

BREAKFAST

TUESDAY – FRIDAY 8:00am – 11:00am

OMELET changes daily; <i>multi-grain or white toast add .50</i>	10.50
BREAKFAST BURRITO scrambled eggs, caramelized onion, chopped bacon, tomato, arugula, three-cheese blend in a flour tortilla; with sautéed potatoes and chipotle-tomatillo salsa	10.50
PESTO SCRAMBLE & CHICKEN SAUSAGE three scrambled eggs topped with fresh mozzarella and tomato; served with housemade basil pesto, amylu apple & gouda chicken sausages and sautéed potatoes <i>with multi-grain or white toast, add .50</i>	11.00
CORNED BEEF HASH country-style hash of tender braised corned beef, sautéed with onions and potatoes, topped with two poached eggs <i>with multi-grain or white toast, add .50</i>	10.25
SMOKED SALMON BREAKFAST cold-smoked atlantic salmon, scrambled eggs, capers, red onion and a toasted english muffin; with sautéed potatoes and side of cream cheese	15.00
SELMARIE CROISSANT SANDWICH scrambled eggs with bacon and your choice of cheddar or swiss cheese on croissant; served with sautéed potatoes and mixed greens	10.00
WILD MUSHROOM BREAKFAST SANDWICH 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
QUICHE changes daily	10.75
CINNAMON ROLL GRIDDLECAKES 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
MULTI-GRAIN PANCAKES three multi-grain pancakes dusted with powdered sugar (<i>with toasted pecans, strawberries or sliced bananas ~ add 1.25 each</i>)	7.25
CROISSANT FRENCH TOAST croissant french toast dipped in triple sec batter, topped with seasonal fruit and mascarpone custard	10.50
SELMARIE GRANOLA housemade granola (made with real maple syrup, almonds, walnuts and pecans) topped with organic greek yogurt and fresh fruit	6.50
EGGS two eggs cooked to order and served with sautéed potatoes and fresh fruit garnish <i>with multi-grain or white toast, add .50</i>	6.00

SIDES

Amylu Apple & Gouda Chicken Sausage	3.25
Bacon	3.25
Morningstar Veggie Sausage	2.25
	2.95
	w/ cream cheese icing
English Muffin	1.65
Croissant	2.25
Breakfast Potatoes	3.00
One Egg	1.60
Multi-Grain or White Toast	1.55
One Multi-Grain Pancake	2.75
Avocado	1.50
Pure Maple Syrup	1.75

LUNCH

TUES– FRI 11:00-3:30

TOMATO BISQUE OR SOUP OF THE DAY	4.95
VEGETARIAN CHILI with cheddar cheese and cornbread	5.75
ROASTED SWEET POTATOES with spicy chipotle dipping sauce	4.00
MIXED GREENS SALAD	5.25
CUCUMBER BRUSSELS SPROUT SALAD english cucumber, shaved brussels sprout, red onion, watercress, sour cream dill dressing <i>with smoked salmon 15.00</i>	10.00
KALE CAESAR SALAD curly kale, romaine lettuce, caesar dressing, garlic croutons, shaved parmesan, marigolds <i>with grilled chicken 12.00 with grilled salmon 15.50</i>	9.00
CHOPPED SALAD chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	11.00
SANDWICHES	
BURGER 6oz. black angus burger, caramelized onions, slab bacon, brie cheese, and bibb lettuce on a toasted bun; served with kettle chips, coleslaw and a pickle	14.50
TURKEY & BRIE 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	11.00
CHICKEN PESTO SANDWICH grilled chicken breast with housemade basil pesto, fresh mozzarella, tomato and arugula on sourdough; served with mixed greens and pickle	12.00
SMOKED SALMON CLUB cold-smoked salmon with avocado, bacon, tomato and lemon-chive aioli on white or multi-grain toast; served with mixed greens	15.00
BBQ PULLED PORK slow roasted pulled pork with bbq sauce and apple slaw on a pretzel bun; served with mac & cheese	14.00
BLACK BEAN BURGER 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
TARRAGON CHICKEN SALAD housemade chicken salad with dried cranberries, lettuce and tomato on croissant; served with kettle chips and dill pickle	9.00
WRAP changes daily	MP

ENTRÉES

CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	11.00
GNOCCHI WITH SHORT RIB BOLOGNESE housemade potato gnocchi, short rib bolognese, shaved parmesan, chives	15.00
SALMON FLATBREAD naan flatbread, smoked scottish salmon, chive mascarpone, pickled red onions, grated hardcooked egg	15.00
APPLE & BACON FLATBREAD naan flatbread topped with creamed spinach, bacon lardons, apple, chihuahua cheese	13.00
QUICHE changes daily	10.75
ROASTED CAULIFLOWER QUESADILLA spiced cauliflower, melted cheddar and chihuahua cheese, flour tortilla, salsa verde, pickled jalapeños, crema	11.00
MACARONI & CHEESE cavatappi pasta with housemade cheese sauce and toasted parmesan bread crumbs	9.75

DINNER

TUES – SAT at 4:30, SUN at 4:00

TOMATO BISQUE OR SOUP OF THE DAY	4.95
VEGETARIAN CHILI with cheddar cheese and cornbread	5.75
APPLE & BACON FLATBREAD naan flatbread topped with creamed spinach, bacon lardons, apple, chihuahua cheese	13.00
SMOKED SALMON FLATBREAD naan flatbread topped with smoked scottish salmon, chive mascarpone, pickled red onion and grated hardcooked egg	15.00
BEEF SLIDERS two angus sliders, blue cheese aioli and pickled red onion on toasted buns	8.00
RICOTTA PASTA handmade ricotta noodles, watercress, shaved pecorino, chicken stock reduction, cracked pepper	11.00
CUCUMBER BRUSSELS SPROUT SALAD english cucumber, shaved brussels sprout, red onion, watercress, sour cream dill dressing <i>with smoked salmon 15.00</i>	/18.00
KALE CAESAR SALAD curly kale, romaine lettuce, caesar dressing, garlic croutons, shaved parmesan, marigolds (<i>with grilled chicken 12.00 with grilled salmon 15.50</i>)	10.00
CHOPPED SALAD chopped romaine, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	11.00

