

# OUR STORY

Jim Waters is well-known for **COUNTRY** home-cookin' while Monica Iverson brings **CITY** flair and a certain *je ne sais quoi!*

Jim grew up in a family of cooks and restaurateurs. His mother was an outstanding cook and mentor, and "Mom's home-cooking" was well-loved by everyone who knew her. She would bring casseroles and soups to feed everyone (and then some) as they worked renovating the Café in 2010. When he was young, Jim's mom and dad owned and operated a family restaurant in Sioux Falls, SD, and later one in Arkansas called "Our Place" at an Ozark resort. Jim worked as night manager, baker and prep-cook during his formative years. After moving to Vermillion, SD, he became Assistant Director of Food Services for the University of South Dakota Food Service Program, and earned a certificate in management from the University of Nebraska Omaha. After 8 years with the University, he was given the opportunity to manage a local cafe, Mister Smith's Cafe. The cafe flourished for 8 years, until he left to join Monica in opening his own place, Café Brulé in downtown Vermillion, SD.

Monica has loved baking and travelling ever since she was a child. Her mother, who was also an important mentor, was known as the cake lady at church, work, and among their circle of family and friends. Her father is an Air Force veteran, and as many military families do, they spent the early years of her life living in many different places. Monica is an alumna of the University of South Dakota. While studying, she spent the better part of a year in Paris, and nearly stayed, but love for her family brought her back home. She received a Master's degree in Secondary Education and taught French for several years, all while building a family and a cake business! In 1994, at age 24, Monica opened her own business, then called A Piece of Cake in Vermillion. In 2000, she partnered with local grocery store Jones' Food Center. By this time, she was known as the cake lady and her cakes as "Monica's Cakes," so the decision was made to change the name of her business to Cakes by Monica. In April of 2011, Monica partnered with well-known local chef Jim Waters to open a downtown restaurant, Café Brulé. Serving also as a storefront for Cakes by Monica, the Café offers cakes, cupcakes, cake truffles, and other desserts. For years, Monica made around 100 wedding cakes per year, as well hundreds of birthday and party cakes. However, when Jim and Monica decided to expand once again by opening not one, but 2 new venues, Monica decided to personally step back from birthday and special occasion cakes, and to pass the reins on to her team of decorators. Happily, "Monica's Cakes" and desserts continue to make Café Brulé a local destination for decadent, home-made treats!

In 2015, Monica and Jim purchased another historic building in Downtown Vermillion, and began restoring and renovating. They opened the Dakota Brick House in December of 2016, a gastropub and taphouse offering craft beers, a unique menu from a copper-wrapped Wood-Stone oven, and a comfortable atmosphere in a beautifully restored brick building with a cozy patio. In March of 2017, Bru2 opened as a quick-serve coffeehouse on east Cherry Street. Located in the brand new, beautifully constructed First Dakota Bank building, Bru2 offers a drive thru, as well as a modern and cozy dining area where patrons can enjoy delicious pastries, sandwiches, wraps, and coffee.

Special Thanks for all the Support of our families!  
We never would've made it this far without you!  
Heidi & Autumn Waters, Jessa & Matt Moseley,  
Dwight, Derek & Lucas Iverson, Harry & Bonny Lund

# BEVERAGES

## RED WINE

Glass / Bottle / To Go Off-Sale

HOUSE RED: PEPPERWOOD GROVE RED WINE BLEND 5 (CALIF) CHERRY AND VANILLA WITH CINNAMON AND SWEET LEATHER.

MALBEC: BODEGA NORTON 1895 5 / 18 / 10 (ARGENTINA) SPICY BLACK PEPPER AND SWEET RIPE RED FRUIT

CHIANTI PAGANO 6 / 22 / 12

(ITALY) INTENSE AND FRUITY; AROMAS OF VIOLETS AND CHERRIES

MERLOT: MENOPAUSE 8 / 30 / 17

(VERMILLION, SD) SUPPLE AND JUICY WITH MELLOW FRUIT

CAB SAUV: MCMANIS 7 / 26 / 14

(CALIF) BLACKBERRY, BLACK CHERRY, CURRANT, SMOKEY

CAB SAUV: KLINKER BRICK 10 / 38 / 20

(CALIF) FRENCH OAK, CURRANT, BLACKBERRY, CASSIS AND CLOVE

PINOT NOIR: MUDHOUSE. 6 / 22 / 12

(NEW ZEALAND) RED AND BLACK CHERRY, HINT OF OAK

PINOT NOIR: SEAN MINOR 8 / 30 / 16

(CALIF) CHERRY, STRAWBERRY AND PLUM, SILKY LIGHT

MEAD: BUCK NAKED 8 / 30 / 17

(VERMILLION, SD) SEMI-SWEET BLACK CURRANT, AND SD HONEY

## WHITE WINE

Glass / Bottle / To Go Off-Sale

HOUSE WHITE: PEPPERWOOD GROVE CHARDONNAY 5 (CALIF) APPLE, HONEY AND FRAGRANT JUNIPER.

CHARDONNAY: SEAN MINOR 7 / 26 / 14

(CALIF) LIME, MELON, GRASS AND PASSION FRUIT

SAUV BLANC: SEAN MINOR 6 / 22 / 12

(CALIF) RED GRAPEFRUIT, PEAR, MELON AND FIG

PINOT GRIGIO: ZACCAGNINI 10 / 36 / 20

(ITALY) KIWI, APPLE AND NECTARINE, DRY YET FRUITY

SWEET WHITE: TICKLE ME 8 / 30 / 17

(VERMILLION, SD) RHUBARB WINE

RIESLING: CLEAR NIGHT 6 / 22 / 12

(GERMANY) BRIGHT AND FRUITY, CRISP FINISH

GEWURZTRAMINER 6 / 22 / 12

(GERMANY) LIGHTLY SWEET, NOTES OF PEACH AND PEAR

## SPARKLING & SWEET WINES

BACI DOLCI: SWEET RED 7 / 26 / 13

(ITALY) DELICATE SPARKLE, SWEET FINISH, SERVED CHILLED

MOSCATO: NEIRANO D'ASTI 8 / 30 / 15

(ITALY) SPARKLING

CALIFORNIA CHAMPAGNE BRUT: WYCLIFF 5 / 18 / 10

PROSECCO: CUPCAKE 6 / 6 / 5

(ITALY) GRAPEFRUIT, PEACH AND HONEY DEW, CRISP

PORT: NOVAL BLACK 9 / 34 / 26

(PORTUGAL) STODGY VINTAGE CHARACTER; BLACK CHERRY, PLUM AND CHOC

## MICRO BREWS 3.79

BLUE MOON (Belgian Witbier)

