



CAFÉ Brule



24 W. Main St. / Vermillion, SD 57069 / cafebrule.com / 605.624.2945

CITY APPETIZERS

KRAB RANGOON NACHOS

Flakey krab served atop fresh house-made rangoon chips, dressed with cream cheese, green onions and sweet red chili sauce. 15.29

HUMMUS PLATTER

House-made garlic hummus served with cucumbers, broccoli, roasted red peppers, Kalamata olives and pita wedges. 13.99

ROMESCO BRUSCHETTA

Herbed tomatoes, Provolone and Parmesan, Romesco sauce (sweet red pepper, roasted almonds & garlic) on sliced baguette, broiled and served with balsamic vinaigrette. 14.49

CHICKEN ARTICHOKE DIP

Broiled and served with sliced baguette. 16.19

SWEET POTATO FRIES

Lightly seasoned sweet potatoes. Served with southwest ranch dipping sauce. 10.09

COUNTRY STARTERS

BARBECUE QUESADILLA

Choice of smoked pork or chicken, diced jalapeños, diced red onion and Cheddar cheese. Served with avocado ranch dipping sauce. 15.59

“OMG” CHILI CHEESE WINDERS

Sidewinder fries, loaded with chili, bacon, jalapeños, diced red onion and Cheddar cheese. Served with sour cream. 13.89

ONION RINGS

Crispy beer battered onions.
Served with ranch dressing. 10.09

CHICKEN DRUMMIES

Glazed with BBQ sauce, and served with avocado ranch dipping sauce 16.79

FRIED CHEESE CURDS

Crispy, breaded, Wisconsin white Cheddar, served with buttermilk ranch dipping sauce 14.39

SOUPS

Cup 5.19 / Bowl 7.19

Smokey Red Pepper Gouda / Chicken “Roodle” / Chili / Soup du Jour

French Onion & Leek Soup:

Topped with house baguette and melted Gruyère 7.19 (one size)

Ask Server for GLUTEN-FREE OPTIONS

Please inform your server of allergies. We are unable to guarantee that meals prepared on the premises are free from ingredients containing milk, eggs, wheat, gluten, soybean, peanuts, tree nuts, fish, or shellfish. However, we will do our best to accommodate you. 20% added to all items prepared for allergy or dietary specific requests, due to additional labor required.

Prices and menu items are subject to change based on product availability and market prices.

We love it when you come here to study, but please be considerate. If people are waiting to be seated, please be willing to move if asked.

Groups of 10 or more, Corporate Charges, Coyote Cash, and To-Go's over \$75 : 18% added gratuity.

SALADS

half or whole

Autumn Salad: Mixed greens, spicy candied walnuts, diced red onion, dried cranberries and Gruyère. Served with a raspberry vinaigrette dressing 12.59 / 14.69

Greek Grilled Chicken Salad: Mixed greens with Greek-seasoned chicken, cucumbers, Roma tomatoes, Feta, and Kalamata olives. Served with a balsamic vinaigrette 12.59 / 14.69

Oriental Chicken Salad: Mixed greens with crispy chicken, Mandarin oranges, carrots, almonds, and crispy wonton strips. Served with a mango vinaigrette 12.59 / 14.69

Traditional Garden Salad: Mixed greens with cucumbers, Roma tomatoes, red onions, carrots, red pepper and shredded Cheddar. Served with your choice of dressings 8.39 / 10.49

Country Cobb Salad: Iceberg lettuce with sliced smoked turkey, applewood smoked bacon, diced boiled egg, diced Roma tomatoes, diced avocado, and blue cheese crumbles. Served with buttermilk ranch dressing 13.69 / 15.79

Chef Salad: Spinach and iceberg lettuce topped with sliced ham, sliced smoked turkey, shredded Cheddar, diced red onion, diced Roma tomatoes, julienned cucumbers, sliced eggs and choice of dressing. 13.69 / 15.79

Blackened Salmon Salad: Mixed greens and spinach, shredded carrots, julienned cucumbers, and a diced, boiled egg. Served with Dijon yogurt dressing 17.89

