



— ERIE ST. — KITCHEN

LOCALLY SOURCED. HONESTLY SOUTHERN.

Erie Street Kitchen is chef-driven and food-focused. We're bringing farm-fresh local produce from your favorite artisan suppliers to downtown Kent for the finest in seafood, chicken tenders, po boys, burgers, báhn mì sandwiches and one-of-a-kind-sides.

WE THANK OUR LOCAL FARMERS & PRODUCERS

Lucky Penny Creamery, Kent | Brimfield Bread Oven, Brimfield | Cleveland Tofu, Cleveland
Busy B Bakery, Stow | The NORKA Beverage Company, Akron | Black Dog Acres, Windham
Kline Honey, Rootstown | Seasons Micro Farm, Kent | Shagbark Seed & Mill, Athens
Oak Tree Hydroponic Farms, Akron | Birdsong Farm, Garrettsville
Goodell Family Farm, Mantua | Tierra Verde Farms, Deerfield

ERIE STREET KITCHEN IN THE VENICE CAFE | 163 W. Erie St. | Kent, OH 44240 | **P** 330-593-5928 | **W** eriestreetkitchen.com

HOURS 5 p.m. - 10 p.m. Tuesday through Friday | 4 p.m. - 10 p.m. Saturday | Closed Sunday & Monday | Follow us    0419 | NCZ



E CHEF JEFF'S PICK

APPS

E **DEVILED EGGS** *gf* \$8
Local, organic-fed, free-range eggs with chives, bacon and Sriracha aioli

E **FRIED GREEN TOMATOES** *gf* \$8
Sriracha aioli

CRAB CAKE *gf* \$10
Dressed salad greens with peach coulis

CHÈVRE GOAT CHEESE BALLS \$10
Lucky Penny Chèvre Cheese with minced jalapenos, parsley and scallions, breaded, then flash fried. Served with local jam and Brimfield Bread Oven toast. Gluten free bread available.

FRIED PLANTAINS *gf* \$8
With a mango habanero sauce on rice

SOUPS & SALADS

All soups and salads are served with bread

E **CHICKEN & SAUSAGE GUMBO** *gf*
Cup \$4 | Bowl \$7 | Quart \$18
See Chef Jeff's Features for other choices

GARDEN SALAD \$9
Lettuce, Cheddar, bacon, cucumbers, tomatoes, deviled egg, dressing

E **ROASTED BEET SALAD** \$9
Lettuce, beets, carrots, local goat cheese, peach vinaigrette, deviled egg (without bacon)

E **FRIED TOFU & PLANTAIN BOWL** *gf* \$12
Fried Cleveland tofu, plantains, mango habanero dressing, brown rice, sun shoots, cucumbers, Báhn Mi veggies and green onions

SALAD TOPPERS \$6
Choice of chicken tenders or shrimp, prepared Southern Fried, Nashville Hot, grilled or blackened, crab cake

CHEF-MADE DRESSINGS

Peach Vinaigrette, Honey Mustard, Blue Cheese, Ranch, or Oil & Vinegar

SEAFOOD SPECIALTIES

E **LOW COUNTRY STYLE SHRIMP & CHEESY GRITS** \$16 | Butter-Poached Lobster \$20
Shrimp cooked in a bell pepper, celery, onion and tomato sauce, with greens, salad and bread

GRILLED SHRIMP, CHICKEN & SMOKED SAUSAGE PLATTER \$16
Grilled peppers and onions, on rice, with salad and bread

JAMBALAYA WITH SHRIMP, CHICKEN & SAUSAGE *gf* \$16
Tossed in rice and a tomato creole sauce, with salad and bread

CRAB CAKE DINNER *gf* \$18
Two crab cakes served with dressed salad greens, peach coulis, with bread

SEAFOOD DINNERS

Fried, grilled or blackened.
Substitute slaw for another side on dinners \$1.

SHRIMP DINNER *gf* \$15
With hush puppies, fries and slaw. Choice of tartar or cocktail sauce.

CATFISH DINNER *gf* \$16
With hush puppies, fries and slaw. Choice of tartar or cocktail sauce.

E **LAKE PERCH DINNER** *gf* \$18
With hush puppies, fries and slaw. Choice of tartar or cocktail sauce.

SEA SCALLOP DINNER *gf* \$19
With hush puppies, fries and slaw. Choice of tartar or cocktail sauce.

NORTH COAST COMBO *gf* \$22
Fried or grilled perch and shrimp with a crab cake, fries, slaw and hush puppies.



