoes, sweet potato shoe strings, and roasted Brussel sprouts	

## Sides

Three Cheese Grits	
Fresh Cut Fries	
Goat Cheese Mashed Potatoes	
Southern Style Green Beans	
Homemade Mac & Cheese	
Fried Okra (AKA Southern Popcorn)	
Slow Cooked Collard Greens	
2.99	
Goat Cheese Potato Fritters	3.50

## Knee High to a Grasshopper

\$4.75 served with fries

**Kid's Grilled Cheese**  
**Kid's Chicken Tenders**  
**Kid's Burger**  
**Kid's Fried Shrimp**

## Desserts

**4.99**  
 Homemade Banana Pudding  
 Sea Salt Caramel cheesecake  
 Peach Cobbler a la mode

*\*Consumer Advisory* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Lunch Menu

## Tid Bits

<b>Jalapeno Cornbread Bites</b>	4.95
House-made jalapeno cornbread served with honey butter	
<b>Collard Green Wontons</b>	6.95
House-made collard greens, cream cheese and Parmesan cheese all tied together, fried and finished with a honey Sriracha glaze	
<b>Farle Street Nachos</b>	8.95
Corn tortilla chips smothered in queso and shredded cheeses topped with black beans, pulled pork, sautéed red onions, peppers, and house-made BBQ sauce sided with homemade pico de gallo and sour cream	
<b>Pimento Cheese Fritters</b>	6.95
Blend of cream cheese, Split Creek goat cheese, and cheddar rolled in panko bread crumbs for a perfect golden brown finish drizzled with honey	
<b>Fried Green Tomato Tower</b>	9.95
Golden fried green tomatoes stacked in layers with roasted red tomatoes, Split Creek Farms goat cheese spread and topped with house-made tomato basil coulis	
<b>Fried Pickles</b>	6.95
Golden fried pickle spears served with a blue cheese dill dipping sauce	
<b>Deviled Eggs 3 Ways</b>	5.95
A rotating variation of chef's choice blends sure to please all palates	

## Greenery

<b>House Salad</b>	3.95
Mixed greens, carrots, tomatoes, bacon, and mixed cheese	
<b>Caesar Salad</b>	3.95
Crisp chopped romaine, garlic butter croutons, and fresh Parmesan cheese tossed in our homemade Caesar dressing	
<i>Make either a large for \$3 - Add Chicken \$4 or Shrimp \$6</i>	
<b>Brussel Sprout Salad</b>	11.95
Mixed field greens, roasted Brussel sprouts in our honey mustard vinaigrette, finished with boneless fried chicken, poached pears, Parmesan cheese & crumbled bacon	
<b>Spinach Salad</b>	9.95
Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette finished off with granny smith apples and Split Creek Farms goat cheese	
<i>Add Chicken \$4 or Shrimp \$6</i>	
<b>Black and Blue*</b>	11.95
Mixed field greens, tomatoes, red onions and candied pecans tossed in blue cheese balsamic vinaigrette topped with blue cheese crumbles, onion straws and filet mignon	
<b>Strawberries 'N' Cream</b>	10.95
Mixed field greens, red onions, fresh cut strawberries and Split Creek Farms goat cheese all drizzled with house-made honey mustard vinaigrette and topped with chopped fried chicken	

## Up and Down

<b>Soup and House or Caesar Salad</b>	8.95
<b>Soup and 1/2 Specialty Salad</b>	11.95

## Soup

<b>On the Green</b>	5.95
Green tomatoes, bacon, garlic and cheddar cheese in a creamy blend	
<b>Pat Five Veggie</b>	5.95
Spinach, kale, potatoes, mushrooms and carrots in a light seasoned broth	

## Between the Grains

(Comes with choice of one side item except Pittsburger)

<b>Pulled Pork Sandwich</b>	8.95
Hickory smoked Boston butt slow cooked and piled high, topped with red cabbage slaw and house-made BBQ Sauce on a toasted brioche bun	
<b>Grilled Chicken Melt</b>	9.95
Olive oil, garlic and thyme marinated chicken breast topped with bacon, fontina cheese, honey mustard and Granny Smith apples on a grilled ciabatta bun	
<b>Farle Street Burger*</b>	9.95
1/2 pound burger topped with bacon, fontina cheese, onion straws, lettuce, tomato and mayo on a brioche bun	
<b>Meatloaf Sandwich</b>	10.95
Our award-winning house-made meatloaf topped with pepper jack cheese and tomato basil sauce served on a toasted multigrain ciabatta bun	
<b>Blackened Mahi Sandwich</b>	9.95
Grilled blackened Mahi-mahi with mixed field greens, cilantro, tomato and our house-made cilantro lime aioli on a ciabatta bun	
<b>Pittsburger*</b>	10.95
Filet mignon tips, sautéed mushrooms and onions with fontina cheese, House-made slaw and fresh cut red potato fries piled high on a hoagie bun	
<b>Chicken Salad Croissant</b>	8.95
House-made chunky chicken salad with toasted pecans and red grapes, topped with pickled onions and mixed greens on a toasted croissant	
<b>Caprese Melt</b>	8.95
Olive oil, fresh sliced roma tomatoes, fresh basil, balsamic glaze and fresh sliced mozzarella cheese melted to perfection on Texas toast	
<b>Fried Green Figgy Piggy</b>	9.95
Fried green tomatoes, fig jam, Walker Century Farms pork belly, mixed field greens and our house-made Split Creek Farms goat cheese pimento spread on a ciabatta bun	

## Chow Downs

<b>Blackened Mahi Shrimp and Grits</b>	10.95
House-made three cheese grits topped with a Cajun shrimp cream sauce, blackened shrimp and Mahi-mahi, fresh tomatoes and scallions	
<b>Chicken Fried Chicken</b>	9.95
Golden fried boneless chicken breast over Split Creek Farms goat cheese mashed potatoes and gravy served with southern style green beans	
<b>Chicken 'N' Waffles</b>	9.95
Belgium waffles with golden fried chicken finished with maple syrup & fresh strawberries	
<b>Chicken Pot Pie</b>	10.95
Hearty just like Grandma's! Pulled roasted chicken in a creamy blend of mixed vegetables served with one side of your choice	
<b>Meatloaf Extraordinaire</b>	9.95
This award-winning dish features house-made meatloaf topped with Split Creek Farms goat cheese red potato cakes, house-made tomato basil coulis and topped with goat cheese crumbles	

\*Consumer Advisory Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



@ The Club at Brookstone

100 River Club Drive  
Anderson, SC 29621

(864) 332-4465

LUNCH:  
Monday-Saturday  
11:00am – 3:00pm

DINNER:  
Thursday-Saturday  
5:00pm-10:00pm

Sunday Brunch Buffet  
11:00-3:00pm

[www.earlestreetkitchenandbar.com](http://www.earlestreetkitchenandbar.com)