**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.

**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.

* 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
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

THE ORIGINAL!
Our award winning savory waffle filled with cheddar cheese, sage sausage, roasted corn, & jalapeños. 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 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.

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

Southern Sides

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

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