

BRUNCH
IS ALWAYS A
GOOD IDEA.



 Signature Dish

Starters

FRIED GREEN TOMATOES 12

Breaded green tomatoes served with our house pimiento cheese, roasted red pepper & peach jam, and pickled okra & tomato relish.

REDNECK ROLLS 12

Wood smoked bbq pork & pimiento cheese rolled into a spring roll wrapper and lightly fried. Served with a mustard bbq sauce.

PAGE'S SAMPLER PLATTER 17

Lowcountry favorites all on one plate. Redneck rolls, fried green tomatoes with a roasted red pepper & peach jam, & a shrimp & bacon chipotle cheese dip with pita bread.

FRIED OKRA BASKET 11

Sliced okra served with buttermilk ranch.

CAMPFIRE FRENCH TOAST STICKS* 16

Fall Special! French toast tossed in graham crackers and cinnamon sugar, drizzled with chili infused chocolate & topped with toasted marshmallow fluff.

BEIGNETS 13

Beignets dusted with powdered sugar & served with a key lime custard.

BLUEBERRY BISCUITS 13

Sweet blueberry biscuits with lemon glaze.

ASHLEIGH'S SHRIMP & GRITS 14

Battered & fried cheddar cheese grits topped with sautéed shrimp, and a smoked andouille sausage cream sauce.

Seafood Platters

GRILLED SEAFOOD PLATTER

Grilled sea bass, low country crab cake, jumbo grilled shrimp, and pan seared scallops in herb garlic butter sauce. Served with two sides. 36

ULTIMATE SEAFOOD PLATTER

CHARLESTON'S BEST! Pan seared lump & sweet claw blue crab cake, perfectly fried jumbo shrimp, fried oysters, and a crispy fried flounder fillet. Served with two Southern sides. 35

Featured Dishes

ASHLEIGH'S SHRIMP & GRITS

Award winning and featured in *Southern Living*, Battered & fried cheddar cheese grit cakes topped with a smoked andouille sausage cream sauce, & jumbo pan seared shrimp. Served with a biscuit. Voted best shrimp & grits in Charleston! 20

FLOUNDER & RED BEANS & RICE

Two crispy fried flounder fillets over red beans and rice. 20

Favorites

TJ'S COLOSSAL HOT MESS* 20

A tower of Southern fried chicken breasts, buttermilk biscuits & scrambled eggs with pepper jack cheese & jalapenos. Smothered with Page's country sausage gravy and served with grits. *Original TJ's Hot Mess* 13

COUNTRY FRIED STEAK & EGGS* 16

Hand cut, hand battered & fried to order topped with white pepper gravy and served with grits & a biscuit.

OH MY GOSH EGG WHITE OMELET* 14

Sautéed baby spinach, tomatoes, olives, red onions, & feta cheese. Served with grits & a biscuit.

THE COLEMAN* 13

Eggs served any style, thick sliced apple-wood smoked bacon, breakfast sausage, home fries, pimiento cheese grits, and a biscuit. No substitutions please!

SALMON FILLET EGGS BENEDICT* 20

Grilled salmon served on an english muffin with sautéed baby spinach, tomatoes, diced bacon, poached eggs, hollandaise, & shaved parmigiano reggiano cheese. Served with grits.

CRAB CAKE EGGS BENEDICT* 22

Grilled english muffin topped with pan seared crab cakes, fried green tomatoes, poached eggs, hollandaise, and diced apple-wood smoked bacon. Served with grits.

TRADITIONAL EGGS BENEDICT* 16

English muffin, pecan smoked ham, sliced tomatoes, poached eggs, & hollandaise sauce. Served with grits.

PAGE'S BRUNCH PBT* 14

Featured on the Travel Channel. Grilled buttery texas toast topped with pimiento cheese, apple-wood smoked bacon, fried green tomatoes, and an egg any style. Served with grits.

HUEVOS RANCHEROS FRITTATA* 16

Blackened chicken breast, pepper jack & cheddar cheeses, avocado, fresh pico de gallo, cilantro, sour cream, and tortilla strips. Served with grits & a biscuit.

SHEM CREEK OMELET* 18

Pan-seared jumbo shrimp, fresh blue crab, scallions, apple-wood smoked bacon, & pepper jack cheese. Served with grits and a biscuit.