Salad Dressings: *Buttermilk Ranch, Southwest Ranch, Thousand Island, Dorothy Lynch (French), Blue Cheese, Mango Vinaigrette, Italian, Creamy Caesar, Dijon-Yogurt, House Balsamic, Blood Orange vinaigrette and Fat-Free Raspberry Vinaigrette.*

COUNTRY COMFORT

5-Star Mac-N-Cheese: Al denté pasta with a creamy béchamel sauce, Gruyère, Muenster, Cheddar, Parmesan, and American cheeses. Served with sliced baguette. Half 10.99 / whole 13.19
Add chicken, bacon, ham or portabella mushrooms +3.19 ea | Add shrimp +5.29

Cincinnati Mac-N-Cheese: 5-Star Mac topped with chili. Served with sliced baguette.
half 13.69 / whole 15.79

Meatloaf: Served with garlic mashed potatoes and choice of vegetable with sliced baguette.
half 13.69 / whole 15.79

Hot Beef: Tender, house-made pot roast between two slices of white bread, smothered with beef gravy. Served with garlic mashed potatoes and choice of vegetable. half 13.69/ whole 15.79

Hot Turkey: Sliced oven-roasted turkey between two slices of white bread, smothered with turkey gravy. Served with garlic mashed potatoes and choice of vegetable half 13.69/ whole 15.79

Country Fried Chicken: Breaded chicken fillet fried golden brown, smothered with country gravy. Served with garlic mashed potatoes and choice of vegetable and sliced baguette. 15.79

SANDWICHES, BURGERS, & WRAPS

Served with choice of french fries, sidewinders, garlic mashed potatoes or cottage cheese. **Substitute side salad, seasonal veggies, seasonal fruit, sweet potato fries or onion rings for +1.59; soup, potatoes brulé, cheese curds +2.09**

CITY SANDWICHES

Le Parisien: Sliced smoked turkey, salami, Provolone, carrots, avocado, cucumbers on house baguette with Dijon mustard on the side. half 12.59 / whole 14.69

Croque Monsieur Brulé: Broiled ham and Gruyère, topped with béchamel sauce on our brioche bread. half 12.59/ whole 14.69

Chicken and Apple Panini: Sliced chicken breast with Granny Smith apple and Cheddar cheese on Artisan bread. Served with a honey mustard dipping sauce. 15.79

Muffalata: Ham, capicola, prosciutto, salami, Provolone, olive tapenade on Parmesan focaccia with balsamic vinaigrette on the side. 15.79

Monte Cristo: Ham and Gruyère on brioche, dipped in egg batter and fried to perfection. Served with raspberry dipping sauce. 15.79

Greek Grilled Chicken Wrap: Greek-seasoned chicken, cucumbers, Roma tomatoes, Feta, Kalamata olives and mixed greens in a garlic-herb wrap with cucumber dill sauce on the side. 15.59

SLT: Grilled salmon, lettuce, and tomato. Served on grilled sourdough with cucumber dill sauce on the side. 16.79

Café Brulé Club: Smoked turkey, smoked applewood bacon, Gruyère, lettuce, and tomato served on croissant with mayo on the side. 16.79

Gyro: Choice of meat, cream cheese, spinach, cucumbers, shredded carrots, and avocado. Served on a garlic naan with cucumber dill sauce on the side. Salmon 17.79 / Chicken 15.59

El Cubano: Sliced ham, chopped smoked pork and Gruyère, topped with sliced pickles and beer mustard. Served on a grilled and pressed Ciabatta roll. 15.79

Cape Cod: Sliced turkey, Gruyère and spinach with cranberry mustard sauce. Served on house raisin-walnut bread. half 11.59 / whole 14.69

COUNTRY SANDWICHES

Plain Jane Burger 11.59 | Add cheese .79 Add bacon 2.09

Chili Burger. Topped with shredded cheddar and garnished with red onion. 14.69

Burgundy Mushroom and Gruyère Burger 14.69

Jalapeño Popper Burger: Topped with chopped jalapeños, cream cheese, sliced Muenster and onion Rings. Served with a side of buffalo sauce. 14.69

