

SATURDAY BRUNCH

available 8 - 4

- SMOKED SALMON SCRAMBLE** smoked atlantic salmon on toasted english muffin with scrambled eggs, scallions, fresh dill, and sour cream; served with sautéed potatoes and fruit garnish 10.50
- EGGS** two eggs* cooked to order and served with sautéed potatoes with multi-grain or white toast-add .50 6.00
- BREAKFAST BURRITO** scrambled eggs, white cheddar cheese and guacamole wrapped in a flour tortilla; served with sautéed potatoes, sour cream and salsa ranchera 9.15
- OMELET** changes daily, served with sautéed potatoes and mixed greens salad with champagne vinaigrette 8.75
- BRIOCHE FRENCH TOAST** cinnamon-orange cream french toast topped with mixed fruit compote 8.75
- PANCAKES** three multi-grain pancakes dusted with powdered sugar (with toasted pecans or sliced bananas--add \$1.25) 7.25
- SELMARIE GRANOLA** housemade granola topped with yogurt and fresh fruit 6.00
- CHILAQUILES CASSEROLE** fresh baked casserole of eggs and corn tortillas in a spicy chile sauce with pulled chicken breast and queso fresco; topped with avocado, homemade sour cream, and cilantro 10.25
- CORNED BEEF HASH** country-style hash of tender braised corned beef, sautéed with onions, potatoes, topped with two poached eggs. with multi-grain or white toast add .50 10.25
- SMOKED TURKEY AND BRIE SANDWICH** smoked turkey breast, brie cheese and sliced apples on harvest grain bread, with petite mixed greens and honey mustard 8.25
- SALMON CLUB** smoked salmon with avocado, bacon, tomato and lemon-chive aioli on white toast, served with mixed greens 10.25
- CROQUE MONSIEUR** classic gratinéed ham and cheese sandwich served with mixed greens 9.00
- MACARONI AND CHEESE** baked macaroni pasta with leeks and five-cheese gratin 9.50
- CHICKEN POT PIE** chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust 10.25
- CAFÉ SELMARIE CHILI** vegetarian chili with pinto beans, white cheddar cheese and hearty cornbread 5.75
- CHOPPED SALAD** chopped butter lettuce, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes and aged sherry vinegar dressing 9.50

**Voted one of the best brunches
in the city by TimeOut Chicago,
Metromix, and CitySearch!**

WEEKEND BRUNCH

CHECK OUT OUR BRUNCH ON SATURDAYS AND
SUNDAYS, FEATURING STAPLES LIKE OUR
BREAKFAST BURRITO, CHILAQUILES CASSEROLE,
OMELETS, FRENCH TOAST, QUICHE AND
GRIDDLECAKES AS WELL AS
SEASONAL FAVORITES. PLEASE CALL
TO HEAR OUR SPECIALS.
773-989-5595

CAFÉ SELMARIE BAKERY

SPECIALIZING IN EUROPEAN AND AMERICAN
STYLE CAKES AND PASTRIES, OUR BAKERY OFFERS
A WIDE SELECTION OF CAKES FOR BIRTHDAYS,
ANNIVERSARIES, AND SPECIAL OCCASIONS.
ALL OF OUR BAKED GOODS FEATURE THE
FINEST INGREDIENTS AND ARE PRESERVATIVE FREE.

WEDDING CAKES

SEE OUR WEBSITE, WWW.CAFESELMARIE.COM
FOR WEDDING CAKE INFORMATION, OR CALL
TO ARRANGE A PRIVATE TASTING WITH ONE OF
OUR WEDDING CAKE CONSULTANTS.

773.989.5595

C A F É
Selmarie

TAKE OUT MENU

SUMMER HOURS

monday 11:00-3:00
tuesday-thursday 8:00-9:00
friday-saturday 8:00-10:00
sunday 9:00-9:00



773.989.5595

4729 n. lincoln avenue

www.cafeselmarie.com

PRICES AND INGREDIENTS SUBJECT TO CHANGE

WE ACCEPT VISA AND MASTERCARD

NO CHECKS PLEASE

BREAKFAST

MONDAY-FRIDAY 8-11am

EGGS two eggs* cooked to order and served with sautéed potatoes with multi-grain or white toast-add .50	6.00
OMELET please ask about the day's selection with multi-grain or white toast, add \$.50	8.75
BREAKFAST BURRITO scrambled eggs, white cheddar cheese and guacamole wrapped in a flour tortilla; served with sautéed potatoes, sour cream and salsa ranchera	9.15
MULTI-GRAIN PANCAKES three multi-grain pancakes dusted with powdered sugar with toasted pecans or sliced bananas--add \$1.25	7.25
SMOKED SALMON SCRAMBLE smoked atlantic salmon on a toasted english muffin with scrambled eggs, scallions, fresh dill, and sour cream; served with sautéed potatoes	10.50
SELMARIE CROISSANT SANDWICH scrambled eggs with bacon and your choice of cheddar or swiss cheese on croissant; served with sautéed potatoes and mixed greens	9.00
QUICHE please ask about the day's selection	10.25
VEGETARIAN BREAKFAST SANDWICH scrambled egg with sliced plum tomato, spinach and goat cheese on toasted english muffin served with sautéed potatoes and mixed greens salad	8.75
BRIOCHE FRENCH TOAST cinnamon-orange cream french toast topped with mixed berry compote and powdered sugar	8.75
SELMARIE GRANOLA housemade granola topped with yogurt and fresh fruit	6.00

