

BREAKFAST

TUESDAY – FRIDAY 8:00am – 11:00am

OMELET changes daily; <i>multi-grain or sourdough toast add .50</i>	11.00
BREAKFAST BURRITO scrambled eggs, caramelized onion, chorizo, tomato, arugula, cheddar in a flour tortilla; with sautéed potatoes, chipotle-tomatillo salsa <i>add avocado MP</i>	12.00
PESTO & EGGS scrambled eggs topped with fresh mozzarella and tomato; served with housemade basil pesto, amylu apple & gouda chicken sausages sautéed potatoes <i>with multi-grain or sourdough toast, add .50</i>	13.00
CORNED BEEF HASH 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>	12.50
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
SPICED CHICKPEA GRAIN BOWL barley, wheat berries, wild rice, red and white quinoa, spiced chickpeas, avocado, feta cheese and watercress <i>add poached egg 1.00/add smoked salmon 6.00</i>	11.00
SELMARIE CROISSANT SANDWICH scrambled eggs with bacon and your choice of cheddar or gruyere cheese on croissant; served with sautéed potatoes and mixed greens	12.00
MUSHROOM BREAKFAST SANDWICH scrambled egg, vinegar-marinated mushrooms, sautéed kale and garlic, porcini-herb mayo, melted gruyere on a poppy seed challah roll; with chipotle-tomatillo salsa, sautéed potatoes and mixed greens	12.50
AVOCADO TOAST multigrain toast, sliced hass avocado, pomegranate seeds, feta cheese, chili pepitas, chives <i>add poached egg 1.00/add smoked salmon 6.00</i>	10.00
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
BUTTERMILK PANCAKES two buttermilk pancakes dusted with powdered sugar (<i>with toasted pecans, strawberries or sliced bananas ~ add 1.25 each</i>)	7.50
GRANOLA FRENCH TOAST texas toast dipped in triple sec batter with housemade granola, honey-whipped greek yogurt, powdered sugar with sliced bananas or berries add 1.25 each	10.50
EGGS ENTRÉE two eggs cooked to order; with sautéed potatoes and mixed greens <i>multi-grain or sourdough toast, add .50</i>	7.50
SELMARIE GRANOLA housemade granola (made with real maple syrup, almonds, walnuts and pecans) topped with organic greek yogurt, fresh fruit and chia seeds	8.00

SIDES

Amylu 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	MP
Breakfast Sausage	3.25
Cinnamon Bun	3.25
w/ cream cheese icing	
Croissant	2.35
One Egg	1.60
One Buttermilk Pancake	2.75

LUNCH

TUES– FRI 11:00-3:30

TOMATO BISQUE OR SOUP OF THE DAY	5.50
VEGETARIAN CHILI with cheddar cheese and cornbread	6.75
ROASTED SWEET POTATOES with spicy chipotle dipping sauce	4.50
MIXED GREENS SALAD	5.00
KALE & CHERRY SALAD curly kale, door county sour cherries, chili pepitas, goat cheese, roasted butternut squash, honey cider dressing <i>with grilled chicken 16.00 with grilled salmon 18.00</i>	11.00
CHOPPED SALAD chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00
SANDWICHES & ENTREES	
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	12.00
BURGER 7 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
AVOCADO TOAST multigrain toast, sliced hass avocado, pomegranate seeds, feta cheese, chili pepitas, chives <i>add poached egg 1.00/add smoked salmon 6.00</i>	10.00
SMOKED SALMON CLUB cold-smoked salmon with avocado, bacon, tomato and lemon-chive aioli on sourdough or multi-grain toast; served with mixed greens	15.00
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	12.00
TARRAGON CHICKEN SALAD SANDWICH housemade chicken salad with dried cranberries, lettuce and tomato on croissant; served with kettle chips and dill pickle	11.00
WRAP changes daily	MP
MUSHROOM BREAKFAST SANDWICH scrambled egg, vinegar-marinated mushrooms, sautéed kale and garlic, porcini-herb mayo, melted gruyere on a poppy seed challah roll; with chipotle-tomatillo salsa, sautéed potatoes and mixed greens	12.50
SPICED CHICKPEA GRAIN BOWL barley, wheat berries, wild rice, red and white quinoa, spiced chickpeas, avocado, feta cheese and watercress <i>add a poached egg 1.00 add grilled chicken 5.00 add grilled salmon 7.00</i>	11.00
OMELET OF THE DAY changes daily; sautéed potatoes and mixed greens <i>with multi-grain or sourdough toast, add .50</i>	11.00
CORNED BEEF HASH country-style hash of tender braised corned beef, sautéed with onions and potatoes, with two poached eggs and whole grain mustard aioli <i>multi-grain or sourdough toast, add .50</i>	12.50
PESTO & EGGS 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 sourdough toast, add .50</i>	13.00
BREAKFAST BURRITO scrambled eggs, caramelized onion, chorizo, tomato, arugula, cheddar in a flour tortilla; with sautéed potatoes, chipotle-tomatillo salsa <i>add avocado MP</i>	12.00
CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	12.00
SALMON FLATBREAD naan flatbread, smoked scottish salmon, lemon-chive aioli, pickled red onions, grated hardcooked egg	15.00
QUICHE changes daily	11.50

