



# MENU

60 Bull Street  
Charleston, SC 29401

Call Ahead: 843.718.3145

Hours of Operation:

Tues - Sat 9am - 9pm  
Sun 9am - 3pm

## Sides

<b>FRUIT</b>	\$4
<b>TOAST &amp; JAM</b>	
local Brown's Court Bakery	\$3.5
<b>4 MINI SWEET POTATO BISCUITS &amp; JAM</b>	\$4
<b>HOME FRIES</b>	\$4
<b>GEECHIE BOY GRITS</b>	
	\$5   w/cheese \$6
<b>HERITAGE FARM BACON</b>	\$5
<b>HERITAGE FARM HAM</b>	\$5
<b>WAFFLES &amp; MAPLE SYRUP</b>	\$7

## Drinks

<b>DRIP COFFEE</b> (iced or hot)	\$2.5
local King Bean Roasters	
<b>TEA</b> (iced or hot)	\$2.5
local Southern Harmony	
<b>ORANGE JUICE</b>	\$3
<b>CANNED SODAS</b>	\$2.5
<b>BOTTLE SODAS</b>	\$3
<b>60 BULL WATER BOTTLE</b>	\$1.5
<b>MINERAL WATER</b>	\$3
<b>MIMOSA CARAFE</b>	\$13

## Rise & Shine

(9:00am - 11:00am)

<b>CAFE BREAKFAST *</b>	\$7
two eggs, Geechie Boy grits, toast & strawberry jam	
<b>PARFAIT</b>	\$6
honey yogurt, organic granola, fresh berry compote	
<b>HARLESTON GREEN STANDARD *</b>	\$10
two eggs, Heritage Farm bacon or linguica sausage, Geechie Boy grits or home fries, toast & strawberry jam	
<b>LOWCOUNTRY SHRIMP &amp; GRITS *</b>	\$18
herb-roasted tomato, Heritage Farm bacon, Geechie Boy grits, Cajun shrimp stock, spring onion	
<b>WAFFLES &amp; BERRIES</b>	\$14
blueberries, blackberries, strawberries, pure organic maple syrup, whipped cream	

## Breakfast Sandwiches & Wraps

<b>GEORGE ST. DAILY *</b>	\$8	<b>BREAKFAST WRAP*</b>	\$12
egg scrambled, Heritage Farm bacon, government cheese, sourdough or wheat toast		egg scrambled, linguica sausage, North Carolina sharp cheddar, Heritage Farm bacon, avocado crema, roasted red peppers, flour tortilla	
<b>HAM &amp; EGG SANDWICH *</b>	\$11	<b>FRIED CHICKEN &amp; SWEET POTATO BISCUIT</b>	
egg fried, Heritage Farm ham, North Carolina sharp cheddar, sourdough, rye or wheat toast		North Carolina mountain cheddar, Lusty Monk mustard, sweet potato biscuit one \$8   two \$15	
<b>BULL ST. WRAP *</b>	\$12	<b>STRAWBERRY &amp; CREAM WAFFLES</b>	\$13
egg scrambled, basil, tomato, spinach, Drunken Goat cheese, Heritage Farm bacon, flour tortilla		fresh strawberries, whipped cream, organic granola, pure maple syrup	

## Hash | Omelette | Scramble

<b>MONTAGU ST. SCRAMBLE *</b>	\$12	<b>DUCK CONFIT HASH *</b>	\$14
fresh squash, tomato, fresh mozzarella, three eggs		pulled duck confit, sweet potato, basil, caramelized onion, turnip, two eggs fried	
<b>BREAKFAST SCRAMBLE *</b>	\$11	<b>RUTLEDGE AVE HASH *</b>	\$13
Heritage Farm shaved ham, roasted red pepper North Carolina mountain cheddar, 3 eggs		Spanish chorizo, roasted potato, avocado crema, queso fresco, verde pico de gallo, green chile coulis, two eggs fried	
<b>TORO OMELETTE*</b>	\$12	<b>HAM &amp; CHEDDAR OMELETTE *</b>	\$12
tangy manchego cheese, Spanish chorizo, verde pico de gallo, avocado crema, three eggs		Heritage Farm ham, North Carolina sharp cheddar, three eggs	
<b>FRIED CHICKEN &amp; WAFFLES</b>	\$14	<b>HUEVOS RANCHEROS *</b>	\$16
fresh made waffles, country fried chicken, Granny Smith apple & pecan relish, sriracha honey		two fried eggs, Heritage Farm pork & black bean ranchero sauce, verde pico, avocado crema, cotija, Hatch chile coulis, corn tortilla	
<b>BEEF BRISKET &amp; CHEDDAR OMELETTE</b>	\$14	<b>GEECHIE BOY GRITS BOWL*</b>	\$12
oak-smoked brisket, North Carolina sharp cheddar		topped with 2 eggs fried, North Carolina cheddar, Heritage Farm bacon	
<b>SWEET POTATO BISCUIT &amp; SAUSAGE GRAVY</b>			
house-made sweet potato biscuit served with house made sausage gravy	\$13		

