

BREAKFAST

TUESDAY – FRIDAY 8:00am – 11:00am

OMELET changes daily; <i>multigrain 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 multigrain 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 multigrain 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
ROASTED BROCCOLI GRAIN BOWL barley, wheat berries, wild rice, red and white quinoa, roasted broccoli, poached egg, feta cheese, salsa verde, pickled red onion and arugula <i>add poached egg 1.00/add smoked salmon 6.00</i>	12.00
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 harvest grain toast, mashed hass avocado, feta, chili pepitas, marinated yellow tomatoes, crushed red pepper, chives <i>add poached egg 1.00/add bacon bits 1.00</i>	11.00
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
APPLE ALMOND FRENCH TOAST texas toast dipped in triple sec batter with caramelized apples, almond cream cheese butter, sliced almonds	10.50
EGGS ENTRÉE two eggs cooked to order; with sautéed potatoes and mixed greens <i>multigrain 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	Breakfast Sausage	3.25
Morningstar Veggie Sausage	3.00	Cinnamon Bun	3.50
		w/ cream cheese icing	
English Muffin	2.00	Croissant	2.50
Breakfast Potatoes	3.00	One Egg	1.60
Multigrain or Sourdough Toast	2.00	One Buttermilk Pancake	2.75
Avocado	MP		

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	5.00
MIXED GREENS SALAD	5.00
KALE SALAD curly kale, arugula, strawberries, dried cranberries, chili pepitas, goat cheese, honey cider dressing <i>with grilled chicken 16.00 with grilled salmon 18.00</i>	11.00
CHOPPED SALAD chopped romaine, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00
MACARONI & CHEESE cavatappi pasta, sharp cheddar cheese sauce, toasted parmesan bread crumbs <i>small 7.00 / large 11.00</i>	
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
WAGYU BURGER 8 oz. wagyu beef burger, applewood smoked bacon, cambozola, caramelized onion, arugula on a toasted pretzel bun; served with kettle chips and a pickle	16.00
AVOCADO TOAST harvest grain toast, mashed hass avocado, feta, chili pepitas, marinated yellow tomatoes, crushed red pepper, chives <i>add poached egg 1.00/add bacon bits 1.00</i>	11.00
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 kettle 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
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
ROASTED BROCCOLI GRAIN BOWL barley, wheat berries, wild rice, red & white quinoa, roasted broccoli, poached egg, feta, salsa verde, pickled red onion & arugula <i>add poached egg 1.00/grilled chicken 5.00/grilled salmon 7.00</i>	12.00
OMELET OF THE DAY changes daily; sautéed potatoes and mixed greens <i>with multigrain 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>multigrain or sourdough toast, add .50</i>	12.50
PESTO & EGGS three scrambled eggs topped with fresh mozzarella & tomato; served with housemade basil pesto, amylu apple & gouda chicken sausages and sautéed potatoes <i>with multigrain 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, whipped goat cheese, pickled red onions, grated hardcooked egg	16.00
ROASTED MUSHROOM FLATBREAD roasted mushrooms, porcini-herb mayo, goat cheese, chihuahua cheese, thyme-infused honey	15.00

DINNER

TUES – SAT at 4:30, SUN at 4:00

SOUP, SALAD & STARTERS

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, whipped goat cheese, pickled red onion and grated hardcooked egg	16.00
ROASTED MUSHROOM FLATBREAD naan flatbread topped with roasted mushrooms, porcini-herb mayo, goat cheese, chihuahua cheese, thyme-infused honey	15.00
BEEF SLIDERS two angus sliders, cheddar, house pickled jalapeño, whole grain mustard aioli on toasted buns	8.00
MACARONI & CHEESE cavatappi pasta, sharp cheddar cheese sauce, toasted parmesan bread crumbs <i>small 7.00 / large 11.00</i>	
KALE SALAD curly kale, arugula, strawberries, chili pepitas, goat cheese, dried cranberries, honey cider dressing <i>with grilled chicken 16.00 with grilled salmon 18.00</i>	11.00
CHOPPED SALAD chopped romaine, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00
CITRUS SHRIMP SALAD	16.00
citrus poached shrimp, arugula, shallots, shaved radishes, toasted macadamia nuts, citrus vinaigrette	

ENTRÉES

SALMON grilled atlantic salmon, ginger beurre blanc, five-grain quinoa blend, sweet corn-brussels sprout stir fry, pickled carrots, scallions	20.00
PULLED PORK MACARONI & CHEESE cavatappi pasta, sharp cheddar cheese sauce, pulled pork, barbecue sauce, caramelized onions, pickled jalapeño, toasted parmesan bread crumbs	16.00
STEAK	MP
chef's selection, varies weekly	
WAGYU BURGER 8 oz. wagyu beef burger, applewood smoked bacon, cambozola, caramelized onion, arugula on a toasted pretzel bun; served with roasted sweet potatoes and a pickle	16.00
HALF CHICKEN roasted amish half chicken, whipped potatoes, herb chicken jus, seasonal vegetable	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, sweet corn, edamame, romesco, toasted pepitas, shaved parmesan, pickled jalapeño, grilled crostini <i>with grilled chicken 20.00 with grilled salmon 22.00</i>	15.00

SIDES

ROASTED SWEET POTATOES AND CHIPOTLE CREAM	5.00
ASPARAGUS W/ BACON	8.00
MIXED GREENS	5.00
WHIPPED POTATOES	6.00

SATURDAY BRUNCH SATURDAYS 8:00 – 3:30

OMELET changes daily; <i>multigrain or sourdough toast</i> .50	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 three scrambled eggs topped with fresh mozzarella and tomato, served with housemade basil pesto, amyly apple & gouda chicken sausages and sautéed potatoes with <i>multigrain or sourdough toast</i> , 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
ROASTED BROCCOLI GRAIN BOWL barley, wheat berries, wild rice, red and white quinoa, roasted broccoli, poached egg, feta cheese, salsa verde, pickled red onion and arugula <i>add poached egg 1.00/add smoked salmon 6.00</i>	12.00
QUICHE changes daily	11.50
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
APPLE ALMOND FRENCH TOAST texas toast dipped in triple sec batter with caramelized apples, almond cream cheese butter, sliced almonds	10.50
BUTTERMILK PANCAKES two buttermilk pancakes dusted with powdered sugar (<i>with toasted pecans, strawberries or sliced bananas add 1.25 each</i>)	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 <i>multigrain or sourdough toast</i> , 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 harvest grain toast, mashed hass avocado, feta, chili pepitas, marinated yellow tomatoes, crushed red pepper, chives <i>add poached egg 1.00/add bacon bits 1.00</i>	11.00
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
KALE SALAD curly kale, arugula, strawberries, dried cranberries, chili pepitas, goat cheese, honey cider dressing with <i>grilled chicken 16.00 with grilled salmon 18.00</i>	11.00
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 <i>multigrain or sourdough toast, add .50</i>	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

Tortes & Cakes Black Forest · Sacher · Raspberry Bavarian · Chocolate Mousse · Devil's Food Chocolate Fudge · Raspberry Marzipan · **Pies · Tarts & Pastries** · 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

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visit our website at www.cafeselmari.com
and call us for a consultation!

updated june 2019 – menu changes seasonally
- prices and ingredients subject to change -



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.cafeselmari.com

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