



# LOCAL FOOD FOR LOCAL FOLKS



Signature Dish

## Gluten Free - Lunch & Dinner

### Salads

*Dressings* Balsamic Vinaigrette | Buttermilk Ranch | Three Pepper Ranch | Vidalia onion & Bacon Vinaigrette | Blue Cheese | Cilantro & Lime Vinaigrette | Honey Mustard

**TOSTADO SALAD** Chicken 17 | 8oz Mahi 22  
Mixed green salad topped with grilled mahi OR grilled & chilled chicken breast with avocado, pepper jack cheese, red onion, pico de gallo, cucumbers, tortilla chips, and cilantro lime vinaigrette.

**SHRIMP PRIMAL** 18  
Mixed greens, pan seared jumbo shrimp, sliced avocado, red onion, tomatoes, thick diced pecan-wood smoked bacon, and boiled eggs.

**SALMON FILLET SALAD\*** 20  
Mixed greens with grilled salmon, blue cheese crumbles, smoked bacon, eggs, tomatoes, red onions, sliced cucumbers, and our house vidalia onion & bacon vinaigrette.

**STEAKHOUSE SALAD\*** 22  
Grilled Filet Mignon with mixed greens, eggs, pecan-wood smoked bacon, crumbled blue cheese, tomatoes, red onions, and cucumbers.

**PAGE'S HOUSE SALAD** 12  
Mixed greens with diced ham, pecan-wood smoked bacon, sharp cheddar cheese, tomatoes, red onions, sliced cucumbers, and shredded carrots.  
Add marinated grilled chicken - 5  
Add grilled shrimp or salmon\* - 8

**CHICKEN SALAD PLATE** 14  
Petite mixed green salad with tomatoes, red onions, cheddar cheese, sliced cucumbers, shredded carrots, and red onions. Topped with homemade chicken salad and served with fresh fruit platter & balsamic vinaigrette.

**PAGE'S SUMMER SALAD** 17  
Grilled chilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, and candied pecans with a housemade Balsamic Vinaigrette dressing

### Entrees

All items served with two sides except Shrimp and Grits

**SHRIMP AND GRITS** 22  
Cheddar cheese grits topped with sauteed shrimp, diced tomatoes, bell peppers, red onions, and diced pecan-wood smoked bacon.

**GRILLED SALMON** 22  
Sautéed in a herb garlic butter sauce and seasoned to perfection.

**GRILLED SHRIMP** 22  
Grilled jumbo shrimp in a herb garlic butter sauce.

**GRILLED SEAFOOD PLATTER** 36  
Grilled Sea Bass, Jumbo Shrimp, and pan seared Scallops finished with a herb garlic butter sauce.

**RIBEYE & GRILLED SHRIMP\*** 42  
Hand cut ribeye, seasoned and finished with steak compound butter and jumbo grilled shrimp. Served with two sides. Please allow extra time for medium well and well done steaks.

**BLACKENED SEABASS & SHRIMP** 26  
Blackened Sea bass & jumbo grilled shrimp over steamed white rice, sautéed spinach & blistered grape tomatoes.

**MARINATED GRILLED CHICKEN** 15  
48 hour marinated boneless chicken breasts served with a pickled okra & tomato relish.

**BBQ PULLED PORK PLATTER** 16  
Pork shoulders that are seasoned with our family's dry rub recipe. Smoked low & slow on site and finished with our vinegar butt sauce. Choice of mustard bbq or sweet Carolina bbq sauce.

**GRILLED PORK CHOPS** 17  
Center cut pork chops brined for 48 hours.

**SMOKED HALF CHICKEN** 20  
Smoked low & slow on site & served with yellow BBQ sauce and two sides. Until sold out! (\*\*Smoked chicken may sometimes appear pink as a normal result of the smoking process.)

### Gluten Free Sides

- Mashed Potatoes
- Pimiento Cheese Grits
- (Add Diced Bacon + \$2)
- Steamed White Rice

### <<< Side Choices >>>

Extra sides \$4 unless otherwise noted

**VEGGIE PLATTER** 14  
Your choice of four made from scratch southern or vegetarian sides.

### Vegetarian Sides

- Coleslaw
- Sliced tomatoes
- Side Salad - add \$3 (\$6 as extra side)

**\*\*While these menu items have no ingredients with gluten, we cannot guarantee 100% cross-contamination prevention\*\***

**Please notify your server if your reaction to gluten is severe**



## LOCAL FOOD FOR LOCAL FOLKS



### Gluten Free - Breakfast (Weekdays Only)

#### THE COLEMAN\* 13

Eggs served any style, thick sliced pecan-wood smoked bacon, breakfast sausage, pimiento cheese grits, and sliced tomatoes. Served with grits.

#### BOULEVARD BASIC\* 10

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

Sub country ham or bone-in ham steak 3

#### GRILLED FLOUNDER & EGGS\* 17

Grilled flounder fillets served with eggs any style and served with grits

#### SHRIMP AND GRITS 22

Cheddar cheese grits topped with sauteed shrimp, diced tomatoes, bell peppers, red onions, and diced pecan-wood smoked bacon.

#### STEAK & EGGS\* 35

Premium grilled rib-eye steak or filet mignon finished with a house garlic & herb butter with eggs any style.

#### 🌱 SHEM CREEK OMELET 18

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

#### OLD VILLAGE OMELET 13

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

#### MEAT LOVERS OMELET 15

Country sausage, pecan-wood smoked bacon, diced ham, and sharp cheddar cheese. Served with grits.

#### OH MY GOSH EGG WHITE OMELET 13

Sauteed baby spinach, tomatoes, olives, red onions, and feta cheese. Served with grits.

#### 🌱 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

### Gluten Free - Brunch (Saturday & Sunday Only)

#### GRILLED SALMON 22

Sautéed in a herb garlic butter sauce and seasoned to perfection.

#### 🌱 GRILLED SHRIMP 22

Grilled jumbo shrimp in a herb garlic butter sauce. Served with two sides.

#### GRILLED SEAFOOD PLATTER 36

Grilled Sea Bass, Jumbo Shrimp, and pan seared Scallops finished with a herb garlic butter sauce. Served with two sides.

#### SUMMER SALAD 17

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

#### 🌱 SHEM CREEK OMELET 18

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

#### THE COLEMAN\* 13

Eggs served any style, thick sliced pecan-wood smoked bacon, breakfast sausage, pimiento cheese grits, and sliced tomatoes.

#### HUEVOS RANCHEROS FRITTATA 16

Blackened chicken breast, pepper jack & cheddar cheeses, avocado, fresh pico de gallo, cilantro, sour cream, and garnished with corn tortilla chips.

#### OH MY GOSH EGG WHITE OMELET 14

Sauteed baby spinach, tomatoes, olives, red onions, and feta cheese. Served with grits.

#### 🌱 BLACKENED SEABASS & SHRIMP 26

Blackened Sea bass & jumbo grilled shrimp over steamed white rice, sautéed spinach & blistered grape tomatoes.

### Brunch Gluten Free Sides (Saturday & Sunday Only)

Coleslaw | Grits | Pimiento Cheese Grits | Side Salad \$3

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