California Black & Bleu Burger: Blackened seasoned burger with bleu cheese crumbles, fresh spinach, sliced avocado and Roma tomatoes. 14.69

4-Star Grilled Cheese: Gruyère, Cheddar, Parmesan, Muenster and American cheeses on sourdough bread. 12.39

Patty Melt: Grilled burger with caramelized onions, Cheddar and Gruyère on marbled rye bread. 14.99

Country Chicken Wrap: Chicken, bacon, shredded Cheddar, sliced cucumbers, diced tomatoes and iceberg lettuce. Served with buttermilk ranch on the side. 15.59

Reuben (Chef Jim's Favorite): Chopped house corned beef, Gruyère, sauerkraut and thousand island dressing on marbled rye. 16.79

Pot Roast Dip: Oven roast beef served with a creamy horseradish sauce and au jus on a house baguette. half 13.69 / whole 15.69

"Bruna" Melt aka. Tuna Melt Café Brulé style, broiled and served open-faced with sliced tomato and Muenster on marble rye bread. half 13.69 / whole 15.79

Jalapeño Pastrami Melt: Topped with Provolone and bacon on an open-faced baguette. Served with honey mustard. half 14.69 / whole 16.79

French Fries 3.49

Sidewinder Fries 3.49

Sweet Potato Fries 5.19

Onion Rings 5.19

Cheese Curds 6.89

Garlic Mashed Potatoes 3.49

Load it! Bacon, cheese,

red onions and sour cream add 1.99

Sides

Potatoes Brulé 6.89

Add chicken, bacon, ham or Portabella mushrooms add 3.19

Add shrimp 5.29

Brown Rice & Wild Rice 3.79

Sautéed or Vegetable du Jour 3.49

Side Salad 4.09

Mixed greens, cucumber, tomato, shredded carrots and croutons.

Mini Caesar Salad 4.09

Mixed greens, spinach, Parmesan, croutons with Caesar dressing.

Fruit Cup 4.19

Cottage Cheese 3.19

WINES & SPARKLING

RED WINE Glass / Bottle / To Go Off-Sale

RED BLEND / POOR BOY 11 / 33 / 24
(SPAIN) GRANACHE & TEMPRANILO GRAPES. RED & BLACK BERRIES WITH A HINT OF SPICE. BOLD, YET SOFT & ELEGANT. AGED IN PAPPY VAN WINKLE BOURBON BARRELS.

RED BLEND / SOUTHERN BELLE 11 / 33 / 24
(SPAIN) SYRAH & MOURVEDRE GRAPES. BLACKBERRY, BLUEBERRY, WITH NOTES OF VANILLA & TOFFEE. SOFT, YET DRAMATIC.

SYRAH / SEMI-PRECIOUS 11 / 33 / 24
(SPAIN) DRINKS LIKE A HYPOTHETICAL ALTO MONCAYO MADE WITH SYRAH (DARKER, DEEPER), BUT ALSO WITH A TOUCH OF PAPPY VAN WINKLE SPICE.

MERLOT / FRENCH BELLE 11 / 33 / 24
(FRANCE) A MAGICAL INTERACTION OF BOURBON, OAK, & BORDEAUX. POWERFUL & SILKY. AGED IN PAPPY VAN WINKLE BOURBON BARRELS.