Specialty Waffles & Better Batter

Add diced bacon, blueberries, strawberries, bananas, candied pecans, chocolate chips, crème anglaise, or blueberries 2

 **SWEET POTATO PANCAKES WITH CRISPY FRIED CHICKEN** 16

Sweet potato & candied pecan pancakes topped with cinnamon & powdered sugar, honey butter & fried chicken. Sub apple-wood smoked bacon for fried chicken - no charge.

BUTTERMILK WAFFLE BREAKFAST* 13

Buttermilk waffle served with eggs any style and your choice of apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash. Sub country ham or bone-in ham steak 3

PANCAKE BREAKFAST* 15

Buttermilk pancakes served with eggs any style and your choice of apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash. Sub country ham or bone-in ham steak 3

 **CINNAMON BUN WAFFLE BREAKFAST*** 16

Cinnamon Buns pressed in a waffle iron & topped with cinnamon, powdered sugar, candied pecans, & crème anglaise. Served with eggs any style and your choice of apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash.

Sub country ham or bone-in ham steak 3

Add fried chicken breast to the cinnamon bun waffle 4

FRENCH TOAST BREAKFAST* 16

Challah bread battered in a house french toast mix, grilled, and dusted with cinnamon & powdered sugar. Served with eggs any style and your choice of apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash.

Sub country ham or bone-in ham steak 3

*** Chicken and Waffle Heaven ***

THE ORIGINAL!

Our award winning savory waffle filled with cheddar cheese, sage sausage, roasted corn, & jalapenos. Topped with boneless fried chicken breasts & honey butter. 16

HOT HONEY

A classic buttermilk waffle topped with five smoked chicken wings with Page's special dry rub and served with a hot honey syrup. 16

BANANA PUDDING

Buttermilk Waffle topped with the South's best banana pudding, and nilla wafer crusted boneless fried chicken breasts. 16

More Like Lunch . . .

 **FRIED SHRIMP** 20

Jumbo fried shrimp. Served with two southern sides.

FRIED FLOUNDER 16

Crispy flounder fillets served with two southern sides.

SHORT RIB AND GRITS 25

Braised short ribs cooked in a red wine reduction, served over Gouda and Gruyere grits and stewed collard greens. Served with a biscuit.

POG SEAFOOD PLATTER 26

Pan seared lump & sweet claw blue crab cake, perfectly fried jumbo shrimp, and a crispy fried flounder fillet. Served with two Southern sides.

BLACKENED SEABASS & SHRIMP 25

Blackened Sea bass & jumbo grilled shrimp over steamed white rice with a Cajun creole sauce, sautéed spinach & blistered grape tomatoes.

 **LOWCOUNTRY CRAB CAKES** 24

Pan seared jumbo lump & sweet blue crab cakes. Served with two southern sides.

SEAFOOD PASTA 20

Jumbo grilled shrimp & blue crab tossed in a white wine and garlic butter sauce with spaghetti pasta.

SOUTHERN FRIED PORK CHOPS 16

Center cut, bone-in pork chops brined for 48 hours and fried to perfection. Served with two southern sides.

PAGE'S FAMOUS FRIED CHICKEN 18

24 hour brined bone-in fried chicken served with *three* southern sides. Choice of white or dark meat.

SUMMER SALAD 16

Grilled & chilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, candied pecans, and Balsamic Vinaigrette dressing.

Southern Sides

FALL SPECIAL - SWEET POTATO SOUFFLE - Creamy sweet potatoes topped with a pecan brown sugar streusel +2
Collards | Mac & Cheese | Red Rice | Coleslaw | Fried Okra | Fries | Gouda Grits +2 | Side Salad +3

TRY OUR AWARD WINNING BLOODY MARY, MIMOSAS, AND SIGNATURE BRUNCH COCKTAILS!



PAGE'S BLOODY MARY 10

VOTED BEST IN CHARLESTON!
Served with pickled okra, lemon slice, olive, celery, and a strip of bacon. Ask your server about vodka options! Make it a Bloody Maria with Tequila!

HOLY WATER 10

Vodka, rum, Peach Schnapps, pineapple juice, lemonade, & blue curacao

PAGE'S BELLINI 10 / 24

Champagne, Peach Schnapps and peach infused syrup served in a wine glass or carafe