BOULEVARD (Wheat Ale)

CRISPIN CIDER (Gluten-Free Pilsner)

FAT TIRE (Amber Lager)

GOOSE ISLAND 312 (Wheat Ale)

NEW GRIST (Gluten-Free)

O'DELL (IPA)

SHINER BOCK (American Bock)

SIERRA NEVADA (Pale Ale)

ZIPLINE (Oatmeal Porter)

## DOMESTIC BEERS 3.49

BUD LIGHT (Light lager)

BUDWEISER (Lager)

PABST BLUE RIBBON (Lager)

MILLER LITE (Light Lager)

MICHELOB ULTRA (Lager)

COORS LIGHT (Light Lager)

BUCKLER (NA)

MIKE'S HARD LEMONADE

## IMPORTS 3.99

CORONA (Light Lager)

GUINNESS (Stout)

STELLA ARTOIS (Pale Lager)

## COCKTAILS & SPRITZERS

WHITE WINE SPRITZER 4.59

A sparkling glass of white wine mixed with citrus juices.

PINEAPPLE MANDARIN SPRITZER 4.59

A light tropical spritz made with pineapple and mandarin orange.

RUBY RED SPRITZER 4.59

A delightful, refreshing spritz made with grapefruit and citrus juices.

MIMOSA 4.59

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

BELLINI 5.99

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

SANGRIA 4.59

A fruity mixture of house wine and fruit juices.

# MONICA'S SIGNATURE DESSERTS

**VANILLA CHAMPAGNE CAKE** Layered drunken berry compote and white chocolate mousse. frosted with buttercream 4.99

**CHOCOLATE STOUT CAKE** Chocolate Guinness beer cake layered with Irish cream mousse and chocolate ganache 4.99

**COUNTRY CARROT CAKE** Loaded with carrots, walnuts, coconut and golden raisins frosted with cream cheese frosting 4.99

**CHEESECAKE** Raspberry or chocolate cookie crumble 4.99

**CHECK OUT OUR DESSERT MENU AND PASTRY CASES!**



## CITY APPETIZERS

### CRAB RANGOON NACHOS

Flakey crab served atop fresh house-made rangoon chips, dressed with cream cheese, green onions and sweet red chili sauce 10.89

### HUMMUS PLATTER

House-made garlic hummus served with cucumbers, broccoli, roasted red peppers, kalamata olives and pita wedges 9.59

### ROMESCO BRUSCHETTA

Herbed tomatoes, provolone and parmesan, Romesco sauce (sweet red pepper, roasted almonds & garlic) on sliced baguette, broiled and served with balsamic vinaigrette 9.89

### CHICKEN ARTICHOKE DIP

Broiled and served with sliced baguette 11.99

### AVOCADO FRIES

Avocado slices, crispy breaded and fried. Served with our Southwest Ranch dressing 9.59

## COUNTRY STARTERS

### BARBECUE QUESADILLA

Choice of smoked pork or chicken, diced jalapeños, diced red onion and Cheddar cheese, served with avocado ranch dipping sauce 9.49

### OMG CHILI CHEESE WINDERS

Sidewinder fries, loaded with chili, bacon, jalapeños, diced red onion and Cheddar cheese, served with sour cream 9.39

### ONION RINGS

Crispy beer battered onions. Served with ranch dressing 7.99

### CHICKEN DRUMMIES

Glazed with BBQ sauce and served with avocado ranch dipping sauce 11.29

### FRIED CHEESE CURDS

Crispy beer-battered white cheddar, served with buttermilk ranch dipping sauce 9.99

### SWEET POTATO FRIES

Lightly seasoned sweet potatoes, served with southwest ranch dipping sauce 7.99

## HOUSE-MADE SOUPS

Cup 3.79 / Bowl 5.39

Smokey Red Pepper Gouda • Chicken "Roodle" • Chili Soup du Jour

### FRENCH ONION & LEEK SOUP

Topped with house baguette and melted gruyère 5.39 (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 8 or more, To-Go orders over \$75 and Coyote Cash Cards: 18% added gratuity.

## SANDWICHES, BURGERS, & WRAPS

Served with choice of french fries, sidewinders, garlic mashed potatoes or cottage cheese.

**Sub side salad, sautéed veggies, seasonal fruit, sweet potato fries or onion rings +1.49**

**Sub soup, potatoes brûlé or cheese curds +1.99**

### [ FROM THE CITY / FROM THE COUNTRY ]

**LE PARISIAN** Sliced smoked turkey, salami, provolone, carrots, avocado, cucumbers on house baguette with Dijon mustard on side half 7.89 / whole 9.89

**CROQUE MONSIEUR BRÛLÉ** Broiled ham and gruyère, topped with béchamel sauce on our brioche bread half 7.99 / whole 9.99

**CHICKEN AND APPLE PANINI** Sliced chicken breast with Granny Smith apple and cheddar cheese on Artisan bread served with a honey mustard dipping sauce 9.89

**MUFFALATA** Ham, capicola, prosciutto, salami, provolone, olive tapenade on parmesan focaccia with balsamic vinaigrette on the side 9.89

**MONTE CRISTO** Ham and gruyère on brioche, dipped in egg batter and fried, served with raspberry dipping sauce 10.29

### 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 side 9.89

**SLT** Grilled wild caught salmon, lettuce and tomato served on grilled sourdough with cucumber dill sauce on side 10.59

**CAFÉ BRÛLÉ CLUB** Smoked turkey, smoked applewood bacon, gruyère, lettuce, and tomato served on croissant with mayo on side 9.89