ENTRÉES

CRISPY HALF CHICKEN boneless marinated amish chicken, whipped potatoes, apple-jicama slaw, pomegranate, chicken jus	19.00
SALMON grilled salmon, roasted brussels sprouts, shallots, bacon lardons, herb remoulade	20.00
LOADED MACARONI AND CHEESE cavatappi pasta, housemade cheese sauce, bacon lardons, roasted chicken breast, scallions, parmesan breadcrumbs	14.00
MUSHROOM FARRO RISOTTO toasted farro, shallots, housemade tomato sauce, river valley ranch mushrooms, shaved parmesan, watercress	16.00
GNOCCHI WITH SHORT RIB BOLOGNESE housemade potato gnocchi, short rib bolognese, shaved parmesan, chives	16.00
BLACK ANGUS BURGER 6 oz. burger, slab bacon, brie, caramelized onion, bibb lettuce on a toasted bun; served with roasted sweet potatoes and a pickle	14.50
SCALLOPS pan-seared sea scallops, creamed spinach, roasted delicata squash, chorizo, pomegranate, scallions	24.00
GERMAN BRATWURST pan seared pork and veal bratwurst, mashed potatoes, sauerkraut, whole grain honey mustard	19.00
CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in cream sauce with puff pastry crust	12.00
ZUCCHINI LINGUINE thinly shaved zucchini ribbons, cauliflower, romesco, toasted pepitas, shaved cheese, jalapeño, grilled crostini	14.50

SIDES

ROASTED SWEET POTATOES AND CHIPOTLE CREAM	5.00
ROASTED CAULIFLOWER W/SALSA VERDE	6.00
WHIPPED POTATOES	6.00

SATURDAY BRUNCH SATURDAYS 8:00 – 3:30

EGGS two eggs cooked to order and served with sautéed potatoes and fresh fruit garnish <i>with multi-grain or white toast-add.50</i>	6.00
OMELET changes daily; <i>with multi-grain or white toast add .50</i>	10.50
BREAKFAST BURRITO scrambled eggs, chopped bacon, caramelized onion, tomato, arugula, and three-cheese blend in a flour tortilla, served with sautéed potatoes and a side of chipotle-tomatillo salsa	10.50
PESTO SCRAMBLE & CHICKEN SAUSAGE three scrambled eggs topped with fresh mozzarella and tomato, served with housemade basil pesto, amylu apple & gouda chicken sausages and sautéed potatoes <i>with multi-grain or white toast, add .50</i>	11.00
SMOKED SALMON BREAKFAST 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
APPLE & BACON FLATBREAD naan flatbread topped with creamed spinach, bacon lardons, apple, chihuahua cheese	13.00
CINNAMON ROLL GRIDDLECAKES 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
CROISSANT FRENCH TOAST croissant french toast dipped in triple sec batter, topped with seasonal fruit and mascarpone custard	10.50
PANCAKES three multi-grain pancakes dusted with powdered sugar (<i>with toasted pecans, strawberries or sliced bananas add 1.25 each</i>)	7.25
CHILAQUILES CASSEROLE changes daily	MP
CORNED BEEF HASH country style hash of tender braised corned beef, sautéed with onions and potatoes, topped with two poached eggs <i>with multi-grain or white toast add.50</i>	10.25
WILD MUSHROOM BREAKFAST SANDWICH 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
TARRAGON CHICKEN SALAD SANDWICH housemade chicken salad with dried cranberries, lettuce and tomato on croissant; served with kettle chips and dill pickle	9.00
PULLED PORK BBQ SANDWICH slow roasted pulled pork with bbq sauce and apple slaw on a toasted pretzel bun; served with mac & cheese	14.00
MACARONI AND CHEESE cavatappi pasta with housemade cheese sauce and toasted parmesan bread crumbs	9.75
CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	11.00
VEGETARIAN CHILI with cheddar cheese and cornbread	5.75
QUICHE changes daily	10.75

JOIN US FOR
DINNER
AT CAFÉ SELMARIE

Featuring Weekly Dinner Deals:

Tuesday & Wednesday
1/2 price bottles of wine

Thursday
\$22 prix fixe specials

Sunday
Industry Night

Beer, Wine & Specialty Cocktails

Our Bakery

Tortes & Cakes Black Forest · Sacher · Raspberry Bavarian · Mixed Fruit Whipped Cream · Devil's Food Chocolate Fudge · Raspberry Marzipan Tiramisu · **Pies** Banana Oreo · Cherry Streusel · Chocolate Cream · Key Lime · **Tarts & Pastries** Mixed Fruit Custard Tart · Raspberry Chocolate Tart · Banana Eclair · Bienenstich · Hazelnut Dacquoise · Napoleon · Apple Strudel · Strawberry Roulade · **Breakfast Pastries** Croissant · Coffee Cakes · Scones · Brioche · Cinnamon Buns ...

...**Cookies & More!**

Wedding Cakes

call us for a consultation,
or visit our website at www.cafeselmariel.com



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

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updated november 2016 – menu changes seasonally
- prices and ingredients subject to change -