



Palmetto Flats

RESTAURANT & TAVERN

WHO WE ARE:

we're proud to be a Summerville-based, locally owned and operated restaurant and tavern in the heart of town.
always expect great taste, good times.
thank you for eating local!

WEEKLY EVENTS:

happy hour weekdays from 4:30pm to 7:30pm
brunch saturday and sunday from 10am to 3pm
martini madness monday from 5pm to 8pm
taco and trivia tuesday at 7pm
wine and wedge wednesday from 5pm to 8pm

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975 Bacons Bridge Rd, Ste 148 Summerville, SC 29485

the flats.

lunch daily at 11am. dinner at 4pm monday to saturday

kitchen open until 9pm weekdays, 10pm friday and saturday

brunch saturday and sunday from 10am to 3pm. happy hour: weekdays from 4:30pm to 7:30pm

starters

Mediterranean Flatbread

roasted red peppers, olives, thyme, caramelized onions, garlic, olive oil and goat cheese 12.5

Fried Green Tomato Stack

4 green tomato slices fried golden brown and topped with house pimento cheese, grilled prosciutto, organic spring mix with a basil pesto base 12

Calamari

buttermilk soaked and lightly coated with corn meal, fried, tossed with garlic infused olive oil, banana peppers, and crushed red peppers, served with house marinara 12

Flats Fries

one pound tossed with a seasoned salt 6

Okra

lightly corn meal hand dusted and fried 10

Burg Fries

basket of fries topped with our house slow roasted brisket, cheddar cheese, jalapeño peppers and sour cream 14

Pierogies

locally made fresh stuffed dumplings with onions and sour cream
3 for 6.5
6 for 12
9 for 16

Palmetto Cheese

house pimento cheese served with grilled flatbread points - turn it up a notch with chopped jalapeño peppers 10 / 11

beverages

coke fountain beverages - 3

freshly brewed ice tea - 2.75

hot tea - 2

freshly brewed Dakota blend

coffee - 3

milk - 3

juice (orange, cranberry) - 4

full bar available - see server

chicken wings*

jumbo wings served with house made bleu cheese or ranch. each order of 8 wings is approximately 1 pound

8 wings	1 flavor	12
16 wings	1 or 2 flavors	22
24 wings	up to 3 flavors	30

flavor options:

buffa-que (blend of hot and tangy BBQ), classic hot, island (mango habanero) blackened dry rub, teriyaki, lemon pepper

flatbreads

thin crusted base with fresh and generous toppings

Meatball Flatbread* 13.5

family recipe meatballs and marinara with mozzarella, sautéed green peppers and onions, oregano

Pecan Chicken* 14.5

our delicious pecan encrusted chicken diced and layered with a Parmesan vinaigrette base, spring mix, tomatoes, asiago cheese, sugared pecans

Chicken Pesto* 13

basil pesto base, balsamic sprinkled diced chicken breast, mozzarella, tomatoes

Wild Salmon* 15

sour cream and cream cheese base, grilled salmon, dill, capers, red onions, tomatoes, organic spring mix

BBQ Chicken* 13

tender grilled chicken sautéed with peppers, onions, and a tangy bbq sauce topped with a blend of mozzarella and cheddar cheeses

Prosciutto 13.5

thin sliced imported prosciutto ham with tomatoes, asiago cheese, organic spring mix with a balsamic vinaigrette base

Slow Roasted Brisket 15

house prepared slow roasted brisket, caramelized onions, green peppers, mushrooms, oregano, mozzarella cheese

Florentine 12

creamy asiago cheese sauce base, fresh spinach, chopped artichoke hearts, tomatoes, asiago

Chicken Florentine* 14.5

creamy asiago cheese sauce base, diced grilled chicken, fresh spinach, chopped artichoke hearts, tomatoes, asiago

Cheeseburger* 12.5

ketchup and mustard base, crumbled hamburger, red onions, dill pickles, lettuce, tomatoes, chopped bacon, cheddar cheese

* Warning: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server to special dietary requirements.

salads

Panzanella Salad

harvest blend of fresh cut romaine and leaf lettuces with added organic spring mix with kalamata olives, roasted red peppers, red onions, diced tomatoes, and shredded mozzarella cheese with grilled herb flatbread points 13

***Chicken Panzanella**

grilled chicken breast atop the panzanella 17.5

***Salmon Panzanella**

6 ounce grilled Atlantic Salmon atop the panzanella - blackened option available! 19

***Pecan Chicken Panzanella**

blended ground pecans and wheat bread encrusted grilled chicken atop the panzanella 18

***Southern Fried Chicken Salad**

house breaded chicken tenders over a bed of mixed greens with diced tomatoes, bacon, red onions, and cheddar cheese 15

Italian Tuna Salad

house prepared tuna salad with capers, olives, red onions, and shredded mozzarella over a bed of mixed greens with our house dill vinaigrette 14.5

Caesar Salad

chopped Romaine lettuce tossed with Caesar dressing and topped with shredded asiago cheese and grilled herb flatbread points 13

***Salmon Caesar**

6 ounce grilled Atlantic salmon atop the Caesar 19

***Chicken Caesar**

5 ounce grilled breast of chicken atop the Caesar 17.5

flatbread sandwiches

Turkey Sammie

seared smoked turkey and apple wood smoked bacon with melted provolone cheese with a roasted red pepper mayo 13

Fried Green Tomato BLT

hand breaded sliced green tomatoes layered with apple wood smoked bacon and lettuce with basil pesto 13.5

