



 Signature Dish

Starters

REDNECK ROLLS 12

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

LOWCOUNTRY CRAB CAKES 16

Pan seared lump & sweet claw crab cakes served with pickled okra and tomato relish and remoulade.

BEIGNETS 13

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

FRIED GREEN TOMATOES 12

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

Favorites

Served with grits or home fries (except bowls). Choice of toast or biscuit (except benedicts)

THE COLEMAN* 13

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

BOULEVARD BASIC* 10

Eggs any style with apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash.

OH MY GOSH EGG WHITE OMELET* 13

Sautéed baby spinach, tomatoes, olives, red onions, and feta cheese.

OLD VILLAGE OMELET 13

Bacon, avocado, diced garden fresh tomatoes, and sharp cheddar cheese.

MEAT LOVERS OMELET 15

Country sausage, apple-wood smoked bacon, diced ham, and sharp cheddar cheese.

SPANISH OMELET* 18

Chorizo, onions, potatoes, guacamole and house-made rancheros sauce

CRAB CAKE EGGS BENEDICT* 22

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

TRADITIONAL EGGS BENEDICT* 16

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

HUEVOS RANCHEROS BOWL* 14

Grits with sauteed black beans and chiptole chicken with pepperjack cheese. Topped with a house made salsa, feta and two eggs any style. Add avocado +2

STEAK AND HASH BOWL* 14

Roasted & chopped seasoned steak, onions, peppers, and potatoes sauteed & topped with 2 eggs any style.

Shem Creek Omelet

Pan-seared jumbo shrimp, fresh blue crab, scallions, diced apple-wood smoked bacon, & pepper jack cheese. Served with your choice of grits or homefries, and biscuit or toast. 18

Ashleigh's Shrimp & Grits

As featured on the Travel Channel, our award winning, battered & fried cheddar cheese grits topped with a smoked andouille sausage cream sauce, & jumbo pan seared shrimp. Biscuit with entree. Starter 14 / Entrée 20

Biscuits & Sandwiches

Served with grits or home fries.

TJ'S HOT MESS* 13

Southern fried chicken served on a buttermilk biscuit & topped with scrambled eggs with pepper jack cheese & jalapenos. Smothered with country sausage gravy.

COUNTRY FRIED STEAK BISCUIT 12

Hand cut, hand battered top round tenderized steak served covered with white pepper gravy on a cat-head biscuit

PAGE'S PBT* 14

Featured on the Travel Channel. Grilled buttery Texas toast topped with pimiento cheese, smoked bacon, fried green tomatoes, and an egg any style.

HOT HONEY CHICKEN BISCUIT 12

Fried chicken in our signature hot honey sauce on a cathead biscuit and a hot honey drizzle.

MORTADELLA & CHEESE* 13

Italian cured pork flavored with peppercorns & pistachios, sliced thin and grilled with provolone cheese with an egg any style on a toasted brioche bun with a mustard butter.

BISCUITS & GRAVY & EGGS* 12

Made from scratch buttermilk biscuits topped with homemade country sausage gravy. (This item does not come with grits or homefries or bread choice.)

Better Batter

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

 Signature Dish

FRENCH TOAST 12

Battered in house french toast mix, grilled, and dusted with powdered sugar.

BUTTERMILK WAFFLE 10

Made from scratch buttermilk waffle

CINNAMON BUN WAFFLE 13

Cinnamon Buns pressed in a waffle iron & topped with powdered sugar, candied pecans, & crème anglaise.

BUTTERMILK PANCAKES 11

Stack of made from scratch buttermilk pancakes

SWEET POTATO PANCAKES 13

Sweet potato & pecan pancakes topped with powdered sugar, & honey butter.

Add fried chicken breast or bacon 4

BANANAS FOSTER . . .

Sautéed bananas in a brown sugar, buttery rum sauce & finished with crème anglaise and powdered sugar.

FRENCH TOAST 16

BUTTERMILK WAFFLE 14

BUTTERMILK PANCAKES 16

BETTER BATTER BREAKFASTS*

Served with eggs any style and your choice of apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash.

Sub ham steak 4

FRENCH TOAST* 16

BUTTERMILK WAFFLE* 13

CINNAMON BUN WAFFLE* 16

BUTTERMILK PANCAKES* 15

*** Chicken and Waffle Heaven ***

THE ORIGINAL!

Our award winning savory waffle filled with cheddar cheese, sausage, roasted corn, & jalapenos.

Topped with boneless fried chicken breasts & honey butter. 16

HOT HONEY

A classic buttermilk waffle topped with four smoked chicken wings

with Page's special dry rub and served with a hot honey syrup. 16

PEACH COBBLER

A classic buttermilk waffle topped with lightly pecan-wood smoked peach cobbler and one fried boneless chicken breast and cobbler crumbles. 16

More Like Lunch . . .

Served with eggs & grits OR two Southern sides unless noted! Southern sides starting at 8am.

FRIED OR GRILLED SHRIMP 20

Dozen jumbo fried shrimp or grilled in herb garlic butter.

LOWCOUNTRY CRAB CAKES 24

Pan seared jumbo lump & sweet blue crab cakes.

POG SEAFOOD PLATTER 26

Pan seared lump & sweet blue crab cake, perfectly fried jumbo shrimp, and a crispy fried flounder fillet.

Add Fried Oysters for the ultimate seafood platter! 10

COUNTRY FRIED CHICKEN OR STEAK

Top round tenderized steak or two crispy boneless chicken breasts topped with white pepper gravy.

Chicken 15 | Steak 16

FRIED FLOUNDER 16

Crispy flounder fillets.

SOUTHERN FRIED PORK CHOPS 16

Center cut, bone-in pork chops brined for 48 hours.

BLACK ANGUS RIB EYE STEAK* 32

Hand cut, seasoned and finished with garlic herb butter. Served with two sides. Please allow extra time for medium well and well done steaks

SMOKED CHICKEN WINGS 12 / 24

Half dozen or dozen crispy and juicy slow smoked chicken wings dusted with our signature dry rub. (Not served with eggs, grits or Southern sides)

GRILLED SALMON 20

Grilled salmon in herb garlic butter and seasoning

SEAFOOD MAC AND CHEESE 22

Pasta tossed in a cajun bechamel sauce with smoked andouille sausage, jumbo sautéed shrimp, and sweet blue crab. Topped with pepper jack & sharp cheddar cheeses. (Not served with eggs, grits or Southern sides)

PAGE'S SMASHBURGER 15

Two smashed 1/4 lb patties made with blend of chuck round steak, rib-eye, & filet mignon & topped with American cheese, caramelized onions & burger sauce. Served with grits or one Southern side.

PAGE'S FAMOUS FRIED CHICKEN 16

24 hour brined chicken that is pressure fried. Choice of white meat or dark meat. Please allow a little extra time as we fry chicken to order!

Southern Sides - starting 8am!

(All sides are \$4 if not included with entree)

Collards | Mac & Cheese | Red Rice | Coleslaw | Fried Okra | Fries | Pimiento Cheese Grits

Beverages (Please ask your server for our beer, wine & cocktail list.)



PAGE'S BLOODY MARY 10

Voted #1 Bloody Mary in Charleston!

Served with pickled okra, lemon slice, olive, celery, and a strip of bacon. Ask your server about vodka options.

PAGE'S BELLINI 10 / 24

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

KING BEAN COFFEE

Locally roasted in Charleston with Italian-made Petroncini roasters. "Coffee for the Culinary South!"

TRY ONE OF OUR AWARD WINNING BLOODY MARYS OR MIMOSAS!