MALBEC / Black Cabra 8 / 20 / 16
(ARGENTINA) DARK CHERRIES, BLACK PLUMS, VANILLA AND VIOLET

CAB SAUV / SEAN MINOR 10 / 26 / 21
(NAPA, CALIF) BLACKBERRY, BLACK CHERRY, CURRANT, SMOOTH

PINOT NOIR / SEAN MINOR 10 / 26 / 21
(CALIF) CHERRY, STRAWBERRY AND PLUM, SILKY LIGHT

ORIGINAL HOUSE RED WINE 6
(WALLA WALLA, WASHINGTON) BIG, BOLD, JAMMY, AND SMOOTH



WHITE WINE Glass / Bottle / To Go Off-Sale

ORIGINAL HOUSE WINE: CHARDONNAY 6
(WALLA WALLA, WA) CRISP, CLEAN, AND FRUITY

CHARDONNAY: SEAN MINOR 9 / 22 / 17
(CALIF) LIME, MELON, GRASS AND PASSION FRUIT

SAUV BLANC: SEAN MINOR 9 / 22 / 17
(NAPA, CALIF) RED GRAPEFRUIT, PEAR, MELON AND FIG

PINOT GRIGIO: GUINIGI 10 / 26 / 21
(ITALY) FRESH FLORAL HONEYSUCKLE WITH NOTES OF PEACH & LIME

SWEET WHITE: TICKLE ME 8 / 21 / 17
(VERMILLION, SD) RHUBARB WINE

RIESLING: CLEAR NIGHT 7 / 19 / 15
(GERMANY) BRIGHT AND FRUITY, CRISP FINISH

GEWURZTRAMINER (gə'vöörtstrə-mēnər) 8 / 21 / 17
(GERMANY) LIGHTLY SWEET, NOTES OF PEACH AND PEAR



BEER MENU PLEASE SEE TABLE MENU

SPARKLING & SWEET WINES

SWEET RED: BACI DOLCI 7 / 19 / 15
(ITALY) DELICATE SPARKLE, SWEET FINISH, SERVED CHILLED

MOSCATO: BITCH BUBBLY 8 / 21 / 17
(PENEDES, CA) FRUITY SWEETNESS WITH NOTES OF APPLE AND STRAWBERRIES

CHAMPAGNE SPUMANTE: J ROGET 5 / 12 / 10
(CANANDAIGUA, WA) APPLE AND PEAR, TOASTY AND FLORAL BOUQUET

PROSECCO: MARTINI & ROSSI (6.3oz bottle) 8
(ITALY) SPARKLING

COCKTAILS & SPRITZERS

WHITE WINE SPRITZER 5.99
A sparkling glass of white wine mixed with citrus juices.

PINEAPPLE-ORANGE SPRITZER 5.99
A light tropical spritz made with pineapple and orange juices.

RUBY RED SPRITZER 5.99
A delightful, refreshing spritz made with grapefruit and citrus juices.

MIMOSA 4.99
A brunch-time favorite. Sparkling champagne and orange juice.

BELLINI 7.99
A fresh mix of Prosecco Italian sparkling wine and peach purée.

SANGRIA 5.99
A fruity mixture of house wine and fruit juices.



GOOD LORD!

BLANC DE BLANCS LABEL BY JAMES JEAN \$150 (bottle only)
What can we say? It's that good! Champagne made in Champagne, France! 100% Chardonnay grapes from vineyards aged over 60 years. Fermented in French oak barrels with native yeasts. Limited edition worldwide. Only 400 bottles were produced in a collectible bottle of artistry.

✨ MEGA MIMOSAS ✨

GOT SOMETHING TO CELEBRATE?
C'MON, DO YOU REALLY NEED A REASON?

A FULL BOTTLE OF CHAMPAGNE, SERVED WITH 2 XL GLASSES, AND ORANGE JUICE.
(SERVES 2; WHICH EQUALS APPROX. 2.5 AVG GLASSES EACH) \$25

PASTAS

Pastas are served with choice of Caesar or dinner salad and sliced baguette.

Add chicken +3.19 | Add shrimp +5.29

Bruschetta Pesto Pasta Grilled chicken breast with herbed tomato blend and Parmesan cheese. 19.99

Pasta Alfredo 16.79 Add sautéed vegetables +2.09

Limonesto Fettuccine Fettuccine noodles, roasted tomatoes and fresh mozzarella tossed in a light, olive oil, lemon-garlic pesto sauce. 16.79 Add sautéed vegetables +2.09

Romesco Pasta Penne pasta with our house-made Romesco sauce (sweet red peppers, roasted almonds, and garlic), tossed together with sautéed squash, broccoli and zucchini.. 17.89

LES PETITS ENTRÉES

Served with your choice of fresh seasonal fruit, cottage cheese, vegetable or side salad.

Substitutions are available for an additional charge.