**GYRO** Choice of meat, cream cheese, spinach, cucumbers, shredded carrots, and avocado served on a pita with cucumber dill sauce on side Wild Caught Salmon 11.29 / Chicken 9.89

**EL CUBANO** Sliced ham, chopped smoked pork and gruyère, topped with sliced pickles and beer mustard served on a grilled and pressed ciabatta roll 9.89

**PLAIN JANE BURGER** 7.59  
Add cheese .79 Add bacon .99

**CHILI BURGER** Topped with shredded cheddar and garnished with red onion 9.79

**BURGUNDY MUSHROOM AND GRUYÈRE BURGER** 9.59

**JALAPEÑO POPPER BURGER** Topped with chopped jalapeños, cream cheese, sliced muenster and onion rings 9.49

**CALIFORNIA BLACK & BLEU BURGER** Blackened seasoned burger with bleu cheese crumbles, fresh spinach, sliced avocado and roma tomatoes 9.59

**4-STAR GRILLED CHEESE** Gruyère, cheddar, parmesan, muenster and American cheeses on sourdough bread 7.29

**PATTY MELT** Grilled burger with caramelized onions, Cheddar and Gruyère on marbled rye bread 9.59

**COUNTRY CHICKEN WRAP** Chicken, bacon, shredded Cheddar, sliced cucumbers, diced tomatoes and iceberg lettuce, served with buttermilk ranch 9.59

**REUBEN** (Chef Jim's Favorite) Chopped house corned beef, gruyère, sauerkraut and thousand island dressing on marbled rye 9.99

**POT ROAST DIP** Oven roast beef served with a creamy horseradish sauce and au jus on a house baguette half 7.99 / whole 9.99

**"BRUNA MELT"** Aka tuna melt Café Brulé style, broiled and served open-faced with sliced tomato and muenster on marble rye bread half 8.49 / whole 9.99

**JALAPEÑO PASTRAMI MELT** Topped with provolone and bacon on an open-faced baguette, served with honey mustard half 8.79 / whole 10.29

**CAPE COD** Sliced turkey, gruyère and spinach with cranberry mustard sauce, served on house raisin-walnut bread half 7.79 / whole 9.99

**FOCACCIA ROSTI** Sliced portabellas, artichokes, roasted red peppers, pesto, roasted tomatoes and Feta cheese on parmesan focaccia, broiled open-faced, served with balsamic vinaigrette half 7.99 / whole 9.99

**CAPRESE GRILLED CHEESE(KA-PRAY-ZAY)** Fresh mozzarella, provolone, sliced tomato and pesto, served on a grilled baguette with balsamic vinaigrette half 7.99 / whole 9.99

**HUMMUS VEGGIE WRAP** House-made garlic hummus, cucumbers, roasted red peppers, spinach and kalamata olives in a garlic-herb wrap 8.99

**BRI-NINI** Brie, Granny Smith apples, candied walnuts, and cranberry mustard sauce served on grilled, pressed, house-made raisin-walnut bread 9.99

**SOUTHWEST BURGER** Black-bean burger served on a specialty bun with iceberg lettuce, pickle slices and a side of salsa 10.19

## 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 7.49 / whole 9.49

Add chicken, bacon, ham or portabella mushrooms +2.39 ea | Add shrimp +3.99

**CINCINNATI MAC-N-CHEESE** 5-Star Mac topped with chili, served with sliced baguette. half 9.79 / whole 11.19

**MEATLOAF** Served with garlic mashed potatoes and choice of vegetable with sliced baguette. half 8.29 / whole 10.29

**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 8.09 / whole 10.29

**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 8.09 / whole 10.29

**COUNTRY FRIED CHICKEN** Golden breaded chicken fillet smothered with country gravy, served with garlic mashed potatoes and choice of vegetable and sliced baguette 10.99

## LES PETITS ENTRÉES <sup>P</sup> <sup>A</sup>

(Available 11-2pm only)

Served with your choice of fresh seasonal fruit, cottage cheese, vegetable or side salad. Substitutions available for an additional charge

**GRILLED WILD CAUGHT SALMON VALENCIA**  
4 oz fillet drizzled with orange-balsamic glaze and served with sliced baguette 10.29  
**BRUSCHETTA CHICKEN BREAST**  
4 oz grilled chicken breast served with sliced baguette 9.99

## KETO PLATES <sup>P</sup> <sup>A</sup>

**CHICKEN BREAST,  
MUSHROOM & GRUYERE**

Served with sliced heirloom tomatoes and avocado on a bed of spinach 9.99

**SLICED SALAMI & BRIE**

Topped with roasted sunflower seeds, served with sliced heirloom tomatoes and avocado on a bed of spinach 9.99

## SIDES

**French Fries** 2.99  
**Sidewinder Fries** 2.99  
**Sweet Potato Fries** 3.99  
**Onion Rings** 3.99  
**Cheese Curds** 4.99  
**Brown Rice with Quinoa** 3.59  
**Sautéed Vegetables** 2.99  
**Baked Potato [after 5pm]** 2.99

**Garlic Mashed Potatoes** 2.99  
Load it! Bacon, cheese, red onions and sour cream add 1.99  
**Potatoes Brûlé** 4.99  
Add chicken, bacon, ham or Portabella mushrooms 1.99  
Add shrimp 3.99  
**Side Salad** 3.59  
**Mini Caesar Salad** 3.89  
**Fruit Cup** 3.59  
**Cottage Cheese** 2.59

## DINNER ENTRÉES

Available after 5pm

Steaks are USDA Choice.

