

## APPETIZERS

### Hungryneck Pimiento Cheese

Our famous Pimiento Cheese served with Artisan flat bread multi grain crackers \$6

### Fried Green Tomatoes

A Lowcountry classic lightly breaded with a roasted red pepper and peach jam and pimiento cheese \$8

### Homemade Crab Cakes

Pan-Seared with Jumbo Lump & fresh Claw served with a house cajun remoulade sauce and okra and tomato relish \$11

### Local Shrimp & Grits

Lightly fried cheese grits topped with pan-seared fresh shrimp, and topped with a smoked andouille sausage cream sauce \$9

### Shrimp, Crab, Bacon, Chipotle Dip

Served with Artisan flat bread multi-grain crackers \$8

### Page's Sample Platter

Pimiento Cheese, Red Neck Rolls, and Fried Green Tomatoes. No substitutions please. \$10

### Redneck Rolls

House-smoked Pork BBQ, our famous Pimiento Cheese, lightly fried in a spring roll and served with house BBQ sauce for dipping \$7

### Crispy Fried Chicken Livers

A half pound of crispy fried Chicken Livers served with blackeye pea and roasted corn relish, three pepper buttermilk ranch \$8

## SOUPS & SALADS

### Soup of the day

Bowl \$5 Cup \$3

### Fresh Atlantic Salmon Fillet Salad

Mixed greens, Applewood-smoked bacon, crumbled Blue Cheese, grilled asparagus, cucumbers, grape tomatoes, sliced red onions, boiled egg, house Vidalia onion and bacon vinaigrette \$15

### Garden Salad

Mixed greens with Cucumbers, grape tomatoes, red onion, shredded carrots, shredded cheddar cheese, and croutons \$6

Add Grilled Chicken \$3 • Add Atlantic Salmon Fillet \$6

Add Grilled or Fried Shrimp \$6 • Add Crab Cakes \$6

### Chicken Salad Plate

Our homemade chicken salad served over a bed of mixed greens with grape tomatoes, cucumbers, red onions, shredded carrots, fresh seasonal fruit and artisan crackers \$10

### Chef's Salad

Mixed green salad with grape tomatoes, red onions, cucumbers, shredded carrots, sharp cheddar cheese, diced ham, Applewood-smoked bacon, boiled eggs and marinated grilled chicken breast \$12

### Primal Plate Salad

Super foods salad with mixed greens, grape tomatoes, red onions, diced pickled beets, black olives, goat cheese, walnuts, avocado, sliced mushrooms, boiled egg, marinated grilled chicken breast, and served with balsamic vinaigrette \$12

### Chipotle Chicken Tostado Salad

Mixed greens, blackened chicken, pepper jack & cheddar cheeses, sliced cucumbers, grape tomatoes, sliced avocados, fresh pico de Gallo, tortilla chips, and chipotle aioli \$13

### Crispy Fried Catfish Fillet Cobb Salad

Mixed greens, crispy cajun fried catfish fillet, Black-Eye Pea and roasted corn salsa, boiled eggs, Applewood-smoked bacon, cheddar cheese, sliced cucumbers, red onions, grape tomatoes, three pepper buttermilk ranch dressing \$13

### Side Salad

Mixed greens with cucumber, grape tomatoes, red onion, shredded carrots, shredded cheddar cheese, and croutons \$3

**Dressing Choices** - Pages Dressings are prepared in house. Balsamic Vinaigrette, Buttermilk Ranch, Creamy Blue Cheese, Honey Mustard, Thousand Island, Three Pepper, Buttermilk Ranch, Vidalia Onion and Bacon Vinaigrette, Italian

## SEAFOOD *All Seafood served with your choice of two sides and hushpuppies*

### Fried Flounder

Two hand breaded lightly fried flounder fillets \$12

### Fried Shrimp

Local Fried Shrimp \$14

### Lowcountry Crab Cakes

Pan - Seared Homemade Jumbo Lump & fresh Claw served with a creamy remoulade sauce \$16

### Salmon Fillet

Fresh Grilled Atlantic Salmon Fillet served with an okra & tomato relish \$15

### Seafood Platter

Fried Flounder Fillet, local fried shrimp, and a Jumbo Lump & Claw Crab Cake \$20

### Local Shrimp and 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

### Fried Oysters

Hand breaded oysters fried crispy golden brown on the outside and juicy in the middle \$14

### Sea Bass

Served with an okra and tomato relish \$16

## PAGE'S SOUTHERN SPECIALTIES

All Specialties served with your choice of two sides and a cornbread muffin or buttermilk biscuit

