



MENU

60 Bull Street
Charleston, SC 29401

Call Ahead: 843.718.3145

Hours of Operation:

Tue - Sat 8am - 8pm
Sun 9am - 3pm

Sides

SWEET POTATO BISCUIT	\$3
TOAST & JAM	\$3
GEECHIE BOY GRITS	
	\$3 w/cheese \$4
HOME FRIES	\$3
NUESKE'S BACON	\$4
HAM	\$5
FRUIT	\$4

Drinks

DRIP COFFEE	
(Local King Bean Roasters)	\$2
ORANGE JUICE	\$3
MIMOSA	\$5

Summer Rise & Shine

(8:00am - 11:00am)

HARLESTON GREEN STANDARD	\$9
<i>two eggs, Nueske's bacon or sausage, Geechie Boy grits or home fries, toast & house jam</i>	
LOWCOUNTRY SHRIMP & GRITS	\$14
<i>herb-roasted tomato, Nueske's bacon, Geechie Boy grits, Cajun shrimp stock, spring onion</i>	

Breakfast Sandwiches & Wraps

GEORGE ST. DAILY	\$6.5	SHORT RIB BURRITO	\$11
<i>egg fried, Nueske's bacon, government cheese, white, wheat, or rye toast</i>		<i>eggs scrambled, verde pico de gallo, avocado crema, cotija, arugula, green chili coulis</i>	
HAM & EGG SANDWICH	\$7.5	HAMPTON PARK WRAP	\$9
<i>egg fried, shaved Three Little Pigs' ham, aged cheddar, white, wheat, or rye toast</i>		<i>egg scrambled, spinach, andouille sausage, mozzarella, roasted red pepper, flour tortilla</i>	
BULL ST. WRAP	\$9.5	KING ST. WRAP	\$9.5
<i>egg scrambled, basil, tomato, spinach, drunken goat cheese, Nueske's bacon, flour tortilla</i>		<i>egg scrambled, prosciutto, arugula, aged gruyere, flour tortilla</i>	
BISCUITS & GRAVY	\$9	COUNTRY-FRIED CHICKEN BISCUIT	\$9
<i>sweet potato biscuit, chorizo gravy</i>		<i>aged cheddar, Lusty Monk mustard, sweet potato biscuit, sawmill gravy</i>	

Hash | Omelette | Scramble

MONTAGU ST. SCRAMBLE	\$9	DUCK CONFIT HASH	\$11.5
<i>fresh squash, roasted tomato, tangy manchego</i>		<i>pulled duck confit, gruyere, sweet potato, basil caramelized onion, turnip, egg fried</i>	
BREAKFAST SCRAMBLE	\$10	RUTLEDGE AVE. HASH	\$10
<i>shaved three little pigs ham, spinach, mozzarella, spring onion</i>		<i>Spanish chorizo, roasted potato, queso fresco, verde pico de gallo, egg fried, green chilli coulis</i>	
TORO OMELETTE	\$9.5	LEGARE ST. OMELETTE	\$11.5
<i>tangy manchego, Spanish chorizo, verde pico de gallo, avocado crema</i>		<i>shrimp, sweet basil, spinach, triple cream brie, peppadew coulis</i>	
BULL ST. BRAISED BEEF HASH	\$11.5	HAM & CHEESE OMELETTE	\$10
<i>beef short rib, roasted potato, pan gravy, egg fried, green onion</i>		<i>Three Little Pigs' ham, white cheddar, yellow cheddar</i>	

Other Breakfast Options

APPLE FRENCH TOAST	\$8	PARFAIT	\$6
<i>organic maple syrup, spiced pecans, caramelized apple, fresh whipped cream</i>		<i>honey yogurt, organic granola, berry compote</i>	