E CHEF JEFF'S PICK

PO BOY SANDWICHES

Served on a Brimfield Bread Oven long roll and dressed with tomatoes, lettuce, pickles and mayo

CHICKEN TENDER PO BOY \$11
Choose Southern, Nashville Hot & Spicy, grilled, blackened or BBQ

E LAKE PERCH PO BOY \$14
Fried, grilled or blackened

CATFISH PO BOY \$13
Fried, grilled or blackened

SHRIMP PO BOY \$13
Fried, grilled, blackened or Nashville Hot & Spicy

GRILLED VEGETABLE PO BOY \$10
Zucchini, yellow squash, onion, red peppers, mushrooms, goat cheese and balsamic dressing

BÁHN MÌ SANDWICHES

Pickled vegetables, cilantro and Sriracha mayo on a Brimfield Bread Oven long roll

E NASHVILLE HOT & SPICY CHICKEN TENDER BÁHN MÌ \$12
Nashville Fried, Southern Fried or grilled

FRIED SHRIMP & GREEN TOMATO BÁHN MÌ \$13

FRIED GREEN TOMATO & TOFU BÁHN MÌ \$12

FRIES, TOTS OR HUSH PUPPIES

Single \$3, *gf* | Basket \$5, *gf*

Add a dipping sauce \$1

SANDWICHES & BURGERS

Served on a fresh-baked Brimfield Bread Oven bun

GRILLED CHICKEN & MUSHROOM SANDWICH \$10
With goat cheese, bacon, pickles, lettuce, tomato and onion

DELUXE CHICKEN SANDWICH \$9
Southern, Nashville Hot & Spicy, grilled or blackened and topped with house pickles, lettuce, tomato and onion

E CRAB CAKE SANDWICH \$12
With peach coulis and topped with dressed greens

E BUTTER-POACHED LOBSTER ROLL \$18
Served warm, with coleslaw

CHOICE OF LOCAL, GRASS-FED TIERRA VERDE FARMS BEEF OR "THE ALL-PLANT IMPOSSIBLE BURGER"*

*** THE BASIC BURGER** \$11
With lettuce, tomato, onions and pickles

*** E CHEESEBURGER** \$12
American, Cheddar or Goat

*** BACON CHEESEBURGER** \$13

*** BLACKENED, BLEU CHEESE & BACON BURGER** \$13
With lettuce, tomato, onions and pickles

*** GOAT CHEESE, MUSHROOM & BACON BURGER** \$13
With lettuce, tomato, onions, pickles and Sriracha mayo

**These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*



E CHEF JEFF'S PICK

CHICKEN TENDERS

Fried, grilled or blackened. Substitute slaw for another side on dinners \$1. Gluten free options available for all.

Southern-style tenders are dusted with flour, seasoned with salt and pepper, and fried

SOUTHERN CHICKEN SNACK \$8
Six tenders with a dipping sauce

SOUTHERN CHICKEN BASKET \$11
Six tenders with fries and a dipping sauce

E **SOUTHERN CHICKEN DINNER** \$14
Eight tenders with Pimento Mac & Cheese, slaw and a dipping sauce

Nashville-style tenders are our Southern-style tenders painted with a spicy hot sauce

NASHVILLE HOT & SPICY CHICKEN SNACK \$8
Six tenders with a dipping sauce

NASHVILLE HOT & SPICY CHICKEN BASKET \$11
Six tenders with fries and a dipping sauce

E **NASHVILLE HOT & SPICY CHICKEN DINNER** \$14
Eight tenders with Pimento Mac & Cheese, slaw and a dipping sauce

CHICKEN & WAFFLES \$12
Southern Fried or Nashville Hot & Spicy breaded tenders with maple syrup, honey mustard drizzle and warm apples. Gluten free and grilled available.

MASHED POTATO BOWL & SOUTHERN FRIED CHICKEN TENDERS \$14
Chicken gravy, cheddar cheese, corn and green onions. Gluten free available.

DIPPING SAUCES

Honey Mustard, Blue Cheese, Ranch, Sriracha Mayo, Mango Habanero, or Carolina Gold BBQ. Additional sauces \$1

SIDES \$3 each

Fried Okra (*gf*), Brown & Wild Rice (*gf, v*), Coleslaw (*gf*), Roasted Sweet Potatoes (*gf, v*), Potatoes (*gf*), Roasted Beets (*gf, v*), Squash & Onions (*gf, v*), Braised Greens (*gf, v*)

PREMIUM SIDES \$5 each

Pimento Mac & Cheese (*gf available*), Cheesy Grits (*gf*), Small Salad (*gf*), Fried Plantains (*gf, v*)

HOUSE-MADE DRINKS

Fresh-brewed teas and lemonades made your way

FRESH-BREWED TEA, COFFEE OR LEMONADE 16 oz. \$2 | 32 oz. \$4
Sweetened or unsweetened tea. Free refills.

FLAVORED TEAS OR LEMONADE 16 oz. \$2.50 | 32 oz. \$5

BOTTLED DRINKS \$2.75

CANNED DRINKS & BOTTLED WATER \$1

DESSERTS \$6

Selection varies, check the case. Made by Marissa at Busy B Bakery in Stow.