

BREAKFAST

TUESDAY – FRIDAY 8:00am – 11:00am

OMELET changes daily; <i>multigrain or sourdough toast add .50</i>	11.00
BREAKFAST BURRITO scrambled eggs, black beans, arugula, pineapple salsa, guacamole, and smoked gouda in a flour tortilla; served with sautéed potatoes <i>add bacon 1.00</i>	12.50
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>	13.50
CORNED BEEF HASH country-style hash of tender braised corned beef, sautéed with onions and potatoes, topped with two poached eggs <i>with multigrain or sourdough toast, add .50</i>	13.00
SMOKED SALMON PLATE cold-smoked atlantic salmon, pickled red onion, tomato, cucumber, capers, and a toasted bagel; with mixed greens, horseradish-scallion cream cheese	14.00
ROASTED VEGGIE GRAIN BOWL barley, wheat berries, wild rice, red & white quinoa; roasted broccoli, butternut squash, and brussels sprouts; poached egg, feta, salsa verde, pickled red onion & arugula	12.50
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, frisée & herb salad, marinated yellow tomatoes, parmesan bread crumbs, crushed red pepper, chives <i>add poached egg 1.00/add bacon bits 1.00/smoked salmon 6.00</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 CREAM FRENCH TOAST texas toast dipped in triple sec batter with caramelized apples, almond cream cheese butter, sliced almonds	11.00
EGGS ENTRÉE two eggs cooked to order; with sautéed potatoes and mixed greens <i>multigrain or sourdough toast, add .50</i>	8.00
SELMARIE GRANOLA housemade granola (made with real maple syrup, almonds, walnuts and pecans) topped with organic greek yogurt, fresh fruit	8.00

SIDES

Amylu Apple & Gouda Chicken Sausage	3.00
Bacon	3.25
Morningstar Veggie Sausage	3.00
Fruit Bowl	5.00
English Muffin	2.00
Breakfast Potatoes	3.00
Multigrain or Sourdough Toast	2.00
Avocado	MP
Cinnamon Bun	3.50
w/ cream cheese icing	
Croissant	2.50
One Egg	1.60
One Buttermilk Pancake	3.75
Chipotle-Tomatillo Salsa	0.50

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, roasted beets, dried cranberries, chili pepitas, goat cheese, horseradish-honey vinaigrette <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	13.00
WAGYU BURGER 8 oz. wagyu beef burger, applewood smoked bacon, cambozola, pineapple caramelized onion, arugula on a toasted pretzel bun; served with kettle chips and dill pickle	16.00
AVOCADO TOAST harvest grain toast, mashed hass avocado, frisée & herb salad, marinated yellow tomatoes, parmesan bread crumbs, crushed red pepper, chives <i>add poached egg 1.00/add bacon bits 1.00/smoked salmon 6.00</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 VEGGIE GRAIN BOWL barley, wheat berries, wild rice, red & white quinoa; roasted broccoli, butternut squash, and brussels sprouts; poached egg, feta, salsa verde, pickled red onion & arugula <i>grilled chicken 5.00/grilled salmon 7.00</i>	12.50
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, topped with two poached eggs <i>multigrain or sourdough toast, add .50</i>	13.00
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>	13.50
BREAKFAST BURRITO scrambled eggs, black beans, arugula, pineapple salsa, guacamole, and smoked gouda in a flour tortilla; served with sautéed potatoes <i>add bacon 1.00</i>	12.50
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 beef sliders, smoked gouda, sriracha aioli, caramelized onion on toasted buns <i>two sliders 8.00 / three sliders 11.00</i>	
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, roasted beets, dried cranberries, chili pepitas, goat cheese, horseradish-honey vinaigrette <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
SCALLOPS pan-seared scallops, butternut squash couscous, beet purée, toasted macadamia nuts, lime <i>small 18.00 / entrée 23.00</i>	

ENTRÉES

SALMON pan seared atlantic salmon, beluga lentils, carrot, herb butter, chives	20.00
SHORT RIB MACARONI & CHEESE cavatappi pasta, sharp cheddar cheese sauce, short rib, house pickled red onion, toasted parmesan bread crumbs	16.00
WAGYU BURGER 8 oz. wagyu beef burger, applewood smoked bacon, cambozola, pineapple caramelized onion, arugula on a toasted pretzel bun; served with roasted sweet potatoes and a pickle	16.00
CHICKEN SCHNITZEL breaded chicken breast, herb spätzle, paprikash sauce, pearl onions, braised red cabbage	18.00
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 & parsnip ribbons, turnips, red pepper-walnut pesto, toasted pepitas, shaved parmesan, pickled jalapeño, grilled harvest grain baguette <i>with grilled chicken 20.00 with grilled salmon 22.00</i>	15.00
MEATLOAF country-style meatloaf, whipped potatoes, mushroom gravy, sun-dried tomato relish, seasonal vegetable	18.00

SIDES

ROASTED SWEET POTATOES AND CHIPOTLE CREAM	5.00
BRUSSELS SPROUTS WITH MACADAMIA NUTS	8.00
MIXED GREENS	5.00
WHIPPED POTATOES	6.00

BRUNCH SAT 8:00 – 3:30, SUN 9:00 – 3:00

OMELET changes daily; <i>multigrain or sourdough toast</i> .50	11.00
BREAKFAST BURRITO scrambled eggs, black beans, arugula, pineapple salsa, guacamole, and smoked gouda in a flour tortilla; served with sautéed potatoes <i>add bacon 1.00</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 multigrain or sourdough toast, add .50</i>	13.50
SMOKED SALMON PLATE cold-smoked atlantic salmon, pickled red onion, tomato, cucumber, capers, and a toasted bagel; with mixed greens and horseradish-scallion cream cheese	14.00
SELMARIE BENEDICT two poached eggs, applewood smoked bacon and caramelized onion hollandaise over english muffin; served with sautéed potatoes	12.00
ROASTED VEGGIE GRAIN BOWL barley, wheat berries, wild rice, red & white quinoa; roasted broccoli, butternut squash, and brussels sprouts; poached egg, feta, salsa verde, pickled red onion & arugula <i>grilled chicken 5.00/grilled salmon 7.00</i>	12.50
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
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 <i>with multigrain or sourdough toast, add .50</i>	13.00
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, frisée & herb salad, marinated yellow tomatoes, parmesan bread crumbs, crushed red pepper, chives <i>add poached egg 1.00/add bacon bits 1.00/smoked salmon 6.00</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	13.00
KALE SALAD curly kale, arugula, roasted beets, dried cranberries, chili pepitas, goat cheese, horseradish-honey vinaigrette <i>with 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 and fresh fruit	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

ASK ABOUT OUR DAILY SPECIALS!

JOIN US FOR

DINNER

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

Thursday
\$6 Selmarie cocktails
with purchase of a dinner entree

Sunday - Industry Night
20% off dine in food & drink

HAPPY HOUR
TUESDAY – FRIDAY 4:30 TO 6:00
25% off beer, wine, cocktails & select appetizers!

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

Weddings · Birthdays · Showers · Baptisms & First Communions · Anniversaries · Graduations

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

updated december 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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