

# BREAKFAST

TUESDAY – FRIDAY 8:00am – 11:00am

<b>OMELET</b> changes daily; <i>multi-grain or sourdough toast add .50</i>	11.00
<b>BREAKFAST BURRITO</b> scrambled eggs, caramelized onion, chorizo, tomato, arugula, cheddar in a flour tortilla; with sautéed potatoes and chipotle-tomatillo salsa	11.00
<b>PESTO &amp; EGGS</b> three scrambled eggs topped with fresh mozzarella and tomato; served with housemade basil pesto, amyly apple & gouda chicken sausages sautéed potatoes <i>with multi-grain or sourdough toast, add .50</i>	12.00
<b>CORNED BEEF HASH</b> country-style hash of tender braised corned beef, sautéed with onions and potatoes, topped with two poached eggs and a side of whole grain mustard aioli <i>with multi-grain or sourdough toast, add .50</i>	11.50
<b>SMOKED SALMON BREAKFAST</b> cold-smoked atlantic salmon, scrambled eggs, capers, red onion and a toasted english muffin; with sautéed potatoes and side of cream cheese	15.00
<b>SELMARIE CROISSANT SANDWICH</b> scrambled eggs with bacon and your choice of cheddar or swiss cheese on croissant; served with sautéed potatoes and mixed greens	11.00
<b>MUSHROOM BREAKFAST SANDWICH</b> scrambled egg and vinegar-marinated river valley ranch mushrooms with sautéed kale and garlic, porcini-herb mayo and melted gruyere on a poppy seed challah roll; served with a side of chipotle-tomatillo salsa, sautéed potatoes and mixed greens	12.50
<b>QUICHE</b> changes daily	10.75
<b>CINNAMON ROLL GRIDDLECAKES</b> two buttermilk griddlecakes with caramelized brown sugar-cinnamon swirl, topped with vanilla cream cheese-butter <i>add warm bacon bits for 1.00</i>	9.00
<b>BUTTERMILK PANCAKES</b> three buttermilk pancakes dusted with powdered sugar ( <i>with toasted pecans, strawberries or sliced bananas ~ add 1.25 each</i> )	7.25
<b>BANANA-ESPRESSO FRENCH TOAST</b> texas toast dipped in triple sec batter with brûléed banana, maple-espresso butter and mascarpone custard	10.50
<b>EGGS ENTRÉE</b> two eggs cooked to order; with sautéed potatoes and mixed greens <i>multi-grain or sourdough toast, add .50</i>	7.50
<b>SELMARIE GRANOLA</b> housemade granola (made with real maple syrup, almonds, walnuts and pecans) topped with organic greek yogurt and fresh fruit	7.00

# SIDES

Amyly Apple & Gouda Chicken Sausage	3.00
Bacon	3.25
Morningstar Veggie Sausage	3.00
English Muffin	2.00
Breakfast Potatoes	3.00
Multi-Grain or Sourdough Toast	2.00
Avocado	2.00
Breakfast Sausage	3.25
Cinnamon Bun	2.95
w/ cream cheese icing	
Croissant	2.25
One Egg	1.60
One Buttermilk Pancake	2.75

# LUNCH

TUES– FRI 11:00-3:30

<b>TOMATO BISQUE</b> OR <b>SOUP OF THE DAY</b>	5.50
<b>VEGETARIAN CHILI</b> with cheddar cheese and cornbread	6.75
<b>ROASTED SWEET POTATOES</b> with spicy chipotle dipping sauce	4.50
<b>MIXED GREENS SALAD</b>	5.00
<b>FALL SQUASH SALAD</b> roasted squash, frisée, queso fresco, pomegranate, toasted pecans, apple cider vinaigrette <i>with grilled chicken 14.5 with grilled salmon 17.5</i>	11.00
<b>CHOPPED SALAD</b> chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00

