

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 5.95

Chicken Tenders

Hand breaded and served with honey mustard or BBQ sauce 8.95

Loaded Redskin Potatoes

Scalloped red potatoes topped with mixed cheeses, bacon and green onions served with a side of ranch 7.95

Earle Street Nachos

Corn tortilla chips smothered in queso and shredded cheeses topped with black beans, pulled pork, sautéed onions and peppers and housemade BBQ sauce with a side of housemade pico de gallo and sour cream 9.95

Skewers de Agave

Succulent blackened shrimp skewers grilled with an agave nectar glaze 8.95

Fried Green Tomato Tower

Golden fried green tomatoes stacked in layers of roasted red tomatoes, goat cheese spread, topped with housemade tomato basil coulis 9.95

Fried Pickles

Golden fried pickle spears served with a housemade blue cheese dill dipping sauce 6.95

Buffalo Shrimp

Golden fried shrimp tossed in buffalo sauce served with a side of ranch 7.95

GREENERY

House Salad

Mixed greens, carrots, tomatoes, bacon and mixed cheeses 4.95

Caesar Salad

Crisp chopped romaine, garlic butter croutons and fresh parmesan cheese tossed in homemade Caesar dressing 4.95

Make either a large for \$4 – Add Chicken \$4 or Shrimp \$6

Spinach Salad

Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette finished off with granny smith apples and goat cheese crumbles 9.95
(add chicken \$4 or shrimp \$6)

Black and Blue

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 12.95

Peaches 'n' Cream

Mixed field greens, red onions and fresh Carolina peaches tossed in a honey mustard vinaigrette finished off with goat cheese crumbles and chopped fried chicken 11.95

Soup of the Day

Cup 3.50 Bowl 4.95

Dressings

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

CHOW DOWNS

Blackened Mahi Shrimp and Grits

Housemade three cheese grits topped with a Cajun shrimp remoulade, blackened Mahi Mahi, fresh tomatoes and scallions 16.95

Chicken Fried Chicken

Golden fried boneless chicken breast over goat cheese mashed red potatoes and gravy with southern style green beans 15.95

Chicken 'n' Waffles

Belgium waffles with golden fried chicken finished with maple syrup and fresh fruit 13.95

Lemon Herb Salmon

Grilled Atlantic salmon over asparagus and parmesan orzo, topped with wilted spinach 19.95

Caribbean Jerk Chicken

Grilled jerk chicken topped with a fresh Caribbean salsa and goat cheese crumbles sided off with Brabant potatoes 15.95

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 27.95

Pork Ribeye

Chargrilled pork topped with a spiced brown sugar, walnut and golden raisin compound butter over sweet potato hash and collard greens 17.95

Meatloaf Extraordinaire

Our award winning meatloaf top with goat cheese mashed potato fritters, homemade tomato basil coulis and goat cheese crumbles 15.95

Taco Platter

Choice of three tacos and one side item 14.95

Chicken Taco

Diced grilled chicken, mixed greens, shredded cheese, pico de gallo and cilantro/lime aioli

Fish Taco

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

Pork Taco

Smoked pork butt topped with red cabbage slaw and housemade 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)

Earle Street Pulled Pork Sandwich

Hickory smoked Boston butt slow cooked piled high on a toasted bun topped with red cabbage slaw and housemade BBQ Sauce 9.95

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 9.95

Earle Street Burger

½ pound burger topped with bacon, fontina cheese and onion straws with lettuce, tomato and mayo 10.95

Meatloaf Sandwich

Our award winning meatloaf topped with pepper jack cheese and our housemade tomato basil coulis served on a toasted multigrain ciabatta bun 10.95

Blackened Mahi Sandwich

Grilled blackened Mahi Mahi with mixed field greens, cilantro, tomato and our housemade cilantro/lime aioli on a toasted ciabatta bun 9.95

Pittsburger

Filet mignon tips, sautéed mushrooms and onions, fontina cheese, housemade slaw and fresh cut red potato fries piled high on a hoagie bun 11.95

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

3.99

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

Knee High to a Grasshopper

Served with one side item

(kids under 12 ONLY)

\$4.95

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

Desserts

Banana Pudding 4.95
Peach Cobbler Ala Mode 4.95
Key Lime Pie 6.50
Cappuchino Mousse Pie 6.50
Salted Caramel Cheesecake 6.50