4 oz. Grilled Salmon Valencia Drizzled with orange-balsamic glaze served with sliced baguette. 14.69

4 oz. Grilled Bruschetta Chicken Breast Served with sliced baguette. 14.69

KETO PLATES

Chicken Breast, Mushroom & Gruyère Grilled chicken breast, Portabellas, and Gruyère cheese, served with sliced heirloom tomatoes and avocado on a bed of spinach. 14.69

Sliced Salami & Brie Topped with roasted sunflower seeds, served with sliced heirloom tomatoes, and avocado on a bed of spinach. 14.69

VEGETARIAN SANDWICHES, WRAPS & BURGERS

Served with choice of french fries, sidewinders, garlic mashed potatoes or cottage cheese. Substitute side salad, seasonal veggies, seasonal fruit, sweet potato fries or onion rings for \$1.59 Soup, potatoes brûlé, or cheese curds for \$3.19

Focaccia Rosti. Sliced Portabellas, artichokes, roasted red peppers and tomatoes, pesto and Feta cheese on Parmesan focaccia, broiled open-faced, and served with balsamic vinaigrette. half 13.69 / whole 15.79

Caprese Grilled Cheese. (Ka-pray-zay): Fresh mozzarella, provolone, sliced tomato and pesto, Served on a grilled baguette with balsamic vinaigrette. half 12.59 / whole 14.69

Hummus Veggie Wrap. House-made garlic hummus, cucumbers, roasted red peppers, spinach and Kalamata olives in a garlic-herb wrap. 12.59

Bri-nini. Brie, Granny Smith apples, candied walnuts, and cranberry mustard sauce served on grilled, pressed, house-made raisin-walnut bread. 15.79

Southwest Burger: Black bean burger served on a specialty bun with iceberg lettuce, pickle slices and a side of salsa. 15.79

Coffees & Beverages

	12 oz	16 oz	20 oz
Latte	4.49	4.79	5.29
Cappuccino	4.49	4.79	5.29
Chai	4.99	5.29	5.79
Mocha	4.99	5.29	5.79
Brevé	4.99	5.29	5.79
Americano	3.69	3.99	4.49
Shot in the Dark	3.69	3.99	4.49
Café au Lait	3.49	3.79	4.29
Hot Cocoa	3.49	3.79	4.29
Hot Cider	3.49	3.79	4.29
Steamer	3.49	3.79	4.29
Dark Roast	2.49	2.79	3.09
Flavored Roast	2.49	2.79	3.09
House Coffee To Go	2.29	2.59	2.89
In-House Coffee Bottomless	2.29		
Espresso	dbl 3.49	tpl 3.99	
Macchiato	dbl 3.69	tpl 4.19	
Cortado	dbl 3.69	tpl 4.19	

ADD FLAVOR .69 - SOY OR ALMOND .69 - OAT OR COCONUT .99 - EXTRA SHOT 1.09

SPECIALTY LATTES

12oz 5.09 16oz 5.59 20oz 6.09

*Served hot, iced, or blended, or Create-Your-Own Latte!

Choose from any of our many awesome flavors, and create your own!

Café Brulé. Brown sugar cinnamon latté with torched raw sugar.

Foggy London. Earl grey tea and vanilla steeped in warm milk.

Café Miel. Honey and cinnamon latté.

Raspberry Truffle	Cherry-Amaretto Cheesecake
Toasted S'mores	Cardamome-Honey-Cinnamon
Peppermint Pattie	White Chocolate Pistachio
	White Chocolate Peanut Butter

Irish Cream Delight 6.99

Caramel & White Choc Latte, with Irish Cream Liqueur (*Alcoholic; Dine-In Only).

BRULÉ BOOSTERS 20oz 5.89

Brulé Banger. Hot or Iced.

4 shots of espresso! Oh Yeah! White choc, caramel and half & half

Red Ferrari (or Black). 5 Hour Energy, soda water, fresh lime, and raspberry or blackberry flavoring. Served Iced.

The Pink Lotus. 100% Strawberry Purée, soda water, fresh lemon, with a shot of Lotus!* Served Iced.

The Green Machine. 100% Fruit & Veggie Greens, soda water, fresh lime with a shot of Lotus!* Served Iced.