# SANDWICHES & ENTREES

<b>TURKEY &amp; BRIE</b> all natural smoked turkey breast, red onion marmalade, brie cheese, and roasted garlic mayo on a pretzel roll; served with mixed greens and creamy mustard potato salad	12.00
<b>BURGER</b> 6 oz. black angus burger, caramelized onions, brie cheese, applewood smoked bacon and bibb lettuce on a toasted bun; served with roasted sweet potatoes and dill pickle	14.50
<b>SMOKED SALMON CLUB</b> cold-smoked salmon with avocado, bacon, tomato and lemon-chive aioli on sourdough or multi-grain toast; served with mixed greens	15.00
<b>BLACK BEAN BURGER</b> house-made vegetarian black bean patty topped with avocado, lettuce, tomato, onion and chipotle mayo on whole grain bun, served with coleslaw and terra chips	11.00
<b>TARRAGON CHICKEN SALAD SANDWICH</b> housemade chicken salad with dried cranberries, lettuce and tomato on croissant; served with kettle chips and dill pickle	10.00
<b>WRAP</b> changes daily	MP
<b>MUSHROOM BREAKFAST SANDWICH</b> scrambled egg and vinegar-marinated river valley ranch mushrooms with sautéed kale and garlic, porcini-herb mayo and melted gruyere on a poppy seed challah roll; served with a side of chipotle-tomatillo salsa, sautéed potatoes and mixed greens	12.50
<b>OMELET OF THE DAY</b> changes daily; sautéed potatoes and mixed greens <i>with multi-grain or sourdough toast add .50</i>	11.00
<b>CORNED BEEF HASH</b> country-style hash of tender braised corned beef, sautéed with onions and potatoes, topped with two poached eggs and a side of whole grain mustard aioli <i>with multi-grain or sourdough toast, add .50</i>	11.50
<b>PESTO &amp; EGGS</b> three scrambled eggs topped with fresh mozzarella and tomato; served with housemade basil pesto, amyly apple & gouda chicken sausages and sautéed potatoes <i>with multi-grain or sourdough toast, add .50</i>	12.00
<b>BREAKFAST BURRITO</b> scrambled eggs, caramelized onion, chorizo, tomato, arugula, cheddar in a flour tortilla; with sautéed potatoes and chipotle-tomatillo salsa	11.00
<b>CHICKEN POT PIE</b> chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	12.00
<b>SALMON FLATBREAD</b> naan flatbread, smoked scottish salmon, lemon-chive aioli, pickled red onions, grated hardcooked egg	15.00
<b>QUICHE</b> changes daily	10.75

# DINNER

TUES – SAT at 4:30, SUN at 4:00

<b>TOMATO BISQUE</b> OR <b>SOUP OF THE DAY</b>	5.50
<b>VEGETARIAN CHILI</b> with cheddar cheese and cornbread	6.75
<b>SMOKED SALMON FLATBREAD</b> naan flatbread topped with smoked scottish salmon, lemon-chive aioli, pickled red onion and grated hardcooked egg	15.00
<b>BEEF SLIDERS</b> two angus sliders and jalapeño slaw on toasted buns	8.00
<b>SMALL RICOTTA PASTA</b> handmade ricotta noodles, garlic-herb butter, chives <i>with grilled chicken 14.50 with grilled salmon 17.50</i>	11.00
<b>ROASTED SQUASH SALAD</b> roasted squash, frisée, queso fresco, pomegranate, toasted pecans, apple cider vinaigrette <i>with grilled chicken 14.5 with grilled salmon 17.5</i>	11.00
<b>CHOPPED SALAD</b> chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00

# ENTRÉES

<b>CRISPY HALF CHICKEN</b> boneless marinated amish chicken, whipped potatoes, bacon brussels sprouts, chicken-thyme jus	19.00
<b>SALMON</b> grilled salmon, ragout of lentils, baby spinach, roasted beets, caper gremolata	20.00
<b>LOADED MACARONI AND CHEESE</b> cavatappi pasta, housemade cheese sauce, bacon lardons, roasted chicken breast, scallions, parmesan breadcrumbs	14.00
<b>BEEF GOULASH</b> beef goulash, pappardelle, sour cream, parsley	18.00
<b>BLACK ANGUS BURGER</b> 6 oz. burger, slab bacon, brie, caramelized onion, bibb lettuce on a toasted bun; served with roasted sweet potatoes and a pickle	14.50
<b>PORK SCHNITZEL</b> breaded pork loin, whipped potatoes, apple kohlrabi slaw, curry sauce	16.00
<b>CHICKEN POT PIE</b> chicken breast, baby peas, carrots, and pearl onions in cream sauce with puff pastry crust	12.00
<b>ZUCCHINI LINGUINE</b> thinly shaved zucchini ribbons, cauliflower, romesco, toasted pepitas, shaved parmesan, jalapeño, grilled crostini <i>with grilled chicken 18.00 with grilled salmon 24.50</i>	14.50
<b>LARGE RICOTTA PASTA</b> handmade ricotta noodles, garlic-herb butter, chives <i>with grilled chicken 21.50 with grilled salmon 24.50</i>	18.00

# SIDES

<b>ROASTED SWEET POTATOES AND CHIPOTLE CREAM</b>	5.00
<b>ROASTED BRUSSELS SPROUTS W/BACON</b>	7.00
<b>LENTIL RAGOUT</b>	6.00
<b>MIXED GREENS</b>	5.00
<b>WHIPPED POTATOES</b>	6.00

