

BRUNCH
IS ALWAYS A
GOOD IDEA.



 Signature Dish

Starters

FRIED GREEN TOMATOES 13

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

ASHLEIGH'S SHRIMP & GRITS 15

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

FRIED OKRA BASKET 11

Sliced okra served with three pepper ranch.

BLUEBERRY BISCUITS 13

Sweet blueberry biscuits with lemon glaze.

REDNECK ROLLS 12

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

FRENCH TOAST STICKS* 16

Flash fried and tossed in a cinnamon sugar mix & served with chili infused chocolate & crème anglaise.

BEIGNETS 13

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

PAGE'S APPLE POP TART 10

Flaky pastry filled with spiced apples and topped with icing and cinnamon sugar.

CRAB CLAWS 18 (subject to market availability)

Deep fried crab claws served with remoulade sauce.

SMOKED CHICKEN WINGS 12 / 24

Half dozen or dozen crispy & juicy slow smoked chicken wings dusted with our signature dry rub.

Featured Dishes

ASHLEIGH'S SHRIMP & GRITS

Award winning and featured in *Southern Living*, our 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! 22

SHORT RIBS AND GRITS

Braised short ribs cooked in a red wine reduction, served over Gouda and Gruyere grits and stewed collard greens. 28

CRAB HASH

Sliced home fries with roasted red peppers, asparagus, crispy bacon, & jumbo lump crab. Topped with eggs your way and chipotle hollandaise. 20

A TALE OF TWO QUICHES

Creamy egg custard filling baked in a sweet, buttery pastry crust and served with an arugula salad tossed with balsamic vinaigrette.

Quiche Lorraine

Pecan-wood smoked bacon, swiss cheese, and caramelized onions. 17

Spinach and Gruyère Quiche 17

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 pecan-wood smoked bacon, breakfast sausage, home fries, pimiento cheese grits, and a biscuit. No substitutions please!

SALMON FILLET EGGS BENEDICT* 22

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

SHEM CREEK OMELET* 18

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

CRAB CAKE EGGS BENEDICT* 22

Grilled english muffin topped with pan seared crab cakes, fried green tomatoes, poached eggs, hollandaise, and diced pecan-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* 15

Featured on the Travel Channel. Grilled buttery texas toast topped with pimiento cheese, pecan-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.

Specialty Waffles & Better Batter

PANCAKES WITH CRISPY FRIED CHICKEN OR BACON 16

 **SWEET POTATO & CANDIED PECANS**

Topped with powdered sugar and butter.

CLASSIC BUTTERMILK

Page's classic buttermilk pancakes with butter.

BANANA-NUT

Bananas and pecans in our classic buttermilk pancakes topped with butter.

BLUEBERRY

Fresh blueberries in our classic buttermilk pancakes topped with butter.

CINNAMON BUN WAFFLE & FRUIT* 16

Cinnamon Buns pressed in a waffle iron & topped with powdered sugar, candied pecans, & crème anglaise. Served with seasonal berries & pecan-wood smoked bacon.

FRENCH TOAST & FRUIT* 16

Challah bread battered in a house french toast mix, grilled, and dusted with cinnamon & powdered sugar. Served with seasonal berries and pecan-wood smoked bacon.

 **BANANAS FOSTER FRENCH TOAST*** 16

Challah French toast topped with sautéed bananas in a brown sugar, buttery rum sauce, & finished with crème anglaise and powdered sugar.

* * * 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 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 OR GRILLED SHRIMP** 22

Hand breaded, jumbo fried shrimp or grilled shrimp in herb garlic butter. Served with two Southern Sides.

SEAFOOD PASTA 24

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

POG SEAFOOD PLATTER 28

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

Add Fried Oysters for the ultimate seafood platter! - 10

GRILLED SEAFOOD PLATTER 36

Grilled sea bass, Page's crab cake, jumbo grilled shrimp, and pan seared scallops in herb garlic butter sauce. Served with two sides..

BLACKENED SEABASS & SHRIMP 26

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

 **PAGE'S CRAB CAKES** 25

Pan seared sweet blue crab cakes. Served with two Southern sides.

FRIED FLOUNDER 17

Crispy flounder fillets served with two southern sides

SOUTHERN FRIED PORK CHOPS 17

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 coleslaw and two sides. Choice of white or dark meat.

PAGE'S HOT CHICKEN SANDWICH 16

Fried chicken breast tossed in hot honey sauce, with melted pimiento cheese, fried onion straws, pickles, and one side.

SUMMER SALAD 17

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

Southern Sides

SPECIAL - SWEET POTATO SOUFFLE - Creamy sweet potatoes 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