

# C A F E Selmarie breakfast

## starters

Morning Bun	2.50
Muffin	1.85
Scone	2.25
Strawberry Banana Cup	2.95
Sour Cream Coffee Cake	2.75
Mixed Greens Salad	4.75

## entrees

### omelet 8.75

changes daily, ask your server for today's special with multi-grain or white toast add .50

### smoked salmon scramble 10.5

smoked atlantic salmon on a toasted english muffin with scrambled eggs, scallions, fresh dill, and sour cream; served with sautéed potatoes

### multi-grain pancakes 7.25

three multi-grain pancakes dusted with powdered sugar with toasted pecans, strawberries or sliced bananas add 1.25

### selmarie croissant sandwich 9

scrambled eggs with bacon and your choice of cheddar or swiss cheese on croissant; served with sautéed potatoes and mixed greens

### brioche french toast 8.75

brioche french toast topped with mixed berry compote and powdered sugar

### café selmarie granola 6

housemade granola with yogurt, berries and fresh fruit

### kid's breakfast 6

1 multi-grain pancake, 1 scrambled egg and your choice of sausage or bacon. No substitutions. For our guests 12 and under please.

## specialty drinks

<b>mimosa</b>	5.5	<b>spiked hot cocoa</b>	5.5
<b>spiked coffee</b>	5.5	<b>white russian</b>	7
<b>bloody mary</b>	stoli 7 / house 5.5		

full wine and beer list available



### eggs 6

two eggs cooked to order and served with sautéed

potatoes with multi-grain or white toast add .50

### quiche of the day 10.25

changes daily, served with a petite mixed greens salad and fresh fruit garnish

### breakfast burrito 9.15

scrambled eggs, white cheddar cheese and guacamole wrapped in a toasted flour tortilla and topped with sour cream; served with sautéed potatoes and fresh salsa ranchera

### vegetarian breakfast sandwich 8.75

scrambled egg with sliced plum tomato, spinach and goat cheese on toasted english muffin served with sautéed potatoes and mixed greens salad

## sides

Breakfast Sausage	3.25
Bacon	3.25
Turkey Sausage	3.25
Morningstar Veggie Sausage	2.25
Breakfast Potatoes	3.00
White or Multi-grain Toast	1.55
English Muffin	1.65
1 Egg	1.60

# lunch

## soup & salads

**soup** cup 3.75/bowl 4.75

ask your server for today's choice of specials

**vegetarian chili** cup 4.75/bowl 5.75

with pinto beans, white cheddar cheese, and hearty cornbread

**mixed greens salad** 4.75

baby greens, sweet tomatoes and cucumbers with champagne vinaigrette

**chopped salad** 9.50

chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes and aged sherry vinegar dressing

**warm marinated goat cheese** 8.75

with grilled artisan bread and petite mixed greens

**tuna plate** 8

our albacore tuna salad on mixed greens with sliced tomatoes and vegetable crudité

**café salad** 8

baby spinach with strawberries, almonds, shaved red onions and brie cheese with sherry vinaigrette  
with grilled chicken 11

**grilled salmon caesar salad** 13.75

our classic caesar with grilled atlantic salmon, toasted croutons, shaved pecorino romano cheese and caesar dressing

with grilled chicken 11.75 classic caesar 8.75

## sides

**sweet potato "fries"** 4

oven roasted sweet potato "fries" with spicy chipotle dipping sauce

**mac & cheese** 5.5

a smaller size of our famous five cheese classic

**coleslaw** 2.5

## sandwiches

**roasted vegetable stack** 8.25

roasted portobello mushroom, eggplant, charred red onions, fennel, roasted red peppers and herbed goat cheese on grilled sourdough with mixed greens

**smoked salmon club** 10.25

smoked salmon with avocado, bacon, tomato and lemon-chive aioli on toasted white bread, served with mixed greens

**croque monsieur** 9

gratinéed ham and cheese sandwich served with mixed greens

**smoked turkey and brie** 8.25

smoked turkey breast, sliced apples and brie cheese on harvest-grain bread, with mixed greens

**tuna salad** 7.5

albacore tuna salad on multi-grain or white bread with kettle chips and dill pickle spear

## entrées

**quesadilla** 9

grilled chicken breast, red onions, roasted poblano peppers and melted cheese in a toasted flour tortilla, served with black bean and corn salsa, sour cream, and guacamole

**wild mushroom ravioli** 12.25

wild mushroom ravioli with sage-brown butter sauce, pecorino romano cheese, and toasted breadcrumbs

**quiche** 10.25

ask your server about today's quiche, served with petite mixed greens

**macaroni and cheese** 9.5

baked macaroni pasta with leeks and five-cheese gratin

**chicken pot pie** 10.25

chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust

# dinner

## small bites

**soup** cup 3.75 / bowl 4.75

ask your server for today's soup specials

**vegetarian chili** cup 4.75 / bowl 5.75

vegetarian chili with pinto beans, white cheddar cheese, and hearty cornbread

**mac & cheese** 5.5

a smaller size of our famous five cheese classic

**crepe** 6.75

savory crepe filled with lump crab meat served with house mixed greens and balsamic reduction

**warm marinated goat cheese** 8.75

with grilled artisan bread and petite mixed greens

## salads

**mixed greens salad** 5.00

baby greens, sweet tomatoes, and cucumbers with champagne vinaigrette

**grilled salmon caesar salad** 13.75

our classic caesar with grilled atlantic salmon, toasted croutons, pecorino romano cheese and caesar dressing

with grilled chicken 11.75 classic caesar 8.75

**spinach salad** 8.00

baby spinach with fresh sliced apples, toasted walnuts, crumbled goat cheese and port wine glaze

with grilled chicken 11

**chopped salad** 9.95

chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes, and aged sherry vinegar dressing

## entrées

**wild mushroom ravioli** 13.75

wild mushroom ravioli with sage-brown butter sauce and toasted panko breadcrumbs

**salmon** 18

pan seared atlantic salmon fillet with mushrooms, sautéed spinach and tarragon-brandy cream sauce

**beef tenderloin** 20

grilled beef tenderloin with blue cheese-white truffle butter, white corn pancetta polenta, roasted shallots and balsamic glaze

**herb roasted chicken** 16

roasted half chicken with parmesan mashed potatoes and seasonal vegetable

**quiche** 10.50

ask your server about today's quiche, served with petite mixed greens

**pork tenderloin** 17

herb-roasted pork tenderloin with autumn vegetables and port wine glaze

**macaroni and cheese** 9.5

baked pasta with leeks and five-cheese gratin

**chicken pot pie** 10.5

chicken breast, baby peas, carrots, and pearl onions in cream sauce with puff pastry crust

## sides

vegetables (changes daily) 4

parmesan mashed potatoes 4

sweet potato "fries" with chipotle dipping sauce 4