

BRUNCH SNACKS

**Doughnut Holes**  
A Dozen Doughnut Holes.  
Top it Your Way! \$7  
Apple Cinnamon      Glazed  
Strawberry              Powdered

**Home Fries & Gravy**  
Crispy Home Fries Topped with  
Sausage Gravy & Cheddar Cheese \$7  
    *Add Poached Eggs \$2.5*

**Fried Mac and Cheese Bites**  
Lightly Fried & Served with  
Truffle Mayo \$7.5

**Beer Garden Pretzel**  
A Giant Soft Pretzel Served with  
Beer Cheese \$8

**Macho Nachos**  
Tortilla Chips Smothered in Beer Cheese,  
Jalapenos, Black Beans, Roasted Garlic  
Crema, Pico De Gallo, Guacamole,  
& Chives \$9  
    *Add Pulled Pork, Ground Chicken  
    or Beef \$3.5*

**Boho Deviled Eggs**  
A Classic with a Bohemian Twist. Eggs  
Seasoned with Black Truffle Oil, Topped  
with Bacon, Parmesan  
& Scallions \$7

**Fried Green Tomatoes**  
Topped with Pepper Jack Pimento  
Cheese & Chipotle BBQ Sauce over  
a Bed of Greens \$8



WINGS

Crispy Fried and Tossed With Your  
Favorite Sauce or Dry Rub

**Regular** 1/2 Doz. \$7.5    Doz. \$14  
**Boneless** \$10

<b>Sauces</b>	<b>Dry Rubs</b>
Buffalo (Medium or Hot)	Citrus Pepper
Honey Mustard	Ranch
Chipotle BBQ	Cajun
Honey Sriracha	
Boom Boom	



SALADS OR WRAPS

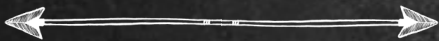
Make It A Wrap & Choose a Side.  
Specialty Sides Add \$1  
    *Add Grilled Chicken or Shrimp \$4*  
    *Add Grilled Salmon or Flank Steak \$9*

**Caesar**  
small \$3.5    large \$7.5  
Romaine, Croutons, & Parmesan

**Chef**  
Mixed Greens, Turkey, Ham, Bacon,  
Tomato, Cucumber, Jack & Cheddar  
Cheeses, Hard Boiled Egg, Croutons,  
& Ranch Dressing \$13

**Ft Johnson**  
Mixed Greens, Guacamole, Poblano  
Peppers, Pico De Gallo, Jack Cheese,  
Black Beans, & Chipotle Ranch \$10

**Greek**  
Mixed Greens, Tomatoes, Cucumbers,  
Kalamata Olives, Feta Cheese, Red  
Onion, & Vinaigrette \$9



SIDES

<b>Standard</b> \$3 each	<b>Specialty</b> \$4 each
Hand Cut Fries	Mac & Cheese Bites
Home Fries	Sweet Potato Fries
Potato Salad	Small Boho Salad
Grits	
Pasta Salad	
Fresh Fruit	

BENEDICTS

**Southern Benedict\***  
Ham, Poached Eggs, Sausage Gravy, on a  
Southern Biscuit with Home Fries \$11

**Crab Cake Benedict\***  
Pan Seared Crab Cakes & Fried Green  
Tomato on an English Muffin, Poached  
Eggs, & Hollandaise with Home Fries \$15

**BBQ Mac & Cheese Benedict\***  
Fried Mac & Cheese Bites, Topped with  
Pulled Pork, Chipotle BBQ Sauce, Poached  
Eggs, & Beer Cheese \$11.5

**Black Bean Benedict\***  
Our Delicious Black Bean Patty topped with  
Guacamole, Pico De Gallo, Poached Eggs &  
Hollandaise with Home Fries \$11

**Steak Benedict\***  
Pub Steak, Grilled Asparagus, & Poached  
Eggs topped with Hollandaise served over  
Sourdough Bread with Home Fries \$15

**Salmon Benedict\***  
Wild Caught Salmon Grilled with Sautéed  
Spinach topped with Poached Eggs &  
Hollandaise on an English Muffin. Served  
with Home Fries \$15



BREAKFAST SANDWICHES

**Breakfast Burrito\***  
Grilled Peppers and Onions, Potatoes, Black  
Beans, Eggs & Jack Cheese Topped with Pi-  
co De Gallo & Roasted Garlic  
Crema \$8  
    Add Pulled Pork or Sausage \$3  
    Add Steak \$5

**Smothered Chicken Biscuit**  
Buttermilk Fried Chicken, Cheddar  
Cheese & Sausage Gravy Served with  
Home Fries \$11

**Southern Egg Sandwich\***  
Scrambled Eggs, Sausage, Ham, or Bacon,  
Pepper Jack Pimento Cheese on  
Sourdough Served with Home Fries \$9