Tea Bomb. Currant Berry Tea, fresh lime & lemon, with a shot of Lotus!* Served Iced.

*Lotus is pure, plant-based caffeine. (Boost Equivalent = 1 Red Bull) 1.49

TRENDY SPECIALTIES

SWEET CREAM COLD BREW Our Nitro Cold Brew, topped with vanilla sweet cream. Add a flavor! .69 *No ice: \$1
12oz 4.49 / 16oz 4.99 / 20oz 5.49

NITRO COLD BREW With a kick! We use the addition of nitrogen gas to create a bold, smooth & creamy flavor. Our collab with local roasters, Stone Bru. *No ice: \$1 12oz 3.89 / 16oz 4.39 / 20oz 4.89

KOMBUCHA Fermented, lightly effervescent, sweetened, iced tea; known for its immune system and probiotics support. Made by Songbird: Sioux Falls Artisan. *Seasonal Flavors. Just ask your server. *No ice: \$1 12oz 5.79 / 16oz 6.09 / 20oz 6.59

MEGA MIMOSAS

A FULL BOTTLE OF CHAMPAGNE, SERVED WITH 2 XL GLASSES, AND ORANGE JUICE. \$25
(SERVES 2; WHICH EQUALS 2 ½ REG-SIZED GLASSES EACH)

SMOOTHIES 16oz 5.39 20oz 5.89

100% Fruit Smoothies

Wildberry, Mango, Strawberry, Peach, Harvest Greens, Chocolate-Peanut Butter, Mocha, Vanilla-Latté, Spiced Chai
add Banana .99 add Yogurt .99 add 5 hour 2.49

BOOSTED SMOOTHIE? ADD A SHOT OF LOTUS*!

HOT TEA *all organic 2.89

Earl Grey. Black

Gao Wen. Black; malt & chocolate notes

Currant. Black currant Berry

Long Kou Maofeng. Green; baked pear, chestnut

Rainier (decaf) Black; Mitcham leaf peppermint

Rooibos Chai (decaf) Red; earthy spices

Chamomile Lemon (decaf)

COLD DRINKS

Italian Soda 12 oz 3.19 16 oz 3.59 20 oz 3.99

Italian Cream Soda . . 12 oz 3.59 16 oz 3.99 20 oz 4.49

Milk (add chocolate .49) 12 oz 1.99 16 oz 2.49

Orange Juice 16 oz 2.99

Apple, Grapefruit, Cranberry Juice (bottle) 2.99

Sioux City Sarsaparilla (Root Beer) 12 oz. bottle 2.99

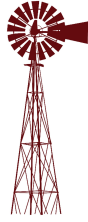
Iced Tea House-brewed (add flavor .69) 16 oz 2.99

Lemonade 16 oz. 2.99

Fountain Soda 16 oz 2.99

Coke * Diet Coke * Coke Zero * Mr. Pibb *

Mellow Yellow * Sprite



BREAKFAST

BISCUITS & GRAVY

Southern sage sausage gravy served open-faced over biscuits. whole 8.39 / half 6.29

LOADED GRILLED TATERS

Grilled potatoes loaded with bacon, sour cream, cheddar and caramelized onions. Served with toast or biscuit. 9.49 Add 2 eggs +3.19

BREAKFAST TACOS

Two flour tortillas, filled with bacon & scrambled eggs. Topped with shredded cheddar cheese. Served with sour cream & pico de gallo. 10.49

BREAKFAST SANDWICHES

English muffin, biscuit, bagel or croissant

EGG AND CHEESE 7.39

EGG, MEAT, AND CHEESE 10.49

COMBOS

#1 2 eggs*, choice of hashbrowns or American fries, and choice of toast or biscuit 9.89
Sub Potatoes Brulé +3.19

#2 2 eggs*, choice of meat, and toast or biscuit 11.59

#3 2 eggs*, choice of hashbrowns or American fries., choice of meat, and toast or biscuit. 12.09
Sub Potatoes Brulé +3.19

