Starters

**FRIED GREEN TOMATOES**  12
Breaded green tomatoes served with our house pimiento cheese, roasted red pepper & peach jam, and pickled okra & tomato relish.

**ASHLEIGH’S SHRIMP & GRITS**  14
Battered & fried cheddar cheese grits topped with sautéed shrimp, and a smoked andouille sausage cream sauce.

**FRIED OKRA BASKET**  11
Sliced okra served with buttermilk ranch.

**REDNECK ROLLS**  12
Wood smoked barbecue pork & pimiento cheese rolled into a spring roll wrapper and lightly fried. Served with a mustard barbecue sauce.

**PUMPKIN FRENCH TOAST STICKS**  14
Fall Special! French toast tossed in pumpkin spice & served with chili infused chocolate & pumpkin cream cheese icing.

**BEIGNETS**  13
Beignets dusted with powdered sugar & served with a key lime curd.

**BLUEBERRY BISCUITS**  13
Sweet blueberry biscuits with lemon glaze.

**PAGE’S SAMPLER PLATTER**  17
Lowcountry favorites all on one plate. Redneck rolls filled with pimiento cheese & smoked pork barbecue, fried green tomatoes with a roasted red pepper & peach jam, & a shrimp & bacon chipotle cheese dip with pita bread.

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

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

**CRAWFISH ÉTOUFFÉE**
Crawfish smothered in a rich, creole sauce served over steamed rice and topped with six grilled jumbo shrimp.  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 & a biscuit.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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**Specialty Waffles & Better Batter**

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

**CINNAMON BUN WAFFLE BREAKFAST**  
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

**PANCAKE BREAKFAST**  
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

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**Signature Dish**

**Specialty Waffles & Better Batter**

**Sweet Pot a to p ancakes with crispy fried chicken 16**

Sweet potato & candied pecan pancakes topped with cinnamon & powdered sugar, honey butter & fried chicken.

**Signature Dish**

**Specialty Waffles & Better Batter**

**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.

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**Chicken and Waffle Heaven**

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**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.

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**Banana Pudding**

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

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**More Like Lunch . . .**

**Fried Shrimp**  
Jumbo fried shrimp. Served with two southern sides.

**Fried Flounder**  
Crispy flounder fillets served with two southern sides.

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

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**Southern Sides**

**FALL SPECIAL - SWEET POTATO SOUFFLE** - Creamy sweet potatoes topped with a pecan brown sugar streusel

Collards | Mac & Cheese | Red Rice | Coleslaw | Fried Okra | Fries | Gouda Grits | Side Salad

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**FALL SPECIAL - SWEET POTATO SOUFFLE** - Creamy sweet potatoes topped with a pecan brown sugar streusel.

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

**Page’s Bloody Mary**  
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**  
Vodka, rum, Peach Schnapps, pineapple juice, lemonade, & blue curacao

**Page’s Bellini**  
Champagne, Peach Schnapps and peach infused syrup served in a wine glass or carafe.

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