OMELETTES

**Healthy Choice**  
Egg Whites, Sauteed Red Onions, Spinach,  
Cherry Tomatoes, & Mushrooms, topped  
with Avocado & served with Fresh Fruit \$9

**Hash Brown**  
Crispy Hash Browns, Grilled Onions,  
Peppers, Ham, Sausage & Cheddar Cheese.  
Served with Grits \$10

**The Ashley**  
Atlantic Wild Caught Shrimp, Blue Crab,  
Spinach, & Jack Cheese. Served with Home  
Fries \$14

**Cheese Steak**  
Shaved Rib-Eye, Grilled Peppers, Onions,  
Mushrooms & Swiss Cheese. Served with  
Home Fries \$12

**Build Your Own** \$6  
Served with your choice of side  
Specialty Side Add \$1

**Add Veggies:** Tomato, Red Onion,  
Grilled Baby Portabellas, Jalapenos,  
Grilled Peppers, Grilled Onions,  
Spinach \$.50  
Guacamole or Avocado \$1

**Add Cheese:** American, Cheddar,  
Smoked Gouda, Swiss, Feta \$1

**Add Meat:** Bacon, Sausage, Ham,  
Pulled Pork \$1.5  
Blue Crab or Shrimp \$4



BRUNCH FAVORITES

**Steak & Eggs\***  
Marinated Tender Flank Steak Sliced Thin,  
Chimichurri Sauce, served with Over Easy  
Eggs & Home Fries \$16

**Huevos Rancheros\***  
Black Bean & Cheese Quesadilla Topped  
with 2 Eggs Over Easy, Pico De Gallo, Beer  
Cheese, Jalapenos, & Roasted Garlic Crema,  
Served with  
Home Fries \$11

**Little Piggy Breakfast Bull\***  
Home Fries, Pulled Pork, Cheddar, 2 Over  
Easy Eggs, & Sausage Gravy \$11.5

**2 Eggs Your Way\***  
Your Choice of Egg Whites or Eggs, Home  
Fries or Grits, Bacon or Sausage, & Toast or  
Biscuit \$9.5

**Chicken & Waffles**  
Savory Sausage and Herb Waffle,  
Buttermilk Fried Chicken topped with  
Blueberry Bourbon Maple Syrup \$12

**Shrimp & Grits**  
Fried Pepper Jack Pimento Cheese Grit  
Cake smothered in Sausage, Peppers,  
Onions and Atlantic Wild Caught Shrimp  
in a Mushroom Gravy Sauce \$17

**Pancakes**  
3 Fluffy Buttermilk Pancakes \$6  
Add your favorite toppings:  
Strawberries, Blueberries, or Chocolate  
Chips \$2 Bacon & Sausage \$3

**Corned Beef Hash\***  
Guinness Braised Corned Beef, Crispy  
Potatoes & Onions topped with 2 Over  
Easy Eggs \$12

**Country Fried Chicken Breakfast\***  
Buttermilk Fried Chicken topped with  
Sausage Gravy, served with 2 Eggs Over  
Medium & Home Fries. \$14

<b>Al A Carte</b>	
Biscuit \$1.5	Pancake \$2
Toast \$1.5	Egg Whites \$2
2 Eggs* \$2	Grits \$3
Sausage \$3	Bacon \$3
Pimento Cheese Grit Cake \$3	



BURGERS & SANDWICHES

Served with Your Choice of a Side. Specialty Side add \$1

**Southern Fried Chicken**  
Buttermilk Fried, Topped with Lettuce, To-  
mato, Bacon, & Spicy Sambal  
Mayo \$11.5

**Truffle Burger**  
Truffle Mayo, Fried Onion Ring, Grilled  
Crimini Mushrooms, & Smoked  
Gouda \$12.5

**Bacon & Cheese Burger**  
Crispy Bacon, Lettuce, Tomato,  
Pickles, American Cheese, Mayo, &  
Ketchup \$11.5

**Breakfast Burger\***  
Hash Browns, Ketchup, Over Easy Egg,  
Sausage Patty, American Cheese, &  
Maple Syrup \$13.5



843.225.1817

www.bohemianbull.com

1531 Folly Road, James Island, SC 29412

Bohemian Bull

## SPECIALTY COCKTAILS

### Strawberry Frosé

Frozen Rosé Champagne, Strawberry Purée, & Peach Schnapps  
Regular \$8    Large \$10

### Seasonal Frozen Drink

Ask your server about our delicious rotating frozen drink special!  
Regular \$8    Large \$10

### Honey Basil Suckle

Cathead Honey Suckle Vodka, St. Elder, Lemon Juice, Fresh Basil, & Soda Water \$9

### Draft Honey Habanero Mule

Belle Isle Honey Habanero Moonshine & Cannonborough Ginger Beer served with a Habanero dusted Lollipop \$8

### Pineapple Express

Pineapple Infused Dr Stoner's Herb Vodka, Lime Juice, Simple Syrup, & Soda Water, Garnished with Infused Pineapple \$8

