



# Cafe Daily

(11:00 am - 9:00 pm)

## Eggs All Day

**GEORGE ST. DAILY** \$6.5  
egg fried, Nueske's bacon, government cheese, Brown's Court white or wheat toast

**BULL ST. WRAP** \$9.5  
egg scrambled, basil, tomato, spinach, drunk goat cheese, Nueske's bacon, flour tortilla

**FRIED EGG B.L.T** \$7.5  
egg fried, butter lettuce, plum tomato, Nueske's bacon, Brown's Court sourdough, Duke's mayo

**CAFE BREAKFAST** \$6  
two eggs, Geechie Boy grits, toast & strawberry jam (no substitutions)

## Drinks

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

## Soups

**ROASTED TOMATO BASIL SOUP**  
or  
**SOUP OF THE DAY**  
shot \$2.5 | bowl \$6

## Crisped

**grilled chicken or chicken salad** \$4 | **shrimp or salmon** \$6

**MIXED LETTUCES SALAD** \$10  
spiced pecans, drunk goat cheese, golden raisins, radish, cherry tomato, white wine honey vinaigrette

**SPINACH & ARUGULA SALAD** \$10  
crispy prosciutto, Granny Smith apple, bleu cheese, candied walnuts, Nueske's bacon vinaigrette

**CAESAR SALAD** \$10  
romaine, parmigiano reggiano, Brown's Court sourdough croutons, Nueske's bacon

**GARDEN SALAD** \$10  
romaine, spinach, shaved cucumber, roasted red peppers, mascerated red onion, grape tomato, champagne mustard vinaigrette

## Grilled | Melted

**add little salad or hand cut fries** \$2.5

**THROWBACK GRILLED CHEESE** \$5  
government cheese, Brown's Court white or wheat

**PIMIENTO** \$8  
classic spread, Brown's Court sourdough

**CAPRESE** \$9  
mozzarella, roma tomato, basil, Brown's Court sourdough, balsamic drizzle

## Sides

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

**BROAD ST.** \$10  
triple cream brie, goat cheese, Nueske's bacon, Brown's Court rustic rye

**HUGER ST.** \$10  
manchego, whole mozzarella, roasted red peppers, linguica sausage, Brown's Court sourdough

**CHEDDAR & HAM** \$10  
Hoop aged cheddar, Three Little Pigs shaved ham, Brown's Court sourdough

## Stacked | Stuffed

**add little salad or hand cut fries** \$2.5

**THE BULL B.L.T.** \$10  
Nueske's bacon, butter lettuce, fried green tomato, pimento cheese, Brown's Court sourdough

**GRILLED SQUASH & ZUCCHINI** \$9  
mozzarella, watermelon radish & brussel sprout slaw, mascerated red onion, green goddess, flour tortilla

**CHICKEN SALAD SANDWICH** \$9  
butter lettuce, roma tomato, herb mayo, Brown's Court soft white bread

**FRIED CHICKEN BISCUIT** \$10  
housemade sweet potato biscuit, aged cheddar, Lusty Monk mustard

**FLOUNDER OR SHRIMP PO-BOY** \$14  
garlic aioli, plum tomato, butter lettuce, Brown's Court baguette

\*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 borne illness. Please inform our staff of any food related allergies or specials needs.



# MENU

60 Bull Street  
Charleston, SC 29401

Call Ahead: 843.718.3145

Hours of Operation:  
Tues- Sat 9am - 9pm  
Sun 9am - 3pm

## Catering | To Go

LET US COOK  
FOR YOUR NEXT  
GATHERING OR MEETING

customized menus,  
sandwich platters,  
box lunches & more

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### Plated

<b>VEGETABLE PLATE</b>	\$12
<i>Chef's selection of herb roasted vegetables</i>	
<b>HERITAGE FARMS FRIED PORK CHOP</b>	\$17
<i>roasted brussel sprouts, butternut squash, turnip, country gravy</i>	
<b>CENTER CUT RIBEYE</b>	\$25
<i>truffle herb butter, garlic aioli, hand cut fries</i>	
<b>CRISPY DUCK</b>	\$20
<i>leg &amp; thigh, Granny Smith apple, butternut squash, Nueske's bacon, sweet soy, spiced pecans</i>	
<b>HUEVOS RANCHEROS</b>	\$16
<i>two fried eggs, Heritage Farms pork, ranchero sauce, black beans, verde pico de gallo, avocado crema, cotija, Hatch chile coulis, corn tortilla</i>	
<b>HOUSE GROUND PRIME BEEF BURGER</b>	\$14
<i>government cheese, butter lettuce, plum tomato, house pickles, sriracha aioli, Brown's Court bun, hand cut fries   fried egg \$1   Nueske's bacon \$2</i>	
<b>LOWCOUNTRY SHRIMP &amp; GRITS</b>	\$16
<i>herb-roasted tomato, Nueske's bacon, Geechie Boy grits, Cajun shrimp stock, spring onion</i>	
<b>PAN BRAISED SALMON</b>	\$21
<i>confit fingerling potato, linguica, roasted grape tomato, basil, fish fumet</i>	

### Seared | Pressed

<b>COOPER RIVER HOAGIE</b>	\$14	<b>DUCK CONFIT BURRITO</b>	\$14
<i>shaved Heritage Farms pork, manchego, linguica, spinach, peppadews, smoked paprika aioli, pressed Cuban roll</i>		<i>verde pico de gallo, avocado crema, cotija, spinach, Hatch chile coulis, confit fingerling potato</i>	
<b>KING ST. HOAGIE</b>	\$14	<b>SALMON B.L.T.</b>	\$15
<i>prosciutto, arugula, triple cream brie, grilled pear, Lusty Monk mustard, Brown's Court baguette</i>		<i>butter lettuce, Nueske's Bacon, fried green tomato, garlic aioli, Cuban roll</i>	
<b>RIBEYE SANDWICH</b>	\$14	<b>EAST BAY ST. MELT</b>	\$15
<i>sharp provolone, caramelized onion, Nueske's bacon, horseradish aioli, beef jus, Brown's Court baguette</i>		<i>wild caught shrimp, brie, basil, Brown's Court sourdough</i>	

### Desserts

<b>BAKED APPLE COBLER</b>	\$7	<b>KEY LIME PIE OR PECAN PIE</b>
<i>Granny Smith apples, organic granola, vanilla bean ice cream</i>		<i>slice \$5   w/ vanilla bean ice cream \$7 whole key lime \$15   whole pecan \$18</i>

Executive Chef *Joel Vetsch*

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