Palmetto Cheese & Bacon

pimento cheese spread with bacon and tomatoes 12

Italian Tuna

house prepared tuna salad blended with our house dill vinaigrette, with capers, olives, tomatoes, red onions, shredded mozzarella, and mixed greens 12

other delicious sandwiches

all sandwiches served with side choice

Buffalo Chicken

hand breaded and fried breast of chicken tossed in hot sauce with red onions, diced celery, lettuce, tomatoes, and bleu cheese dressing on grilled pretzel bun! 13.5

***Chicken Asiago Sandwich**

hand breaded grilled breast of chicken on a grilled pretzel bun with roasted pepper mayo, lettuce, tomato, red onions, and shredded asiago cheese 14.5

***Flats Burger**

7 ounces of fresh ground lean chuck and brisket, seasoned served on a grilled pretzel bun with lettuce, tomato, and red onions 13
add cheese / 2 slices of cheddar, provolone, or Swiss add \$2

***Pimento Cheese Flats Burger**

our Flats burger with our fresh prepared pimento cheese 14

The Tuscan

genoa salami, ham, turkey, and provolone cheese, with lettuce, tomatoes, drizzled with oil and vinegar, sprinkled with oranago and red pepper flakes on a grilled rustic Tuscan focaccia bread 14

Mustard BBQ Brisket

house prepared mustard bbq brisket with red onions and melted cheddar cheese, served on our grilled pretzel bun 13.5

Muffaletta

layered genoa salami, ham, provolone cheese, and an olive salad spread, with oil and vinegar on a grilled rustic Tuscan focaccia bread 14

Reuben

slow roasted corned beef, sliced ham, melted Swiss cheese, grilled sauerkraut, and whole grain mustard on grilled marbled rye 14.5

sides

sour cream cucumbers, breaded okra

dill carrots, orzo pesto pasta, broccoli

french fries, coleslaw

Adlhu stoned ground grits

bowl of Soup du Jour 8

cup of Soup du Jour 5

dressing options

ranch, bleu cheese, thousand island, dill vinaigrette, balsamic vinaigrette, honey mustard, oil & vinegar

*all made in house

dinner. available at 4pm

dinners are served with two sides. pasta dinners and bowl dinners served with side salad.

side choices:

breaded okra, french fries, stoned ground grits, cold orzo pesto pasta, steamed broccoli, sautéed dill carrots, sour cream cucumbers, cole slaw, mashed potatoes, seasonal choice

seafood* entree selections

Fish and Chips

half pound of hand breaded Icelandic Cod fried to a golden brown served with house slaw and fries, with our cajun lemon tartar sauce 14

add a second 1/2 pound of cod 20

Shrimp Pasta Primavera

sautéed shrimp tossed with vegetables and fresh cut bucatini pasta in a wine and butter sauce 22

Salmon Florentine

hand cut fresh Atlantic salmon cooked grilled medium unless otherwise stated, topped with a cream sauce of fresh spinach, chopped artichokes, garnished with diced tomatoes and asiago cheese 24

& Grits

sautéed shrimp or hand breaded whitefish over Adlhu Mills stoned ground white grits with a gravy of Andouille sausage, kernel corn, onions, peppers, and spinach 18

Pistachio Encrusted Whitefish

pistachio nut encrusted whitefish grilled and topped with a key-lime cilantro cream sauce 18

Blackened Shrimp Alfredo

sautéed blackened shrimp and broccoli atop fresh cut bucatini pasta with a blackened Alfredo sauce with asiago cheese and diced tomatoes 21

Salmon

grilled six ounce fresh cut Atlantic salmon, prepared medium unless otherwise stated, topped with a cream sauce with dill, tomatoes, garlic, and red onions 22

chicken, beef, and pork*

Steak - chefs choice!

hand cut and grilled, served with side and salad. see your server for tonights featured preparation Market Price

Chicken Marsala

grilled chicken breast topped with a creamy marsala wine sauce with mushrooms and melted mozzarella cheese, with two sides 17
add a second breast + 6

Chicken Marsala served over fresh bucatini pasta, served with a side salad 17
add a second breast + 6

Blackened Chicken Alfredo

grilled blackened breast of chicken with broccoli atop fresh cut bucatini pasta in a blackened Alfredo cream sauce topped with asiago cheese and diced tomatoes 18.5

Chicken Florentine

tender grilled breast of chicken topped with a cream sauce of fresh spinach, chopped artichokes, garnished with diced tomatoes and asiago cheese 18

add a second breast + 6

Pork Scaloppini

tenderized pork cutlets pan seared with lemon and butter topped with imported prosciutto ham and melted provolone cheese and garnished with lemon wheels and fresh sage 20

German Meatloaf

a blend of ground pork and beef with spices and a hard boiled egg center topped with bacon smothered with sour cream and beef stock gravy 18

Jagerschnitzel

tender pork cutlets dredged in panko breadcrumbs, pan seared and finished with a Jagersaus (brown gravy with mushrooms and onions) 20

Pecan Encrusted Chicken

ground pecans and Panko bread crumbs encrusted tender chicken breast grilled to perfection 15

add a second breast + 7

vegetarian entrees

Pasta Primavera

sautéed fresh vegetables in a white wine and butter sauce tossed with fresh cut Bertolini bucatini pasta. 15.
add shrimp 22

Butternut Squash Ravioli

fresh butternut squash filled ravioli tossed in a sage cream sauce, topped with toasted pecans and roasted red peppers 16
turn it up a notch with imported grilled sliced prosciutto ham 18

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