Add Soup or Salad +2.99

**14OZ BLACK & BLEU RIBEYE STEAK**  
topped with bleu cheese and served with a baked potato and sautéed vegetables 24.99

**BEEF TORNEDOS** Medallions of filet mignon with demi glace cream sauce over garlic mashed potatoes and grilled asparagus 23.99

**BEEF TIPS** Cut from topped sirloin and drizzled French Onion Au Jus. Served with baked potato and grilled asparagus 15.89

**SMOKED PORK CHOP** Topped with caramelized apples & onions. Served with baked sweet potato and steamed broccoli 14.99

**COD BRÛLÉ (WILD CAUGHT)** Sprinkled with butter-crumb topping, capers and fresh squeezed lemon. Served with side of brown rice with quinoa and sautéed vegetables 15.59

**ORANGE TERIYAKI SALMON (WILD CAUGHT)** on bed of brown rice with quinoa and steamed broccoli 16.29

**LIMONCELLA CHICKEN** Grilled chicken breast, lightly blackened and brushed with lemon glaze. Served on bed of brown rice with quinoa and steamed broccoli 14.99

**CHAMPAGNE-MUSHROOM CHICKEN**  
Grilled chicken breast, lightly seasoned, topped with creamy champagne mushroom sauce over garlic mashed potatoes and grilled asparagus 14.99

**STUFFED PORTABELLA MUSHROOM** With red peppers, vegetables, caramelized onions, roasted tomatoes, feta and muenster over a bed of brown rice with quinoa 12.99

**MUSHROOM ASPARAGUS RISOTTO WITH PARMESAN** Italian rice dish cooked in broth until creamy, with mushrooms, asparagus, and parmesan 13.99

## SALADS half / whole

**AUTUMN SALAD** Mixed greens, spicy candied walnuts, diced red onion, dried cranberries and gruyère, served with raspberry vinaigrette dressing 7.69 / 8.89

**GREEK GRILLED CHICKEN SALAD** Mixed greens with Greek-seasoned chicken, cucumbers, roma tomatoes, feta, and kalamata olives, served with balsamic vinaigrette 7.39 / 9.39

**ORIENTAL CHICKEN SALAD** Mixed greens with crispy chicken, mandarin oranges, carrots, almonds, and crispy wonton strips, served with mango vinaigrette 7.39 / 9.39

**TRADITIONAL GARDEN SALAD** Mixed greens with cucumbers, roma tomatoes, red onions, carrots, red pepper and shredded cheddar, served with your choice of dressing 5.39 / 7.39

**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 7.89 / 9.89

**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 7.59 / 9.59

**BLACKENED WILD CAUGHT SALMON SALAD** Mixed greens and spinach, shredded carrots, julienned cucumbers, and a diced, boiled egg, served with Dijon yogurt dressing 11.39

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

## PASTA

Available after 5pm

Pastas are served with choice of Soup or Dinner Salad and sliced baguette.

Add Chicken +2.39 | Add Shrimp +3.99

**BRUSCHETTA PESTO PASTA** Grilled chicken breast with herbed tomato blend & parmesan cheese 14.99

**PASTA ALFREDO** 12.99  
Add sautéed vegetables +.99

**LIMONESTO FETTUCCINE** Fettuccine noodles, roasted tomatoes and fresh mozzarella tossed in a light, olive oil, lemon-garlic pesto sauce 12.99  
Add sautéed vegetables +.99

**ROMESCO PASTA** Penne pasta with sweet red pepper and almond garlic sauce tossed with sautéed vegetables 13.99

**BUTTERNUT SQUASH RAVIOLI** Ravioli stuffed with butternut squash and parmesan cheese, tossed in brown sugar-cinnamon cream sauce with roasted pepitas and drizzled with crème 14.59

<sup>V</sup> Vegetarian <sup>P</sup> High Protein Item

<sup>S</sup> Signature Brule Item \*CONSUMER ADVISORY: items may contain raw seafood, shellfish, beef or egg. consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.



### BENEDICTS

**TRADITIONAL** English muffin topped with smoked ham, basted eggs\* and hollandaise sauce 9.29

**FLORENTINE** English muffin topped with sliced tomatoes, spinach, basted eggs\* and hollandaise sauce 9.29

**NORWEGIAN** English muffin topped with grilled salmon, basted eggs\* and hollandaise sauce 10.79

**COUNTRYSIDE** Buttermilk biscuit topped with southern sage sausage patties, basted eggs\* and sausage gravy 8.99

**IRISH** English muffin topped with corned beef hash, basted eggs\* and hollandaise 9.69

### FRITTATAS BRULÉ

Open-faced omelet\*, lightly torched. Includes toast or biscuit. 8.99

**SPINACH** roasted red peppers, shredded potatoes and feta.

**LOADED POTATO** sliced potatoes with caramelized onions, Cheddar, bacon and sour cream.

**SAUSAGE** caramelized onions, 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. 5.99

### FRENCH TOAST

Plain French Toast (2) 5.49

Crunchy French Toast (2) 6.99

Caramel Pecan French Toast (2) 7.69

Add meat choice 2.99

Add fruit compote 1.99

### PANCAKES

3 Plain Cakes 4.99

3 Blueberry, Almond or Chocolate Chip Cakes 6.49

3 Chunky Monkey Cakes (Chef's Choice) 8.29  
Chocolate chips, bananas and granola, drizzled with peanut butter.

Add meat choice 3.99

Add fruit compote 1.99

### BISCUITS & GRAVY

Southern sage sausage gravy served open-faced over biscuits  
whole 7.49 half 4.99

### OMELETS & SCRAMBLERS

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

**PORTABELLA MUSHROOMS,** spinach, roasted red peppers and parmesan. 7.99 / 9.49

**PASTRAMI AND GOUDA**  
7.99 / 9.49

**MEAT & CHEESE** 7.49 / 8.49  
**CHEESE** 5.99 / 7.49

Meat: Smoked Ham, Smoked Applewood Bacon or Southern Sage Sausage

Cheese: American, Cheddar, Provolone, or Muenster

**PROSCIUTTO,** garlic, tomatoes, basil and provolone 8.09 / 9.49

**TURKEY,** spinach, gruyère, roasted red peppers and hollandaise sauce 8.29 / 9.49

### BREAKFAST SANDWICHES

English muffin, biscuit, bagel or croissant

**EGG\* AND CHEESE** 4.49

**EGG\*, MEAT, AND CHEESE** 6.49

### COMBOS

**#1** 2 eggs\*, choice of hash browns or American fries, and toast or biscuit 6.29 *Sub Potatoes Brulé +2.49*

**#2** 2 eggs\*, choice of meat, and toast or biscuit 7.29

**#3** 2 eggs\*, choice of hash browns or American fries, choice of meat, and toast or biscuit 8.29 *Sub Potatoes Brulé +2.49*

**#4** 2 eggs\*, corned beef hash, and toast or biscuit 7.99

**#5** 2 eggs\*, and toast or biscuit 3.99

**#6** 2 eggs\*, 2 pancakes and choice of meat 7.49

Meat choices: Smoked Ham, Smoked Applewood Bacon, or Southern Sage Sausage Links or Patties.

