



BRUNCH

shrimp & grits

well seasoned shrimp over
stone ground grits with
our amazing pecan bacon gravy 15

fried chicken & grits

cider marinated fried chicken
tenders over stone ground grits with
our amazing pecan bacon gravy 12

open faced Southwest omelet

chili rubbed chicken tenders with cheddar
cheese, black bean pico, pineapple,
avocado, onion and peppers 14

fruit salad

watermelon, feta, mint &
cucumber with balsamic reduction 8

breakfast salad

fresh spinach, bacon, fried eggs,
tomato and bacon vinaigrette 9

bacon and egg croissant

our pecan wood bacon
with (2) eggs to order with aioli,
served with one side 10

quiche of the day

made fresh every day here at zest,
enjoy this customer favorite, served
with side salad 8.5

open face tuna melt

on an English muffin with
melted Swiss and served with
one side 11

open faced seafood omelet

open omelet with Mahi
salmon, shrimp, peppers,
onions, tomatoes, mozzarella &
basil, served with one side 17

BLT

plenty of pecan wood bacon,
lettuce, tomato and mayo on
toasted sourdough 8.5

appetizers

buffalo chicken beer cheese dip

made with IPA beer, spicy & cheesy,
served with tortilla chips 7

crab dip

low country specialty served on
an open baguette 8

bruschetta

our toasted baguette with
all the Italian goodies 6

sides

asparagus 3

bacon 3

coleslaw 2

pasta salad 2

fries 3

farmer's market fruit 3

salad 3

soup of the day 3

see burger menu and drinks on back



Zest Grill 100 West Richardson ave, Summerville, SC 29483, phone 843 875 3770, email support@zestgrill.com
all our meats are cooked to min. DHEC requirement, upon request we can cook your meat to your specifications.
Warning, consuming raw or undercooked meat may increase your risk of a foodborne illness.