### Country Fried Steak

Top Round steak hand tenderized, breaded, and fried to perfection. Topped with white pepper gravy \$12

### Wood Smoked Pork BBQ Platter

Smoked low and slow on our Pit served with our homemade mustard BBQ sauce \$12

### Grilled Chicken

Two all natural boneless, skinless chicken breasts marinated in our delicious blend of herbs and spices and an okra & tomato relish \$12

### Southern Fried Chicken Livers

Served with okra & tomato relish with creamy remoulade for dipping \$12

*\*Please ask to see a manager if you have any serious food allergies\**

### Chuck Steak

Ground fresh daily, cooked to order, and topped with caramelized onions and brown gravy \$12

### Chicken Fried Chicken

Two all natural boneless skinless chicken breasts breaded, fried, and topped with white pepper gravy \$12

### ☪ Southern Fried Chicken

Brined for 24 hours, lightly breaded, and pressure fried fresh to order. Crispy, juicy, and delicious!!! White Meat or Dark Meat \$12

## SIGNATURE SANDWICHES All Sandwiches served with your choice of one side

### ☪ Page's P.B.T.

Our signature Pimiento Cheese, Applewood-smoked bacon, and Fried Green Tomatoes on buttery grilled Texas toast \$11

### Crab Cake Sandwich

A Jumbo Lump and Claw Crab Cake served on a baked potato deli roll with lettuce, sliced tomato, red onion, and creamy remoulade sauce \$12

### BBQ Sandwich

Slow-smoked pulled pork on our freshly baked potato deli roll served with cole slaw and our house recipe mustard BBQ sauce \$10

### Page's Turkey Burger

Fresh ground turkey breast, hand pattied, and topped with a toasted almond aioli, swiss cheese, fresh avocado, baby spinach, and sliced tomatoes \$10

### Big Mouth BBQ Burger

Our fresh ground burger topped with slow-smoked pulled pork BBQ, cheddar cheese, coleslaw, BBQ sauce, crispy fried onion straws, lettuce, tomato, and mayo. Served on our freshly baked potato deli roll \$12

### Hell Burger

Our fresh ground burger topped with diced jalapenos, Ghost Chili cheese, Applewood-smoked bacon, lettuce, tomato, and creamy remoulade sauce. Served on our freshly baked potato deli roll \$11



### Chicken & Waffle

Belgian waffle filled with sausage, roasted sweet corn, sharp cheddar cheese, and diced jalapenos, topped with whipped honey butter and crispy fried chicken \$12  
(Chef's notes - Best enjoyed with Syrup and a Dash of Hot Sauce)

## BUILD YOUR OWN BURGER

Our burgers are 8oz. of freshly ground USDA certified chuck, beef brisket, and rib-eye steak ground daily and cooked to order. All burgers come on our freshly baked potato deli rolls with lettuce, tomato, pickles, red onions, and mayo with your choice of one side \*substitute chicken breast (grilled or fried) for no additional charge\*.

### Hamburger 6

Add American, Cheddar, Pepper Jack, or Swiss cheese	.59	Add Crispy Fried Onion Straws	.99
Add a scoop of our Hungryneck Pimiento Cheese	1.50	Add Avocado	1.25
Add Bacon	2.00	Add Fried Green Tomatoes	1.99
Add Blue Cheese or Feta Cheese	1.25	Add Jalapenos	.79
Add Grilled Onions	.79	Add Pulled Pork	1.99
Add Grilled Mushrooms	.79	Add Baby Spinach	.59

All of our Hamburgers are cooked to the required minimum temperatures. Upon Request, we will cook to your specifications. However, consuming raw or under cooked hamburgers may increase your risk of foodborne illness

## SOUTHERN SIDES Ask your server for nightly or seasonal specials. Choice of four - \$8

Butter Beans	Green Beans	Stewed Okra & Tomatoes
*Cole Slaw	*Hush Puppies	*Sweet Potato Casserole
Collard Greens	*Mac & Cheese	*Side Salad (additional .99)
Field Peas	Mashed Potatoes & Gravy	
*French Fries	*Potato Salad	* Vegetarian
*Fried Okra	Rice & Gravy	

## 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)	Orange Juice \$2.30	Mocha
Iced Tea \$2	Apple Juice \$2.30	Latte
Premium Colombian Coffee \$2	Milk \$2	Cappuccino
	Chocolate Milk \$2	Hot Chocolate