### LOADED GRILLED TATERS

Grilled potatoes loaded with bacon, sour cream, cheddar and caramelized onions, served with toast or biscuit 6.79

Add 2 eggs\* +1.99

### SOUTHWESTERN

#### BREAKFAST TACOS

Two flour tortillas, filled with bacon & scrambled eggs. Topped with shredded cheddar cheese, sour cream & salsa on the side 7.99

#### BREAKFAST BURRITO

Garlic herb tortilla filled with sausage, bacon, caramelized onions, diced potatoes, cream cheese, salsa, cheddar cheese & scrambled eggs! Served a side of sour cream 8.69

#### SOUTHWEST HASH

Seasoned sweet potatoes, bell peppers, black beans & turkey sausage. Topped with two basted eggs and sriracha hollandaise with warm tortillas on the side 9.29

**ASK ABOUT OUR FRESH PASTRY SELECTION**

## À LA CARTE

Fresh Fruit Cup 3.49  
Oatmeal 2.99  
Greek Yogurt 2.99  
*Add fruit compote .99*  
*Craisins, walnuts or granola .49 ea*  
English Muffin or Bagel 1.99  
Biscuit 1.99  
Toast (2) 1.99  
*White, Wheat, Sourdough,*  
*Marble Rye or Craisin-Walnut*  
Croissant 2.49  
Pancake (1) 1.99  
*Blueberry, Chocolate Chip or*  
*Almond +.99*  
Salsa, Peanut Butter, Cream Cheese or  
Chocolate Hazelnut Spread .79

## POTATOES

Hash Browns 2.99  
American Fries 2.99  
Potatoes Brulé 4.99  
*Add chicken, bacon, ham, or*  
*Portabellas 2.29*  
*Add shrimp 3.99*

## EGGS\*

(1) 1.99 (2) 2.99

## MEAT

Smoked Ham 3.99  
Smoked Applewood Bacon (4) 3.99  
Southern Sage Sausage 3.99  
*Links(4) or Patties(2)*  
Corned Beef Hash 4.99



CAFÉ  
**Brulé**



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## Our Story

Jim Waters is well-known for country home-cookin' while Monica Iverson brings city flair and a certain je ne sais quoi!

Jim grew up in a family of cooks and restaurateurs. His mother was an outstanding cook and mentor, and "Mom's home-cooking" was well-loved by everyone who knew her. She would bring casseroles and soups to feed everyone (and then some) as they worked renovating the Café in 2010. When he was young, Jim's mom and dad owned and operated a family restaurant in Sioux Falls, SD, and later one in Arkansas called Our Place, at an Ozark resort. Jim worked as night manager, baker and prep-cook during his formative years. After moving to Vermillion, SD, he became Assistant Director of Food Services for the University of South Dakota Food Service Program, and earned a certificate in management from the University of Nebraska Omaha. After 8 years with the University, he was given the opportunity to manage a local cafe, Mister Smith's Cafe. With his help, the cafe flourished for 8 years, until he left to join Monica in opening his own place, Café Brulé in downtown Vermillion, SD.

Monica has loved baking and travelling ever since she was a child. Her mother, who was also an important mentor, was known as the cake lady at church, work, and among their circle of family and friends. Her father is an Air Force veteran, and as many military families do, they spent the early years of her life living in many different places. Monica majored in Sociology, Criminal Justice, French and later, Education, at the University of South Dakota. She spent the better part of a year in Paris, and nearly stayed, but love for her family brought her back home. She received a Master's degree in Secondary Education and taught French for several years at Vermillion High School and USD, all while building a family and a cake business! In 1994, at age 24, Monica opened her own business, then called, A Piece of Cake, in Vermillion. In 2000, she partnered with local grocery store Jones' Food Center. By this time, she was known as the cake lady and her cakes as "Monica's cakes," so the decision was made to change the name of her business to Cakes by Monica. In April of 2011, Monica partnered with well-known local chef, Jim Waters, to open a downtown restaurant, Café Brulé. Serving also as a storefront for Cakes by Monica, the Café offers cakes, cupcakes, cake truffles, and other desserts. For years, Monica made around 100 wedding cakes per year, as well hundreds of birthday and party cakes. However, when Jim and Monica decided to expand once again by opening not one but 2 new venues, Monica decided to personally step back from birthday and special occasion cakes, and to pass the reins on to her team of decorators. Happily, Monica's Cakes and desserts continue to make Café Brulé a local destination for decadent, home-made treats!

In 2015, Monica and Jim purchased another historic building in Downtown Vermillion, and began restoring and renovating. They opened the Dakota Brick House in December of 2016, a gastropub and taphouse offering craft beers, a unique menu from a copper-wrapped Wood-Stone oven, and a comfortable atmosphere in a beautifully restored brick building with a cozy patio. In March of 2017, Bru2 opened as a quick-serve coffeehouse on east Cherry Street. Located in the brand new, beautifully constructed First Dakota Bank building, Bru2 offers a drive thru, as well as a modern and cozy dining area where patrons can enjoy delicious pastries, sandwiches, wraps, and coffee.

Special Thanks for all the Support of our families!  
We never would've made it this far without you!  
Heidi & Autumn Waters, Jessa & Matt Moseley,  
Dwight, Derek & Lucas Iverson, Harry & Bonny Lund

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# OUR STORY

Jim Waters is well-known for **COUNTRY** home-cookin' while Monica Iverson brings **CITY** flair and a certain *je ne sais quoi!*

Jim grew up in a family of cooks and restaurateurs. His mother was an outstanding cook and mentor, and "Mom's home-cooking" was well-loved by everyone who knew her. She would bring casseroles and soups to feed everyone (and then some) as they worked renovating the Café in 2010. When he was young, Jim's mom and dad owned and operated a family restaurant in Sioux Falls, SD, and later one in Arkansas called "Our Place" at an Ozark resort. Jim worked as night manager, baker and prep-cook during his formative years. After moving to Vermillion, SD, he became Assistant Director of Food Services for the University of South Dakota Food Service Program, and earned a certificate in management from the University of Nebraska Omaha. After 8 years with the University, he was given the opportunity to manage a local cafe, Mister Smith's Cafe. The cafe flourished for 8 years, until he left to join Monica in opening his own place, Café Brulé in downtown Vermillion, SD.

