



60 Bull Street Charleston, SC 29401

Call Ahead: 843.718.3145

Hours of Operation:Tue - Sat9am - 9pmSun9am - 3pm

## Sides

FRUIT\$4TOAST & JAM\$3local Brown's Court Bakery\$3SWEET POTATO BISCUIT\$3HOME FRIES\$3GEECHIE BOY GRITS\$4\$4 | w/cheese\$5NUESKE'S BACON\$4THREE LITTLE PIGS HAM\$5

## Drinks

**DRIP COFFEE** (iced or hot) \$2 local King Bean Roasters **ORANGE JUICE** \$3.25 **MIMOSA CARAFE** \$10 **CAN SODAS** \$2 **BOTTLE SODAS** \$2.5 **TEA** (iced or hot) \$2 local Southern Harmony \$2 **60 BULL WATER BOTTLE** \$1 MINERAL WATER \$3

## Brunch

CAFE BREAKFASTtwo eggs, Geechie Boy grits, toast & strawberry jam\$6HARLESTON GREEN STANDARD\$9two eggs, Nueske's bacon or linguica, Geechie Boy grits or home fries, toast & strawberry jam\$9	
<b>HUEVOS RANCHEROS</b> eggs fried, Heritage Farms pork, ranchero sauce, b cotija, Hatch chile coulis, corn tortilla	\$16 lack beans, verde pico de gallo, avacado crema,
Hash   Omelette   Scramble	
<b>MONTAGU ST. SCRAMBLE</b> \$9 fresh squash, roasted tomato, basil, mozzarella	DUCK CONFIT HASH\$12pulled duck confit, sweet potato, turnip, basil, caramelized onion, two eggs fried
<b>BREAKFAST SCRAMBLE</b> \$10 Three Little Pigs shaved ham, spinach, mozzarella, spring onion	<b>RUTLEDGE AVE. HASH</b> \$11 Spanish chorizo, roasted potato, queso fresco, verde pico de gallo, green chili coulis,
<b>TORO OMELETTE</b> \$9.5tangy manchego, Spanish chorizo, verde pico degallo, avocado crema, three eggs	two eggs fried CHEDDAR & HAM OMELETTE \$10 Three Little Pigs ham, Hoop cheddar
<b>BULL ST. BRAISED BEEF HASH</b> \$12smoked beef brisket, roasted fingerling potato,pan gravy, carmelized onion, two eggs fried	<b>EAST BAY ST. OMELETTE</b> \$14 fresh shrimp, basil, brie, three eggs
<b>Sandwiches &amp; Wraps</b> GEORGE ST. DAILY \$6.5 egg fried, Nueske's bacon, government cheese,	CAPRESE GRILLED CHEESE \$9 mozzarella, roma tomato, basil, Brown's Court
Brown's Court white, wheat, or rye toast	sourdough, balsamic drizzle
HAM & EGG SANDWICH\$7.5egg fried, Three Little Pigs shaved ham, agedcheddar, Brown's Court white, wheat,or rye toast	<b>CRISPY DUCK &amp; WAFFLE</b> \$14 fresh waffles, confit duck leg & thigh, Granny Smith apple & spiced pecan relish, sriracha honey
<b>BULL ST. WRAP</b> \$10 egg scrambled, basil, tomato, spinach, drunken goat cheese, Nueske's bacon, flour tortilla	<b>RIBEYE SANDWICH</b> \$14sharp provolone, caramelized onion, horseradish aioli, beef jus, baguette
<b>FRIED PORK CHOP BISCUIT</b> \$10Heritage Farms chop, sweet potato biscuit, country pepper gravy\$10	<b>FRIED CHICKEN BISCUIT</b> \$10 sweet potato biscuit, aged cheddar, Lusty Monk mustard, sawmill gravy
<b>TORO BREAKFAST BURRITO</b> \$13egg scrambled, smoked brisket, cotija, avacadocreme, green chili coulis, verde pico,flour tortilla	<b>BRUNCH BURGER</b> \$14 egg fried, Nueske's bacon, goverment cheese, Brown's Court bun
	Executive Chef Joel Vetsch

\*Thank you for dining with us. Our menu contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of food bourne illness. Please inform our staff of any food related allergies or specials needs.