Executive Chef Joel Vetsch - Sous Chef Jason Key



## Soups

### ROASTED TOMATO BASIL SOUP

or

### SOUP OF THE DAY

shot \$3 | bowl \$6

## Eggs All Day

### GEORGE ST. DAILY\* \$8

egg scrambled, Heritage Farm  
bacon, government cheese,  
sourdough, white or wheat toast

### BULL ST. WRAP\* \$10

egg scrambled, basil, tomato,  
spinach, Drunken Goat cheese,  
Heritage Farm bacon, flour tortilla

### FRIED EGG B.L.T.\* \$9

egg fried, butter lettuce, plum  
tomato, Heritage bacon, Brown's  
Court sourdough, Duke's mayo

### HARLESTON GREEN STANDARD\* \$10

two eggs, Heritage Farm bacon or  
linguica sausage, Geechie Boy grits  
or home fries, toast & strawberry  
jam

### GEECHIE BOY GRITS BOWL\* \$12

topped with 2 eggs fried, North  
Carolina sharp cheddar, Heritage  
Farm bacon

### HUEVOS RANCHEROS\* \$16

two eggs fried, Heritage Farm pork  
and black bean ranchero sauce,  
verde pico de gallo, avocado crema,  
cotija cheese, Hatch chile sauce,  
corn tortilla, cilantro

## Cafe Daily

(11:00 am - 9:00 pm)

## Tasty Sandwiches

add side salad or side of hand-cut fries \$2.5

### THROWBACK GRILLED CHEESE \$6

government cheese, Brown's Court white or wheat

### PIMENTO GRILLED CHEESE \$9

North Carolina sharp cheddar spread, Brown's  
Court sourdough

### GRILLED CHEDDAR & HAM \$12

North Carolina sharp cheddar, Heritage Farm  
shaved ham, Brown's Court sourdough

### CAPRESE GRILLED CHEESE \$11

mozzarella, roma tomato, basil, Brown's Court  
sourdough, balsamic drizzle  
add prosciutto \$5 add bacon \$2

### THE BULL B.L.T. \$14

Heritage Farm bacon, butter lettuce, fried green  
tomato, pimento cheese, Brown's Court sourdough

### EAST BAY ST. MELT\* \$15

wild-caught east coast shrimp, brie, basil, grilled  
sourdough bread

### GRILLED VEGETABLE WRAP \$11

manchego cheese, watermelon radish, yellow  
squash, shaved Brussels sprouts, zucchini, shallot,  
parsnip, broccoli, avocado crema, flour tortilla  
add grilled chicken \$5  
add shrimp or salmon\* \$7

### BLACK BEAN BURGER \$14

avocado, butter lettuce, plum tomato, pickles,  
sriracha aioli, Brown's Court bun, hand-cut fries

### HOUSE GROUND BEEF BURGER \$14

government cheese, butter lettuce, plum tomato,  
house pickles, sriracha aioli, Brown's Court bun,  
hand-cut fries

add fried egg\* \$1  
add Heritage Farm bacon \$2  
add fried green tomato \$1  
add extra patty \$5

add side salad or side of hand-cut fries \$2.5

### THE FRIED CHICKEN SANDWICH \$14

pimento cheese, plum tomato, butter lettuce  
Lusty Monk mustard, pickles, Cuban roll,  
hand-cut fries

### THE GRILLED CHICKEN SANDWICH \$14

Drunken Goat cheese, arugula, peppadew  
vinaigrette, Cuban roll with hand-cut fries

### CHICKEN SALAD SANDWICH \$12

butter lettuce, roma tomato, herb garlic mayo,  
Brown's Court soft white bread

### HOUSE-SMOKED TURKEY CLUB \$14

fried green tomato, Heritage Farm bacon, spinach,  
green tomato chutney, manchego cheese on a  
Cuban roll