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# BEVERAGES

**COFFEE** .....12 oz / 16 oz / 20 oz  
**LATTE** .....3.09 / 3.59 / 4.09  
**CAPPUCCINO**.....3.09 / 3.59 / 4.09  
**CHAI**.....3.79 / 4.29 / 4.79  
**MOCHA**.....3.79 / 4.29 / 4.79  
**BREVE** .....3.79 / 4.29 / 4.79  
**AMERICANO**.....2.29 / 2.59 / 2.79  
**SHOT IN THE DARK**.....2.29 / 2.59 / 2.79  
**CAFE AU LAIT** .....2.29 / 2.59 / 2.79  
**HOT COCOA** .....2.29 / 2.59 / 2.79  
**DARK ROAST**.....2.29 / 2.59 / 2.79  
**FLAVORED ROAST**.....2.29 / 2.59 / 2.79  
**IN-HOUSE COFFEE**.....1.59

**ESPRESSO SHOT** 2.09 / **DOUBLE** 2.59 / **TRIPLE** 3.09  
**ESPRESSO MACCHIATO** 2.29 / 2.79 / 3.29  
Extra Espresso Shot .69  
With Soy or Almond Milk .69  
Add a Flavor .69  
Flavoring Sauces & Syrups  
Dark Chocolate, White Chocolate, Caramel, Vanilla Bean, Hazelnut, Butter Rum, Brown Sugar Cinnamon, Butterscotch, Tiramisu, Coconut, Maple, English Toffee, Toasted Marshmallow, Macadamia Nut, Peanut Butter, Amaretto, Crème de Menthe, Irish Cream, Lime, Kiwi, Blackberry, Strawberry, Raspberry, Cherry, Grape, Blood Orange, Lavender, Blueberry, and White Peach. *Seasonal:* Peppermint Bark, Pumpkin, Gingerbread. *Sugar-free:* Caramel, Chocolate, Coconut, Vanilla, Raspberry, Strawberry, Hazelnut, Lime, Peach and Peanut Butter.

## BRULE SPECIALTY LATTES

(12 oz) 3.79 / (16 oz) 4.29 / (20 oz) 4.79

 **CAFE BRULE** Our signature drink: brown sugar cinnamon latte with torched raw sugar  
**RASPBERRY TRUFFLE** White chocolate, raspoberry and hazelnut  
**CAFE MIEL** Honey and cinnamon  
**PEPPERMINT PATTIE** Chocolate and mint with a thin mint on the bottom  
**BELGIAN WAFFLE** Maple, brown sugar cinnamon and maltwith a raspberry swirl on top  
**FOGGY LONDON** Earl Grey tea steeped in warm milk with french vanilla  
**TOASTED S'MORE** Chocolate, maple and cinnamon with toasted marshmallows on top

## BRULE BANGER *served hot or cold* (20 oz) 4.79

Gitty-up! 4 shots of espresso, white chocolate, caramel, and a splash of half & half

**HOT TEA** 2.09  
Jasmine Green, Gunpowder Green, Mate Lemon Green, Earl Grey, Alpine Berry, Orange Spice, Breakfast Blend  
Decaf: Moroccan Mint, Rooibos Chai, Chamomile Lemon  
**INGENUITEA** 2.29  
Hot or Cold, individually brewed loose leaf teas.  
Jasmine Green, Rooibos Evening Jewel, Indian Masala Chair, China Black

# MONICA'S SIGNATURE DESSERTS

**VANILLA CHAMPAGNE CAKE** Layered drunken berry compote and white chocolate mousse.frosted with buttercream 4.99

**CHOCOLATE STOUT CAKE** Chocolate Guinness beer cake layered with Irish cream mousse and chocolate ganache 4.99

**COUNTRY CARROT CAKE** Loaded with carrots, walnuts, coconut and golden raisins frosted with cream cheese frosting 4.99

**CHEESECAKE** Raspberry or chocolate cookie crumble 4.99

## SMOOTHIES (16 oz) 4.59 / (20 oz) 5.09

Wildberry, Lemon Ice, Mocha, Toffee Coffee, Chocolate Peanut Butter, Strawberry, Mango, Peach, Toasted Coconut, Cinnamon Roll Latté, Spiced Chai, Vanilla Latté, Decaf Vanilla Latté  
Add Yogurt +.79 | Banana +.99  
Add 5 Hour +1.29

## COLD DRINKS

**ITALIAN SODA** (16 oz) 2.59 / (20 oz) 3.09  
**ITALIAN CREAM SODA** (16 oz) 3.09 / (20 oz) 3.59  
**RED FERRARI (OR BLACK)** 4.99  
Git yur gitty-up on! 5-Hour Energy flavored with raspberry or blackberry and lime on ice  
**ICED TEA** 1.99 / 2.29 (Add a flavor +.69)  
**MILK** (16 oz) 1.49 / (20 oz) 1.99  
**CHOCOLATE MILK** (16 oz) 1.99 / (20 oz) 2.49  
**FOUNTAIN SODA** 1.99 (free refills)  
Coke, Diet Coke, Mr. Pibb, Mello Yello, Sprite, Sprite Zero, Blue Gatorade, Lemonade  
**MEXICAN BOTTLED SODA** 1.99  
Pepsi, Fanta, Coke, Apple, Mountain Dew (made with sugar cane)  
**SIoux CITY SARSAPARILLA** 1.99  
**CANNABIS ENERGY** 3.79  
Hemp based energy drink

## COCKTAILS & SPRITZERS

**MIMOSA** 4.59  
A brunch-time favorite. Sparkling champagne and orange juice.  
**BELLINI** 5.99  
A fresh mix of Prosecco Italian sparkling wine and peach purée.  
**IRISH DELIGHT** 5.99 / 6.49  
Highlander Grogg coffee with white chocolate latte and 2 oz of O'Reilly's Irish Cream liquour, topped with whipped cream and green sprinkles  
**SANGRIA** 4.59  
A fruity mixture of house wine and fruit juices.  
**WHITE WINE SPRITZER** 4.59  
A sparkling glass of white wine mixed with citrus juices.  
**PINEAPPLE MANDARIN SPRITZER** 4.59  
A light tropical spritz made with pineapple and mandarin orange.  
**RUBY RED SPRITZER** 4.59  
A delightful, refreshing spritz made with grapefruit and citrus juices.