## SATURDAY BRUNCH

SATURDAYS 8:00 – 3:30

<b>OMELET</b> changes daily; <i>multi-grain or sourdough toast</i> .50	11.00
<b>BREAKFAST BURRITO</b> scrambled eggs, chorizo, caramelized onion, tomato, arugula, and cheddar in a flour tortilla, served with sautéed potatoes and a side of chipotle-tomatillo salsa	11.00
<b>PESTO &amp; EGGS</b> three scrambled eggs topped with fresh mozzarella and tomato, served with housemade basil pesto, amyly apple & gouda chicken sausages and sautéed potatoes with <i>multi-grain or sourdough toast</i> , add .50	12.00
<b>SMOKED SALMON BREAKFAST</b> smoked atlantic salmon with scrambled eggs, capers, red onion and a toasted english muffin; served with sautéed potatoes and a side of cream cheese	15.00
<b>SELMARIE BENEDICT</b> two poached eggs, applewood smoked bacon and caramelized onion hollandaise over english muffin; served with sautéed potatoes	12.00
<b>QUICHE</b> changes daily	10.75
<b>CINNAMON ROLL GRIDDLECAKES</b> two buttermilk griddlecakes with caramelized brown sugar-cinnamon swirl, topped with vanilla cream cheese butter <i>add warm bacon bits for 1.00</i>	9.00
<b>BANANA-ESPRESSO FRENCH TOAST</b> texas toast dipped in triple sec batter with brûléed banana, maple-espresso butter and mascarpone custard	10.50
<b>BUTTERMILK PANCAKES</b> three buttermilk pancakes dusted with powdered sugar ( <i>with toasted pecans, strawberries or sliced bananas ~ add 1.25 each</i> )	7.25
<b>CHILAQUILES CASSEROLE</b> changes daily	MP
<b>CORNERED BEEF HASH</b> country-style hash of tender braised corned beef, sautéed with onions and potatoes, topped with two poached eggs and a side of whole grain mustard aioli with <i>multi-grain or sourdough toast</i> , add .50	11.50
<b>MUSHROOM BREAKFAST SANDWICH</b> scrambled egg and vinegar-marinated river valley ranch mushrooms with sautéed kale and garlic, porcini-herb mayo and melted gruyere on a poppy seed challah roll; served with a side of chipotle-tomatillo salsa, sautéed potatoes and mixed greens	12.50
<b>TARRAGON CHICKEN SALAD SANDWICH</b> housemade chicken salad with dried cranberries, lettuce and tomato on croissant; served with kettle chips and dill pickle	10.00
<b>TURKEY &amp; BRIE</b> all natural smoked turkey breast, red onion marmalade, brie cheese, and roasted garlic mayo on a pretzel roll; served with mixed greens and creamy mustard potato salad	12.00
<b>VEGETARIAN CHILI</b> with cheddar cheese and cornbread	6.75
<b>SELMARIE GRANOLA</b> housemade granola (made with real maple syrup, almonds, walnuts and pecans) topped with organic greek yogurt and fresh fruit	7.00
<b>EGGS ENTRÉE</b> two eggs cooked to order; with sautéed potatoes and mixed greens <i>multi-grain or sourdough toast</i> , add .50	7.50



## VALENTINE'S DAY DINNER AT CAFÉ SELMARIE

Wednesday, February 14<sup>th</sup>

3-course, prix fixe menu

\$50 per person

call us for reservations

773-989-5595

## Our Bakery

Pastry Chef Trisha O'Donoghue

**Tortes & Cakes** Black Forest · Sacher · Raspberry Bavarian · Princess Torte · Devil's Food Chocolate Fudge · Raspberry Marzipan ·  
**Pies · Tarts & Pastries** French Macarons · Mixed Fruit Custard Tart · Raspberry Chocolate Tart · Banana Eclair · Bienenstich · Apple Strudel · Strawberry Roulade · **Breakfast Pastries** Croissant · Coffee Cakes · Scones · Cinnamon Buns... **Cookies & More!** call for information on large orders for morning meetings!

## Celebration Cakes

**Weddings · Birthdays · Showers · Baptisms & First Communions · Anniversaries · Graduations**  
visit our website at [www.cafeselmariel.com](http://www.cafeselmariel.com)  
and call us for a consultation!

updated january 2018 – menu changes seasonally  
- prices and ingredients subject to change -

C A F É  
**Selmariel**

## TAKE OUT MENU

breakfast · lunch · dinner · brunch

### CAFÉ HOURS:

monday	closed
tuesday - thursday	8am - 9pm
friday, saturday	8am - 10pm
sunday	9am - 9pm

773.989.5595

4729 north lincoln avenue  
[www.cafeselmariel.com](http://www.cafeselmariel.com)

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