#4 2 eggs*, corned beef hash, and toast or biscuit 13.69

#5 2 eggs*, and toast or biscuit 6.29

#6 2 eggs*, 2 pancakes and choice of meat 11.59

POTATOES

Hashbrowns 3.49 add cheese .75

American Fries 3.49

Potatoes Brulé 6.89

Add chicken, bacon, ham or Portabellas 3.19

Add shrimp 5.29

EGGS*

(1) 2.09 (2) 4.09

MEAT

Smoked Ham 4.49

Smoked Applewood Bacon (3) 4.49

Southern Sage Sausage 4.49

Links (4) or Patties (2)

Corned Beef Hash 6.79

À LA CARTE

Fresh Fruit Cup (assorted seasonal fruit) 4.19

Oatmeal 2.99

Separate Oatmeal Menu avail. Upon request

Greek Yogurt 4.19

Add fruit compote 1.49

Add raisins, walnuts or granola .69 ea.

English Muffin or Bagel 2.59

Biscuit 2.59

Toast (2) 2.59

White, Wheat, Sourdough, Marble Rye or Raisin-Walnut.

Croissant 3.19

Pancake (1) 2.59

Blueberry, Chocolate Chip or Almond +1.09

CONDIMENTS

Salsa, peanut butter, cream cheese or chocolate hazelnut spread .79

*CONSUMER ADVISORY: items may contain raw seafood, shellfish, beef or egg ingredients before cooking. Items are all cooked to safe temperatures.



BREAKFAST

Served 8am-11am

BENEDICTS

Traditional: English muffin topped with smoked ham, basted eggs and hollandaise sauce. 13.69

Florentine: English muffin topped with sliced tomatoes, spinach, basted eggs and hollandaise sauce. 11.59 add smoked turkey or ham 2.09

Norwegian: English muffin topped with grilled salmon, basted eggs and hollandaise sauce. 16.79

Countryside: Buttermilk biscuit topped with southern sage sausage patties, basted eggs and sausage gravy. 13.69

Irish: English muffin topped with corned beef hash, basted eggs and hollandaise. 14.69

FRITTATAS BRULÉ

Open-faced omelet, lightly torched. Includes toast or biscuit. 12.59

Spinach, roasted red peppers, shredded potatoes and Feta.

Loaded Potato: Sliced potatoes with caramelized onions, Cheddar, bacon and sour cream.

Sausage, caramelized onions, diced tomatoes, shredded potatoes and Muenster.

BEIGNETS

Petite golden fried pastries, dusted with powdered sugar, and served with choice of raspberry or honey butter dipping sauce. 8.49

OMELETS & SCRAMBLERS

Includes toast or biscuit. 2 Egg* / 3 Egg*

Portabella mushrooms, spinach, roasted red peppers and Parmesan. 10.49 / 12.59

Pastrami and Gouda 10.49 / 12.59

Prosciutto, garlic, tomatoes, basil and Provolone. 10.49 / 12.59

Turkey, spinach, gruyère, roasted red peppers and hollandaise sauce. 10.49 / 12.59

Meat & Cheese 10.49 / 12.59

Cheese Only 7.99/ 9.49

Meat options: smoked ham, smoked applewood, bacon or southern sage sausage.

Cheese options: American, Cheddar, Provolone, or Muenster.

FRENCH TOAST

Plain French Toast (2) 7.89

Crunchy French Toast (2) 9.49

Caramel Pecan French Toast (2) 10.49

Add meat choice 3.69 Add fruit compote 2.09

BUTTERMILK PANCAKES

3 Plain Cakes 7.39

3 Specialty Cakes 9.29

Blueberry, Almond or Chocolate Chip Cakes.

3 Chunky Monkey Cakes (Chef's Choice) 10.49

Chocolate chips, bananas and granola, drizzled with peanut butter.

*Add meat choice 3.69 Add fruit compote 2.09

ASK ABOUT OUR FRESH PASTRY SELECTION



Our Story . . .



Café Brulé is well-known for its fusion of country home-cookin' and city flair flavors! This is credited to the two people who envisioned it; Jim Waters and Monica Iverson. Together, they have created a menu that's both down-home delicious and fantastique!