### Mango Habanero Margarita

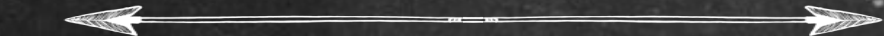
Mango & Habanero Infused Tequila, House Made Sour Mix, Triple Sec, & a Pink Himalayan Salted Rim \$9

### Bull Iced Coffee

Cold Tap Nitro Coffee, RumChata, & Jameson Irish Whiskey topped with Cinnamon \$9

### Hot Mary Mama

Ghost Pepper Infused Vodka, House Made Bloody Mary Mix, Citrus Pepper Rim, & Garnished with Pickled Okra, Bacon, and Shrimp \$9



## KID'S MEALS

Served With Your Choice of Fries, Fresh Fruit, or Veggies & a drink \$7

### Chicken Fingers

Hand Breaded & Lightly Fried

### Cheeseburger

Ground-in-house, topped with American Cheese

### Pancake

Fluffy Buttermilk Pancake  
Add your favorite toppings:  
Strawberries, Blueberries, or  
Chocolate Chips \$1  
*(Does not come with a side)*

### Eggs & Bacon

Eggs cooked your way with Bacon and a Biscuit

### Fried Mac & Cheese Bites

Lightly Breaded & Fried

### Grilled Cheese

Sourdough Bread with Melted American Cheese

### Shrimp

Grilled or Fried



## SWEET TREATS

### Monster Ice Cream Sandwich

Vanilla Ice Cream mashed between 2 House Made Chocolate Chip Cookies \$6

### Mike's Pies

Seasonal Rotating Slice of Pie \$5

### Brownie Sundae

Chocolate Fudge Brownie topped with Vanilla Ice Cream, Chocolate Syrup, & Whipped Cream \$6

### King of Pops

Rotating Flavors of Artisan Popsicles \$4



## THE INSPIRATION BEHIND BOHEMIAN BULL

Bohemian Bull was inspired by the culture and lifestyle of James Island and the surrounding Charleston area. We love this town and the people in it. We strive to support our local community in everything we do, and are proud to use local vendors as much as we can. Bohemian Bull is a place where family and friends can come and relax in a lively, open atmosphere, enjoy hearty, craveable food, and a delicious selection of craft beers and cocktails. We hope that you will come enjoy a burger and a beer with us soon!

Our mission is to be a positive influence to everyone we come in contact with, to give back to the community we live and work in, and to honor all that has been entrusted to us.

\*May Contain Raw or Under Cooked Ingredients. Consuming raw meats or eggs may increase your risk of food born illnesses.

## CRAFT BOTTLE & CANS

### Sour

Anderson Valley Seasonal Gose \$7  
Palmetto Nice & Brite Gose \$6  
SNAFU Tang \$6

### Wheat & Lighter

Westbrook White Thai \$7  
Holy City Washout Wheat \$6  
Sweetwater Blueberry Ale \$5

### Pale Ale, IPA, Double IPA

Westbrook One Claw Rye Pale Ale \$6  
Revelry Poke the Bear Pale Ale \$6  
Fatty's First Shot Session IPA \$6  
Revelry Lefty Loosey IPA \$6

### Lager, Amber Ales

Southbound Mountain Jam Lager \$6  
Palmetto Idle Speed Salted Lime Lager \$6

### Stout, Porter, Brown Ales

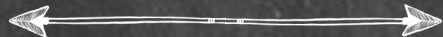
Holy City Pluff Mud Porter \$6  
Freehouse Battery Brown \$6

### Ciders & Gluten Free

Crabbie's Alcoholic Ginger Beer \$5 (GF)  
Austin Eastciders Original \$6 (GF)  
Crispin Hard Cider \$5 (GF)  
Omission Pale Ale \$5 (GF)

### Non-Alcoholic

Kaliber Non-Alcoholic Ale \$4



## HOUSE BEERS

Budweiser \$3.5  
Bud Light \$3.5  
Miller Light \$3.5  
PBR (Tall Boy) \$3  
Corona \$4  
Coors Banquet \$4  
Michelob Ultra \$3.5  
Yuengling (Can) \$3.5  
Tecate \$3



## WINE

### House Wines

Shadowbrook Merlot \$6  
Shadowbrook Pinot Grigio \$6

### Reds

14 Hands Cabernet Sauvignon \$8 / \$30  
Gnarly Head Red Blend \$7 / \$26  
Belle Ambiance Pinot Noir \$8 / \$30

### White/Rose

The Crossings Sauvignon Blanc \$7 / \$26  
Noble Vines Chardonnay \$8 / \$30  
Bold Vine Rose \$7 / \$26  
Charles & Charles Riesling \$8 / \$30

### Sparkling

Freixenet Splits \$8  
Wycliff Brut Champagne \$20  
Wycliff Rosé Champagne \$20