# SUNDAY MENU [ Breakfast until 4 pm ]

## IT'S WAFFLE DAY!

**TRADITIONAL BELGIUM** 4.99  
**STRAWBERRY** Fresh strawberries with fresh whipped cream 7.49  
**PEACHES & CREAM** Bavarian cream topped with warm cinnamon peaches 8.49  
**STRAWBERRIES & CREAM** Bavarian cream topped wih fresh strawberries 8.49  
**CHOCOLATE CHIP, PEANUT BUTTER & BANANA** Peanut butter mousse and fresh whipped cream 8.49  
**SRIRACHA CHICKEN & MAPLE** 10.49

## BREAKFAST COMBOS

**#1 2 EGGS, POTATOES & TOAST OR BISCUIT** 6.29  
**#2 2 EGGS, MEAT & TOAST OR BISCUIT** 7.99  
**#3 2 EGGS, POTATOES, MEAT & TOAST OR BISCUIT** 8.29  
**#4 2 EGGS, CORNED BEEF HASH & TOAST OR BISCUIT** 7.99  
**#5 2 EGGS, TOAST OR BISCUIT** 3.99  
**#6 2 EGGS, 2 PANCAKES & MEAT** 7.49

POTATO CHOICES: Hash browns, American fries, Potatoes Brule +2.49

MEAT CHOICES: Smoked ham, smoked applewood bacon, Southern sage sausage links or patties

## BEIGNETS

Petite golden fried pastries, dusted with powdered sugar and served with choice of raspberry or honey butter dipping sauce 5.99

## BISCUITS & GRAVY

Southern sage sausage gravy served open-faced over biscuits whole 7.49 / half 4.99

## BREAKFAST SANDWICHES

**EGG & CHEESE** on choice of English muffin, biscuit, bagel or croissant 4.49  
**EGG, MEAT & CHEESE** on choice of English muffin, biscuit, bagel or croissant 6.49

## LOADED GRILLED TATERS

Grilled potatoes loaded with bacon, sour cream, cheddar and caramelized onions, served with toast or biscuit 6.79 Add 2 eggs +1.99

### 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 8 or more, To-Go orders over \$75 and Coyote Cash Cards: 18% added gratuity.

# Breakfast

[ Served until 4 pm ]

## FRITTATAS BRULE

Open-faced omelet, lightly torched. Includes toast or biscuit 8.99

**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

## BENEDICTS

**TRADITIONAL** English muffin topped with smoked ham, basted eggs and hollandaise sauce 9.29

**FLORENTINE** English muffin topped with sliced tomatoes, spinach, basted eggs and hollandaise sauce 9.29

**NORWEGIAN** English muffin topped with grilled salmon, basted eggs and hollandaise sauce 10.79

**COUNTRYSIDE** Buttermilk biscuit topped with southern sage sausage patties, basted eggs and sausage gravy 8.99

**IRISH** English muffin topped with corned beef hash, basted eggs and hollandaise sauce 9.69

## FRENCH TOAST

Add Meat +2.99

Add Fruit Compote +1.99

**PLAIN FRENCH TOAST (2)** 5.49

**CRUNCHY FRENCH TOAST (2)** 6.79

**CARAMEL PECAN FRENCH TOAST (2)** 7.49

## PANCAKES

Add Meat +2.99

Add Fruit Compote +1.99

**PLAIN PANCAKES (3)** 4.99

**BLUEBERRY, ALMOND OR**

**CHOCOLATE CHIP (3)** 6.49

**CHUNKY MONKEY CAKES (3)** 8.29

Chocolate chips, bananas and granola, drizzled with peanut butter

## OMELETS & SCRAMBLERS

Includes toast or biscuit  
2 egg | 3 egg

**PORTABELLA** Mushrooms, spinach, roasted red peppers and parmesan 7.99 | 9.49

**PASTRAMI** and gouda 7.99 | 9.49

**PROSCIUTTO** Garlic, tomato, basil & provolone 8.09 | 9.49

**TURKEY** Spinach, gruyere, roasted red peppers, hollandaise sauce 8.29 | 9.49

### BUILD YOUR OWN

**MEAT & CHEESE** 7.49 | 8.49

**CHEESE** 5.99 | 7.49

MEAT CHOICES: Smoked ham, smoked applewood bacon, Southern sage sausage links or patties

CHEESE CHOICES: American, cheddar, provolone, muenster

## A LA CARTE

**Fresh Fruit Cup** 3.49

**Oatmeal** 2.99

**Greek Yogurt** 2.99

**add fruit compote .99**

**add raisins, walnuts or granola .49 ea**

**English Muffin or Bagel** 1.99

**Biscuit** 1.99

**Toast (2)** 1.99

**White, Wheat, Sourdough, Marble Rye,**

**Craisin-Walnut**

**Croissant** 2.49

**Pancake (1)** 1.99

**Blueberry, Chocolate Chip, Almond +.99**

**Hash Browns** 2.99

**American Fries** 2.99

**Potatoes Brule** 4.99

**Add chicken, bacon, ham or portabellas +2.29**

**Add shrimp +3.99**

**Smoked Ham** 3.99

**Smoked Applewood Bacon (4)** 3.99

**Southern Sage Sausage Links (4)**

**or Patties (2)** 3.99

**Corned Beef Hash** 4.99

**Egg (1)** 1.99 (2) 2.99

**Garlic Mashed Potatoes** 2.99

Load it! Bacon, cheese, red onions and sour cream add 1.99

**Potatoes Brulé** 4.99

Add chicken, bacon, ham or Portabella mushrooms 1.99

Add shrimp 3.99

**Side Salad** 3.59

**Mini Caesar Salad** 3.89

**Fruit Cup** 3.59

**Cottage Cheese** 2.59

# Lunch

[ Beginning at 11am ]