### FRIED CHICKEN & SWEET POTATO BISCUIT

North Carolina mountain cheddar, Lusty Monk  
mustard, sweet potato biscuit one \$8 | two \$15

### DOWN SOUTH BAHN MI \$14

Heritage Farm pork, pickled carrot & watermelon  
radish slaw, cucumber, cilantro, sriracha aioli,  
grilled baguette

### SMOKED BRISKET SANDWICH \$15

North Carolina sharp mountain cheddar,  
caramelized onion, BBQ sauce, Cuban roll

### CONFIT DUCK B.L.T. \$15

manchego cheese, butter lettuce, plum tomato,  
Heritage Farm bacon, garlic aioli,  
grilled sourdough bread

### SALMON B.L.T.\* \$16

butter lettuce, Heritage Farm bacon, fried green  
tomato, garlic aioli, Cuban roll

### FLOUNDER OR SHRIMP PO-BOY\* \$16

garlic aioli, plum tomato, butter lettuce,  
grilled baguette

Executive Chef Joel Vetsch - Sous Chef Jason Key



## Catering

### LET 60 BULL CAFE DO THE COOKING

INQUIRE WITH OUR  
MANAGERS ABOUT  
CATERING PACKAGES, CAFE  
SPACE RENTAL, OR FOOD  
DROP-OFF & SET-UP FOR  
YOUR NEXT EVENT

## Sides

<b>4 MINI SWEET POTATO BISCUITS &amp; JAM</b>	\$4
<b>HAND CUT FRIES</b>	\$4
<b>DAILY VEGETABLE</b>	\$4
<b>LITTLE SALAD or CAESAR</b>	\$6
<b>MAC &amp; CHEESE</b>	\$6
<b>BACON MAC &amp; CHEESE</b>	\$10
<b>GEECHIE BOY GRITS</b>	

\$5 | w/cheese \$6

## Desserts

<b>BAKED FRUIT COBBLER</b>	\$10
seasonal fruit, organic granola and vanilla bean ice cream	
<b>KEY LIME TART</b>	
\$5.25	
w/ vanilla bean ice cream	\$6.25
whole pie (pre-order)	\$20
<b>PECAN PIE</b>	\$7
w/ vanilla bean ice cream	\$8
whole pie (pre-order)	\$28

## Cafe Daily

(11:00 am - 9:00 pm)

### Shared Plates

<b>MINI SWEET POTATO BISCUIT PLATE</b>	\$14
green tomato chutney, Heritage Farm shaved ham, pimento cheese, Lusty Monk mustard, pickles	
<b>FRIED GREEN TOMATO PLATE</b>	\$14
arugula, pimento cheese, crispy prosciutto, spiced pecans, white wine vinaigrette	
<b>LOW-COUNTRY NACHOS</b>	\$14
green tomato pico, cotija cheese, watermelon radish slaw, North Carolina mountain cheddar, Heritage Farm pork and black bean ranchero sauce, avocado crema, green chile coulis	
<b>LOCAL BLUE CRAB TOAST</b>	\$16
lump local blue crab, avocado crema, watermelon radish, cilantro, sourdough toast	
<b>FRIED PICKLES &amp; ONION RINGS</b>	\$13
served with bleu cheese dressing & chipolte aioli	

### Plated Mains

<b>HERITAGE FARMS COUNTRY FRIED OR GRILLED PORK CHOP*</b>	\$20
roasted Brussels sprouts, butternut squash, turnip, country ham hock gravy	
<b>PAN BRAISED SALMON*</b>	\$25
confit fingerling potato, linguica sausage, roasted grape tomato, basil, fish fumet	
<b>WILD-CAUGHT FRIED FLOUNDER FILETS</b>	\$22
benne seed slaw, hand-cut fries, garlic tartar sauce	
<b>EAST COAST FRIED SHRIMP*</b>	\$23
benne seed slaw, hand-cut fries, cocktail sauce	
<b>EAST COAST FRIED OYSTERS*</b>	\$23
benne seed slaw, hand-cut fries, cocktail sauce	
<b>FARM VEGETABLE PLATE</b>	\$13
Chef's selection of herb-roasted vegetables	
<b>RED WINE BRAISED BEEF SHORT RIB</b>	\$28
confit fingerling potato, turnip, parsnip, grilled shallot, butternut squash, truffle beef jus	
<b>JOYCE FARMS CAST IRON SEARED CHICKEN BREAST</b>	\$20
sauteed spinach, fingerling potato, parsnip, golden raisins, crispy prosciutto, honey sriracha drizzle	
<b>LOWCOUNTRY SHRIMP &amp; GRITS*</b>	\$18
herb-roasted tomato, Heritage Farm bacon, Geechie Boy grits, Cajun shrimp stock, spring onion	
<b>BULL ST. BEEF HASH*</b>	\$25
prime beef brisket, confit potato, turnip, butternut squash, basil, spring onion, pan gravy, egg soft fried	
<b>CRISPY DUCK</b>	\$26
leg & thigh, Granny Smith apple, butternut squash, Heritage Farm bacon, sweet soy, spiced pecans	