Executive Chef *Joel Vetsch*

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Soups

ROASTED TOMATO
BASIL SOUP

or
SOUP OF THE DAY
Shot \$2 | Bowl \$5

Sides

HAND CUT FRIES \$3
DAILY VEGETABLE \$4
LITTLE SALAD/CEASAR \$4
MAC & CHEESE \$5
GEECHIE BOY GRITS
\$3 | w/cheese \$4

Desserts

BAKED APPLE COBLER \$7
granny smith apples, organic
granola, vanilla bean ice cream

KEY LIME PIE OR PECAN PIE
\$5 | w/ vanilla bean ice cream \$7
whole key lime or pecan \$16

Summer Midday

(11:00 am - 8:00 pm)

Crisped

add chicken salad or grilled chicken \$4
add shrimp salad or grilled shrimp \$5

SEASONAL VEGETABLE PLATE \$9

CAESAR SALAD \$10
romaine, parmigiano reggiano, sourdough
croutons, Nueske's bacon, ceasar dressing

MIXED LETTUCE SALAD \$10
drunken goat cheese, spiced pecans, golden
raisins, radish, cherry tomato, white wine honey
vinaigrette

SPINACH & ARUGULA SALAD \$10
crispy prosciutto, granny smith apple, blue
cheese, candied walnuts, Nueske's
bacon vinaigrette

GARDEN SALAD \$10
mixed lettuces, shaved cucumber, roasted red
pepper, yellow squash, mascerated red onion,
grape tomato, champagne mustard vinaigrette

Stacked | Stuffed

THE BULL B.L.T. \$9
Nueske's bacon, bibb lettuce, fried green
tomato, pimento cheese, sourdough

GRILLED SQUASH, ZUCCHINI WRAP \$8
mozzarella, raddish brussel sprout slaw,
grilled red onion, green goddess, flour tortilla
add chicken \$4 | add shrimp \$5

CHICKEN OR SHRIMP SALAD \$8 | \$9
butter lettuce, roma tomato, herb mayo,
soft white bread

COUNTRY-FRIED CHICKEN BISCUIT \$9
aged cheddar, Lusty Monk mustard, sweet
potato biscuit, sawmill gravy

TORO DUCK CONFIT BURRITO \$13.5
verde pico de gallo, avacado crema, manchego,
spinach, corn, green chili coulis

SHRIMP OR FLOUNDER PO-BOY \$13.5
butter lettuce, roma tomato, garlic-herb aioli,
baguette

LOWCOUNTRY SHRIMP & GRITS \$14
roasted tomato, Nueske's bacon, Geechie Boy
grits, Cajun shrimp stock, spring onion

Grilled | Melted

THROWBACK GRILLED CHEESE \$5
government cheese, white or wheat

PIMIENTO GRILLED CHEESE \$7
classic southern spread, sourdough

CAPRESE GRILLED CHEESE \$8.5
mozzarella, roma tomato, basil,
balsamic drizzle, sourdough

BROAD ST. GRILLED CHEESE \$9.5
drunken goat cheese, brie, Nueske's bacon,
roasted pepperdew, rustic rye

HUGER ST. GRILLED CHEESE \$9.5
gruyere, whole mozzarella, andouille sausage,
roasted peppers, sourdough

HAM GRILLED CHEESE \$9.5
sharp yellow cheddar, white cheddar, shaved
Three Little Pigs' ham, sourdough

Dipped | Pressed

COOPER RIVER TORTA \$11.5
shaved pork, manchego, chorizo, spinach,
peppadews, smoked paprika aioli,
pressed cuban roll

KING ST. HOAGIE \$11.5
prosciutto, balsmic honey, arugula, triple cream
brie, grilled pear, Lusty Monk mustard, baguette

PORCHETTA SANDWICH \$11.5
pork roast, broccoli rapini, sharp provolone,
sage-smoked pork jus, baguette

RIBEYE SANDWICH \$13.5
sharp provolone, caramelized onion, roasted
green & red peppers, beef jus, baguette

HOUSE SMOKED TURKEY TORTA \$12.5
fried green tomato, Nueskes bacon, spinach,
cranberry jam, gruyere cheese

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