## SANDWICHES, BURGERS, & WRAPS

Served with choice of french fries, sidewinders, garlic mashed potatoes or cottage cheese.  
**Sub side salad, sautéed veggies, seasonal fruit, sweet potato fries or onion rings +1.49**  
**Sub soup, potatoes brulé or cheese curds +1.99**

[ FROM THE CITY / FROM THE COUNTRY ]

**LE PARISIAN** Sliced smoked turkey, salami, provolone, carrots, avocado, cucumbers on house baguette with Dijon mustard on side half 7.89 / whole 9.89

**CROQUE MONSIEUR BRULÉ** Broiled ham and gruyère, topped with béchamel sauce on our brioche bread half 7.99 / whole 9.99

**CHICKEN AND APPLE PANINI** Sliced chicken breast with Granny Smith apple and cheddar cheese on Artisan bread served with a honey mustard dipping sauce 9.89

**MUFFALATA** Ham, capicola, prosciutto, salami, provolone, olive tapenade on parmesan focaccia with balsamic vinaigrette on the side 9.89

**MONTE CRISTO** Ham and gruyère on brioche, dipped in egg batter and fried, served with raspberry dipping sauce 10.29

**SLT** Grilled wild caught salmon, lettuce and tomato served on grilled sourdough with cucumber dill sauce on side 10.59

## SALADS

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

**AUTUMN SALAD** Mixed greens, spicy candied walnuts, diced red onion, dried cranberries and gruyère, served with raspberry vinaigrette dressing 7.69 / 8.89

**GREEK GRILLED CHICKEN SALAD** Mixed greens with Greek-seasoned chicken, cucumbers, roma tomatoes, feta, and kalamata olives, served with balsamic vinaigrette 7.39 / 9.39

**ORIENTAL CHICKEN SALAD** Mixed greens with crispy chicken, mandarin oranges, carrots, almonds, and crispy wonton strips, served with mango vinaigrette 7.39 / 9.39

**CAFÉ BRULÉ CLUB** Smoked turkey, smoked applewood bacon, gruyère, lettuce, and tomato served on croissant with mayo on side 9.89

**GYRO** Choice of meat, cream cheese, spinach, cucumbers, shredded carrots, and avocado served on a pita with cucumber dill sauce on side Wild Caught Salmon 11.29 / Chicken 9.89

**4-STAR GRILLED CHEESE** Gruyère, cheddar, parmesan, muenster and American cheeses on sourdough bread 7.29

**POT ROAST DIP** Oven roast beef served with a creamy horseradish sauce and au jus on a house baguette half 7.99 / whole 9.99

**FOCACCIA ROSTI** Sliced portabellas, artichokes, roasted red peppers, roasted tomatoes, pesto and feta cheese on parmesan focaccia, broiled open-faced, served with balsamic vinaigrette half 7.99 / whole 9.99

**TRADITIONAL GARDEN SALAD** Mixed greens with cucumbers, roma tomatoes, red onions, carrots, red pepper and shredded cheddar, served with your choice of dressing 5.39 / 7.39

**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 7.89 / 9.89

## HOUSE-MADE SOUPS

Cup 3.79 / Bowl 5.39

Smokey Red Pepper Gouda • Chicken "Roodle" • Chili • Soup du Jour  
**FRENCH ONION & LEEK SOUP** Topped with house baguette & melted gruyère 5.39

## CITY APPETIZERS

### HUMMUS PLATTER

House-made garlic hummus served with cucumbers, broccoli, roasted red peppers, kalamata olives and pita wedges 9.59

### ROMESCO BRUSCHETTA

Herbed tomatoes, provolone and parmesan, Romesco sauce (sweet red pepper, roasted almonds & garlic) on sliced baguette, broiled and served with balsamic vinaigrette 9.89

### CHICKEN ARTICHOKE DIP

Broiled and served with sliced baguette 10.89

## COUNTRY STARTERS

### OMG CHILI CHEESE WINDERS

Sidewinder fries, loaded with chili, bacon, jalapeños, diced red onion and cheddar cheese, served with sour cream 9.39

### CHICKEN DRUMMIES

Glazed with BBQ sauce and served with avocado ranch dipping sauce 11.29

### FRIED CHEESE CURDS

Crispy beer-battered white cheddar, served with buttermilk ranch dipping sauce 9.99

### SWEET POTATO FRIES

Lightly seasoned sweet potatoes, served with southwest ranch dipping sauce 7.99

### ONION RINGS

Crispy beer battered onions 7.99

### CRISPY BREADED GREEN BEANS

Served with yogurt dijon dipping sauce 7.99

## 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 7.49 / whole 9.49  
Add chicken, bacon, ham or portabella mushrooms +2.39 ea | Add shrimp +3.99

**CININNATI MAC-N-CHEESE** 5-Star Mac topped with chili, served with sliced baguette half 9.79 / whole 11.29

**MEATLOAF** Served with garlic mashed potatoes and choice of vegetable with sliced baguette half 8.09 / whole 10.09

**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 8.09 / whole 10.09

**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 8.09 / whole 10.09

**COUNTRY FRIED CHICKEN** Golden breaded chicken fillet smothered with country gravy, served with garlic mashed potatoes, choice of vegetable and sliced baguette 10.99

## LUNCH SIDES

**French Fries** 2.99

**Sidewinder Fries** 2.99

**Sweet Potato Fries** 3.99

**Onion Rings** 3.99

**Cheese Curds** 4.99

**Brown Rice & Quinoa** 3.59

**Sautéed Vegetables** 2.99

🌿 Vegetarian

🍗 High Protein Item



🔥 Signature Brule Item \*CONSUMER ADVISORY: items may contain raw seafood, shellfish, beef or egg. consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.