Executive Chef *Joel Vetsch* - Sous Chef *Jason Key*



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SPACE RENTAL, OR FOOD  
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## Weekly Specials

### TUESDAY | AFTER 4PM

house-ground burger, LTO and  
hand-cut fries for \$7

### WEDNESDAY | AFTER 4PM

1/2 price bottles of wine over \$30

### THURSDAY | AFTER 4PM

all tacos \$3.50, all burritos \$9

### FRIDAY | ALL DAY

fish fry Friday, specials on all fried  
seafood

### SAT & SUN | 9AM-3PM

brunch menu featuring 1/2 price  
sweet potato chicken biscuits

### ALL DAY | EVERYDAY

P.B.R. \$2  
Mimosa carafe \$13

## Cafe Daily

(11:00 am - 9:00 pm)

## Crisped Salads

add grilled chicken or chicken salad \$5 | shrimp or salmon\* \$7

### CAESAR SALAD

romaine, parmigiano reggiano, Brown's Court sourdough croutons, Heritage Farm bacon

\$12

### 60 BULL CAFE SALAD

spiced pecans, Drunken Goat cheese, golden raisins, radish, cherry tomato, white wine honey  
vinaigrette

\$12

### BERRY & SPINACH SALAD

blackberry, blueberry, strawberry, candied walnuts, Drunken Goat cheese, shaved cucumber,  
champagne blueberry vinaigrette

\$13

### SPINACH & ARUGULA SALAD

crispy prosciutto, Granny Smith apple, bleu cheese, candied walnuts, Heritage Farm bacon vinaigrette

\$13

### SOUTHWEST SALAD

spinach, arugula, romaine blend, black bean & corn salsa, fresh sliced avocado, grape tomato,  
cotija cheese, crispy corn strips, champagne avocado vinaigrette

\$13

### GARDEN SALAD

romaine, spinach, arugula blend, shaved cucumber, Granny Smith apple, grape tomato, golden raisins,  
watermelon radish, champagne mustard vinaigrette

\$12

## Tacos | Burritos

### FRIED OR GRILLED CHICKEN TACO \$4.5

fried chicken, sriracha aioli, benne seed slaw,  
North Carolina sharp cheddar

### PULLED PORK TACO \$4.5

pickled carrot & watermelon radish, cucumber,  
cilantro, sriracha aioli

### FRIED OR GRILLED SHRIMP TACO \$5

east coast wild-caught shrimp, chipotle aioli,  
sliced avocado, cilantro-lime slaw

### FRIED FLOUNDER TACO \$5

east coast wild-caught flounder, green tomato  
chutney, benne seed slaw

### WET BRISKET BURRITO \$15

oak-smoked brisket, verde pico, avocado crema,  
cotija, Hatch chile sauce, Heritage Farm pork &  
black bean ranchero sauce

### GRILLED CHICKEN BURRITO \$13

black bean & corn salsa, sliced avocado,  
chipotle aioli, verde pico, cotija cheese

### CAROLINA BURRITO \$14

oak-smoked brisket, avocado crema, hand-cut  
fries, North Carolina Mountain sharp cheddar,  
sliced avocado, Heritage Farm bacon

### CARNITAS GREEN CHILE BURRITO \$14

smoked Heritage Farm pork, roasted red  
peppers, manchego cheese, avocado crema,  
black bean & corn salsa, watermelon radish,  
hatch green chile sauce

Executive Chef *Joel Vetsch* - Sous Chef *Jason Key*