

# BRUNCH

## APPETIZERS

**Local Shrimp & Grits** - Crispy fried cheddar cheese grit cakes topped with a smoked andouille sausage cream sauce & sautéed local shrimp **\$9**

**Fried Green Tomatoes** - Lightly fried & served with our homemade pimiento cheese & a roasted red pepper & peach jam **\$8**

**Basket of Biscuits** - Served with sausage gravy & honey butter **\$6**

**Loaded Homefries** - Crispy fried red potatoes topped with our delicious pimiento cheese & sausage, & served with our three pepper buttermilk ranch for dipping **\$10**

**Local Shrimp, Crab, Bacon, Chipotle Dip** - Served with Artisan flat bread multi-grain crackers **\$8**

**Pimiento Cheese** - Our homemade pimiento cheese served with our pickled okra & tomato relish & flatbread crackers **\$6**

**Redneck Rolls** - Wood smoked BBQ & our world famous pimiento cheese lightly fried in a spring roll wrapper & served with our homemade mustard BBQ Sauce for dipping **\$7**

**Chicken Livers** - Crispy fried chicken livers topped with our caramelized onion, black-eye pea relish & country ham relish. Served with our three-pepper ranch for dipping **\$8**

**Crab Cake Appetizer** - Pan seared Lump and Claw crab served with our house Cajun remoulade sauce, and the pickled okra and tomato relish **\$11**

## PANCAKES, WAFFLES, & FRENCH TOAST

*Add blueberries, strawberries, bananas, pecans, walnuts, bacon, or chocolate chips for \$1.50*

**Buttermilk Pancakes**  
three made from scratch buttermilk pancakes **\$6**

**Pancake Breakfast**  
three made from scratch buttermilk pancakes served with two eggs any style and your choice of bacon, ham steak, or sausage, or corn beef hash **\$10**

**Loaded Pancakes**  
our made from scratch buttermilk pancakes filled with apple smoked bacon & sausage topped with whipped honey butter **\$9**

**Belgian Waffle**  
golden brown and delicious **\$4**

## ...& OUR SPECIALTY WAFFLES

**THE P.O.G.** - Savory Belgian waffle loaded with cheddar cheese, sausage, corn, and jalapeños topped with two crispy fried boneless chicken breasts & honey butter - *Chef's Note Best Enjoyed with Hot Sauce & Syrup* **\$12**

**THE COWBOY** - Savory waffle topped with our world famous country fried steak and sausage gravy **\$13**

**THE CHOPPER** - Savory cheddar waffle topped with two bone-in pressure fried pork chops then finished with honey butter & apple-wood smoked bacon crumbles **\$13**

**THE SULLIVANS** - Savory waffle topped with crispy fried local shrimp, scallions & chipotle butter **\$14**

## BENEDICTS

all served with two of Eggland's Best Eggs, any style & your choice of creamy grits or homefries

**Filet Mignon Eggs Benedict** - Hand cut fresh filet mignon grilled to temperature over a slice of our house baked Italian bread with grilled asparagus, topped with poached eggs & finished with hollandaise sauce **\$16**

**Redneck Eggs Benedict** - Made from scratch biscuit topped with sausage patties & finished with sausage gravy & sunny up eggs **\$11**

**Traditional Eggs Benedict** - Toasted English muffin topped with a grilled ham steak, poached eggs & hollandaise sauce **\$12**

**Crab Cake Eggs Benedict** - Toasted English muffin topped with fresh lump & claw crab cakes, fried green tomatoes, diced apple-wood smoked bacon, poached eggs & hollandaise sauce **\$14**

## BEVERAGES *Please ask your server about our beer, wine, and cocktail list*

Soda **\$2** free refills  
*(Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Dr Pepper, Mountain Dew)*  
Iced Tea **\$2**  
Premium Colombian Coffee **\$2**

Orange Juice **\$2.30**  
Apple Juice **\$2.30**  
Milk **\$2**  
Chocolate Milk **\$2**

Mocha  
Latte  
Cappuccino  
Hot Chocolate

# BRUNCH

## LOWCOUNTRY SPECIAL BREAKFAST

all served with two of Eggland's Best Eggs, any style with your choice of creamy grits or homefries & biscuit or toast