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

MONDAYS 11-3, TUESDAY-FRIDAY 11-4

SALADS & STARTERS

SOUP please ask about the day's selection	4.75
CAFÉ SELMARIE CHILI vegetarian chili with pinto beans, white cheddar cheese and hearty cornbread	5.75
MIXED GREENS SALAD baby greens, sweet tomatoes, cucumbers, champagne vinaigrette	4.75
WARM MARINATED GOAT CHEESE with grilled artisan bread and mixed baby greens	8.75
TUNA PLATE our albacore tuna salad over mixed greens with sliced tomatoes and vegetable crudité	8.00
CAFÉ SALAD baby spinach with strawberries, almonds, shaved red onions and brie cheese with sherry vinaigrette with grilled chicken 11.00	8.00
SALMON CAESAR SALAD our classic caesar with grilled atlantic salmon, toasted croutons, pecorino romano cheese and caesar dressing	13.75
CHOPPED SALAD chopped butter lettuce, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes and aged sherry vinegar dressing	9.50

SANDWICHES

TUNA SALAD SANDWICH albacore tuna salad on white or multi-grain bread, with kettle chips and dill pickle spear	7.50
ROASTED VEGETABLE STACK roasted portobello mushrooms, red peppers, eggplant, charred red onions, caramelized fennel, and herbed goat cheese on grilled sourdough with mixed greens	8.25
SMOKED TURKEY AND BRIE SANDWICH smoked turkey breast, brie cheese and sliced apples on harvest grain bread, with petite mixed greens and honey mustard	8.25
SMOKED SALMON CLUB smoked salmon with avocado, bacon, tomato and lemon-chive aioli on white toast, with mixed greens	10.25
CROQUE MONSIEUR classic gratinée ham and cheese sandwich served with mixed greens.	9.00

MAIN COURSES

CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	10.25
QUESADILLA grilled chicken breast, mozzarella cheese, and roasted poblano peppers in a toasted flour tortilla with black bean and corn salsa, sour cream and guacamole	9.00
QUICHE please ask about the day's selection	10.25
WILD MUSHROOM RAVIOLI wild mushroom ravioli with sage brown butter sauce, pecorino romano, toasted bread crumbs	12.25
MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin	9.50

DINNER

STARTS TUESDAY-FRIDAY at 4pm

STARTERS

SOUP please ask about the day's selection	4.75
CAFÉ SELMARIE CHILI vegetarian chili with pinto beans, white cheddar cheese, and hearty cornbread	5.75
WARM MARINATED GOAT CHEESE with grilled artisan bread and a petite mixed greens salad	8.75
SMALL MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin	5.50
CREPE savory crepe filled with lump crab meat served with house mixed greens and balsamic reduction	6.00

SALADS

MIXED GREENS SALAD baby greens, sweet tomatoes, cucumbers, and champagne vinaigrette	5.00
SPINACH SALAD baby spinach with strawberries, toasted walnuts, shaved red onions and blue cheese with peach vinaigrette with grilled chicken 11.00	8.00
CHOPPED SALAD chopped butter lettuce, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes and aged sherry vinegar dressing	9.95
GRILLED SALMON CAESAR SALAD our classic caesar with grilled atlantic salmon, toasted croutons, pecorino romano cheese and caesar dressing with grilled chicken 11.75 or classic caesar 8.75	13.75

MAIN COURSES

QUICHE please ask about the day's selection	10.50
WILD MUSHROOM RAVIOLI wild mushroom ravioli with sage-brown butter sauce and toasted panko breadcrumbs	13.75
BEEF TENDERLOIN grilled beef tenderloin with grilled red onions, portobello mushrooms, watercress, balsamic glaze and truffle oil served with parmesan mashed potatoes	20.00
MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin	9.50
HERB ROASTED CHICKEN roasted half chicken with parmesan mashed potatoes and seasonal vegetables	16.00
CHICKEN POT PIE chicken breast, baby peas, carrots and pearl onions in a rich cream sauce with puff pastry crust	10.50
BBQ RIBS barbecue pork ribs served with creamy coleslaw and roasted red potatoes	13.75
SALMON teriyaki glazed salmon fillet with snow peas, shitake mushrooms, broccoli, red peppers and scallion julienne	18.00