Jim grew up in a family of cooks and restaurateurs. His mother, Billy, was an outstanding southern cook and Jim's main mentor. Billy's home-cookin' was well-loved by everyone who knew her. Jim learned to cook at a young age in his family's restaurant, the "Big 10-4 Truck Stop", off I-90, in north Sioux Falls, SD (early 80's). After several years, Jim's dad, Paul, also a Chef, moved to Arkansas, where he opened "Our Place" at an Ozark resort. Jim's mom, Chef Billy, and Jim stayed in Sioux Falls, where he attended *Washington High School*, while working as a night manager, prep cook, and baker at multiple restaurants. He moved to Vermillion in the mid 80's to go to USD. While Jim was working at his part-time job at USD campus food services, it didn't take long for management to recognize his talents. He soon became the Assistant Director of Food Services at USD, and decided to follow his love for creating in the kitchen. He earned his Certificate in Management from UNO, Omaha, by commuting twice a week for 2 years, while still working at USD! After 8 years of service at USD, Jim was presented an opportunity to manage a local cafe, *Mister Smith's*. Jim's management experience, and his fresh recipe ideas were partnered with the famous, Larry Smith, a renowned artisan bread maker from Connecticut. *Mister Smith's* popularity soon took off, and it saw substantial growth over the next 8 years. To this day, they still offer some of the original creations from Jim & Larry's menu. After much success, and many years of managing for others, Chef Jim decided it was time to become an owner. In 2010, he started looking for his own place.

Monica has always loved to bake, decorate, and travel. Her mother, Bonny, AKA, the original "Cake Lady", has always been her main mentor. Her dad, Harry, was in the Air Force, so her family moved around from base-to-base, living in several different states. Monica moved to Vermillion to study at USD in the late 80's. Through USD's exchange program, she was able to study a semester abroad her senior year, in Paris, France. After she had received her BA, she decided to stay in France for the remaining summer. She became a regular at a nearby pastry shop, where she developed friendships and acquired a love for "pâtisseries". Upon returning to Vermillion, Monica continued her studies at USD, and received her MA in Secondary Education, and began teaching in Vermillion. She taught French at both Vermillion High School, and USD for a total of 6 years. However, her love for baking and art drove her to make a major life change in 1994, and she decided to open, *A Piece of Cake*, in Vermillion. Monica's cake business grew quickly, and in 2000, she agreed to partner with a local grocery store, *Jones' Food Center*, to make her custom cakes more accessible to the public. Ultimately, she made the decision to change her business name to "Cakes by Monica", as many people had begun to identify and seek out her name on products. As time passed, Monica became known as the town's "Cake Lady", and in the fall of 2010, she decided it was time to start looking for her own shop.

On April 7, 2011, Café Brulé was born! 24 W. Main St, was previously, *The Coffee Shop Gallery*, owned by Michelle Mechling for many years, and was already a reputable coffee shop. Located in historic downtown Vermillion, SD, this old historic building, built in 1890, was due for a complete overhaul, and it took a lot of hands to make that happen! Jim's family; Chef Billy (mom), Heidi (wife), Jessa & Autumn, (daughters), Gene & Becky Soukup (Heidi's parents), and many of Monica's family; Dwight (husband), Derek & Lucas, (sons), Harry & Bonny Lund (Monica's parents), along with MANY other family members, friends, and locals, all pitched in to help demo, and renovate this old building. We are forever grateful and indebted to all of you!

Café Brulé celebrated its 12th birthday this year, and continues to be a thriving full-service restaurant and pâtisserie. Chef Jim, and his team, continue to pursue new ways to create a full and diverse menu that fuses both country and urban flavors in ways that satisfy even the pickiest of palates. Monica's baking and decorating team continue to provide wedding cakes, specialty cakes, pastries, and many other sweet treats for all to enjoy.

The duo decided to expand food and drink options in the area by opening the *Dakota Brick House* in 2018, located just kitty-corner from the Cafe, in downtown Vermillion. We hope you'll get a chance to stop there soon as well! From our families to yours, thank you for stopping in and bon appetit!

Groups of 10 or more, Coyote Cash Card, and Corporate Charges: 18% added gratuity.