**Two Egg Breakfast** - With your choice of bacon, ham steak, corned beef hash or sausage \$8

**Country Fried Steak & Eggs** - Hand-cut & tenderized then topped with white pepper gravy \$12

**Country Ham & Eggs** - Seared country ham \$12

**Steak & Eggs** - 12 oz. hand-cut fresh in house premium rib-eye topped with compound garlic butter \$20

**Country Fried Chicken** - Two boneless fried chicken breasts topped with white pepper gravy \$11

**Flounder & Eggs** - Two lightly fried flounder fillets with tartar sauce \$11

**Crab Cakes & Eggs** - Two pan seared jumbo lump & claw meat crab cakes with remoulade sauce \$14

**Chicken Livers & Eggs** - Crispy fried chicken livers with our okra & tomato relish & three-pepper ranch \$11

**Salmon & Eggs** - A fresh grilled Atlantic salmon fillet with our okra & tomato relish \$14

**Page's Pork Chops** - Brined and pressure fried pork chops \$13

## & OUR GRITS SPECIALTIES...

**Signature Local Shrimp & Grits** - Lightly battered and fried cheese grits topped with a smoked andouille sausage cream sauce, and pan seared local shrimp served with your choice of buttermilk biscuit or toast \$14

**Fish & Grits** - Page's Pimiento Cheese Grits, Bacon Braised Collards, & Crispy Fried Flounder Fillets. Finished with our Black Eye Pea Relish \$14

**Crab Stuffed Atlantic Salmon Fillet & Grits** Served over creamy grits with wilted baby spinach & sliced tomatoes then topped with hollandaise sauce \$16

**Oysters & Grits** - Cajun fried oysters served over cheddar cheese grits then drizzled with chipotle aioli & topped with our green tomato chow-chow \$14

## BISCUITS & SUCH

**TJ's Hot Mess** - Southern fried boneless chicken breast topped with scrambled eggs, diced jalapenos & pepperjack cheese, then smothered in sausage gravy \$6

**Page's PBT** - Our signature pimiento cheese, fried green tomatoes, apple-wood smoked bacon & a fried egg on buttery grilled Texas toast \$11

**Fried Chicken Biscuit** - A boneless fried chicken breast topped with homemade white pepper gravy \$5

**Page's Pimiento Burger** - Our premium house ground chuck & brisket burger topped with pimiento cheese, apple-wood smoked bacon, a sunny up egg & mayo served with your choice of creamy grits or potatoes \$12

**Biscuits & Gravy** - Two of our made from scratch buttermilk biscuits smothered with sausage gravy \$5

## OMELETS

three-egg pan rolled omelets served with your choice of creamy grits or homefries & biscuit or toast

**Shem Creek Omelet** - Made with pan seared local shrimp, fresh crab, scallions, diced apple-wood bacon & pepperjack cheese \$14

**Oh My Gosh Omelet** - Made with egg whites, wilted baby spinach, black olives, tomatoes, red onions & feta cheese \$10

**Cajun Okra Omelet** - Made with sautéed okra, diced tomatoes, cajun smoked andouille sausage, cheddar cheese, and local shrimp \$14

**Smokin' Southern Omelet** - Made with wood smoked BBQ, pimiento cheese, our homemade BBQ sauce & crispy fried onion strings \$12

**Meat & Potato Omelet** - Made with diced ham, sausage, apple-wood smoked bacon, potatoes & cheddar cheese \$12

**Chipotle Chicken Frittata** - Made with chipotle chicken, cheddar & pepper jack cheeses, sautéed tomatoes, fresh pico de gallo, sliced avocado, and served with three pepper buttermilk ranch dressing \$12

## Cajun Oysters

open faced with crispy fried oysters, diced tomatoes, wilted baby spinach, smoked andouille sausage, house Cajun remoulade sauce \$14

## SEAFOOD

all served with French fries, coleslaw & a buttermilk biscuit

**Fried Flounder** - Two crispy fried flounder fillets with tartar sauce \$11

**Fried Local Shrimp** - Fried local shrimp with cocktail sauce \$14

**Fried Oysters** - A dozen fried oysters with your choice of sauce \$14

**Hungryneck Seafood Platter** - One fried flounder fillet, fried local shrimp & a fresh crab cake served with your choice of cocktail, tartar or remoulade sauce \$20