



*Palmetto Flats*

RESTAURANT & TAVERN

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## 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

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## 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.

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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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