DINNER

TUES – SAT at 4:30, SUN at 4:00

TOMATO BISQUE OR SOUP OF THE DAY	5.50
VEGETARIAN CHILI with cheddar cheese and cornbread	6.75
SMOKED SALMON FLATBREAD naan flatbread topped with smoked scottish salmon, lemon-chive aioli, pickled red onion and grated hardcooked egg	15.00
ROASTED MUSHROOM FLATBREAD naan flatbread topped with roasted mushrooms, garlic aioli, goat cheese, chihuahua cheese, thyme	14.00
BEEF SLIDERS two angus sliders, cheddar, house pickled jalapeño, whole grain mustard aioli on toasted buns	8.00
MACARONI & CHEESE cavatappi pasta, housemade cheese sauce, toasted parmesan bread crumbs <i>small 6.00 / large 9.75</i>	
KALE & CHERRY SALAD curly kale, door county sour cherries, chili pepitas, goat cheese, roasted butternut squash, honey cider dressing <i>with grilled chicken 16.00 with grilled salmon 18.00</i>	11.00
CHOPPED SALAD chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00
ENTRÉES	
CRISPY HALF CHICKEN boneless marinated amish chicken, roasted brussels sprouts, bacon, roasted red pepper chickpea puree	19.00
SALMON grilled salmon, whole grain honey mustard, bean and kale ragout, pomegranate apple relish	20.00
ANDOUILLE MACARONI & CHEESE smoked andouille sausage, caramelized onions, baby spinach, cavatappi, sharp cheddar cheese sauce, toasted parmesan bread crumbs	15.00
BEEF GOULASH	18.00
beef goulash, pappardelle, sour cream, parsley	
BLACK ANGUS BURGER 7 oz. burger, slab bacon, brie, caramelized onion, bibb lettuce on a toasted bun; served with roasted sweet potatoes and a pickle	15.00
CHICKEN SCHNITZEL breaded chicken breast, whipped potatoes, local mushroom gravy, chives	16.00
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 parmesan, jalapeño, grilled crostini <i>with grilled chicken 19.50 with grilled salmon 21.50</i>	14.50
SIDES	
ROASTED SWEET POTATOES AND CHIPOTLE CREAM	4.50
BRUSSELS SPROUTS W/ BACON	8.00
MIXED GREENS	5.00
WHIPPED POTATOES	6.00
BEAN & KALE RAGOUT	6.00

SATURDAY BRUNCH SATURDAYS 8:00 – 3:30

OMELET changes daily; multi-grain or sourdough toast .50	11.00
BREAKFAST BURRITO scrambled eggs, caramelized onion, chorizo, tomato, arugula, cheddar in a flour tortilla; with sautéed potatoes, chipotle-tomatillo salsa add avocado MP	12.00
PESTO & EGGS three scrambled eggs topped with fresh mozzarella and tomato, served with housemade basil pesto, amylu apple & gouda chicken sausages and sautéed potatoes with multi-grain or sourdough toast, add .50	13.00
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
SELMARIE BENEDICT two poached eggs, applewood smoked bacon and caramelized onion hollandaise over english muffin; served with sautéed potatoes	12.00
SPICED CHICKPEA GRAIN BOWL barley, wheat berries, wild rice, red and white quinoa, spiced chickpeas, avocado, feta cheese, and watercress add poached egg 1.00/add smoked salmon 6.00	11.00
QUICHE changes daily	11.50
CINNAMON ROLL GRIDDLECAKES two buttermilk griddlecakes with caramelized brown sugar-cinnamon swirl, topped with vanilla cream cheese butter add warm bacon bits for 1.00	9.00
GRANOLA FRENCH TOAST texas toast dipped in triple sec batter with housemade granola, honey-whipped greek yogurt, and powdered sugar (with sliced bananas or berries ~ add 1.25 each)	10.50
BUTTERMILK PANCAKES two buttermilk pancakes dusted with powdered sugar (with toasted pecans, strawberries or sliced bananas ~ add 1.25 each)	7.50
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 and a side of whole grain mustard aioli with multi-grain or sourdough toast, add .50	12.50
MUSHROOM BREAKFAST SANDWICH scrambled egg and vinegar-marinated 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	11.00
AVOCADO TOAST multigrain toast, sliced hass avocado, pomegranate seeds, feta cheese, chili pepitas, chives add poached egg 1.00/add smoked salmon 6.00	10.00
TURKEY & BRIE all natural smoked turkey breast, red onion marmalade, brie cheese, and roasted garlic mayo on a pretzel roll; served with mixed greens, creamy mustard potato salad	12.00
VEGETARIAN CHILI with cheddar cheese and cornbread	6.75
SELMARIE GRANOLA housemade granola topped with organic greek yogurt, fresh fruit and chia seeds	8.00
EGGS ENTRÉE two eggs cooked to order; with sautéed potatoes and mixed greens multi-grain or sourdough toast, add .50	7.50

JOIN US FOR DINNER AT CAFÉ SELMARIE

Tuesday
1/2 price bottles of wine
with purchase of a dinner entree

Wednesday
prix fixe special - 3 courses for \$24
soup or salad ~ any entrée ~ any dessert

Sunday - Industry Night
20% off dine in food & drink
for bar & restaurant professionals

Beer, Wine & Specialty Cocktails
deals available for dine-in only

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 Communion · Anniversaries · Graduations
visit our website at www.cafeselmairie.com
and call us for a consultation!

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

C A F É
Selmairie

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.cafeselmairie.com

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