

## BREAKFAST

TUESDAY – FRIDAY 8:00am – 11:00am

<b>OMELET</b> changes daily; <i>multigrain or sourdough toast add .50</i>	11.00
<b>BREAKFAST BURRITO</b> 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
<b>PESTO &amp; EGGS</b> 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
<b>CORNED BEEF HASH</b> 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
<b>SMOKED SALMON PLATE</b> cold-smoked atlantic salmon, pickled red onion, tomato, cucumber, capers, and a toasted bagel; with mixed greens, horseradish-scallion cream cheese	14.00
<b>ROASTED VEGGIE GRAIN BOWL</b> 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
<b>SELMARIE CROISSANT SANDWICH</b> scrambled eggs with bacon and your choice of cheddar or gruyere cheese on croissant; served with sautéed potatoes and mixed greens	12.00
<b>MUSHROOM BREAKFAST SANDWICH</b> 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
<b>AVOCADO TOAST</b> 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
<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> two buttermilk pancakes dusted with powdered sugar <i>with toasted pecans, strawberries or sliced bananas add 1.25 each</i>	7.50
<b>APPLE ALMOND CREAM FRENCH TOAST</b> texas toast dipped in triple sec batter with caramelized apples, almond cream cheese butter, sliced almonds	11.00
<b>EGGS ENTRÉE</b> two eggs cooked to order; with sautéed potatoes and mixed greens <i>multigrain or sourdough toast, add .50</i>	8.00
<b>SELMARIE GRANOLA</b> 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

<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	5.00
<b>MIXED GREENS SALAD</b>	5.00
<b>KALE SALAD</b> 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
<b>CHOPPED SALAD</b> chopped romaine, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00
<b>MACARONI &amp; CHEESE</b> cavatappi pasta, sharp cheddar cheese sauce, toasted parmesan bread crumbs <i>small 7.00 / large 11.00</i>	
<b>SANDWICHES &amp; ENTREES</b>	
<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	13.00
<b>WAGYU BURGER</b> 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
<b>AVOCADO TOAST</b> 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
<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 kettle chips	12.00
<b>TARRAGON CHICKEN SALAD SANDWICH</b> housemade chicken salad with dried cranberries, lettuce and tomato on croissant; served with kettle chips and dill pickle	11.00
<b>MUSHROOM BREAKFAST SANDWICH</b> 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
<b>ROASTED VEGGIE GRAIN BOWL</b> 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
<b>OMELET OF THE DAY</b> changes daily; sautéed potatoes and mixed greens <i>with multigrain 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 <i>multigrain or sourdough toast, add .50</i>	13.00
<b>PESTO &amp; EGGS</b> 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
<b>BREAKFAST BURRITO</b> 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
<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, whipped goat cheese, pickled red onions, grated hardcooked egg	16.00
<b>ROASTED MUSHROOM FLATBREAD</b> 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

<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, whipped goat cheese, pickled red onion and grated hardcooked egg	16.00
<b>ROASTED MUSHROOM FLATBREAD</b> naan flatbread topped with roasted mushrooms, porcini-herb mayo, goat cheese, chihuahua cheese, thyme-infused honey	15.00
<b>BEEF SLIDERS</b> beef sliders, smoked gouda, sriracha aioli, caramelized onion on toasted buns <i>two sliders 8.00 / three sliders 11.00</i>	
<b>MACARONI &amp; CHEESE</b> cavatappi pasta, sharp cheddar cheese sauce, toasted parmesan bread crumbs <i>small 7.00 / large 11.00</i>	
<b>KALE SALAD</b> 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
<b>CHOPPED SALAD</b> chopped romaine, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	12.00
<b>SCALLOPS</b> pan-seared scallops, butternut squash couscous, beet purée, toasted macadamia nuts, lime <i>small 18.00 / entrée 23.00</i>	

### ENTRÉES

<b>SALMON</b> pan seared atlantic salmon, beluga lentils, carrot, herb butter, chives	20.00
<b>SHORT RIB MACARONI &amp; CHEESE</b> cavatappi pasta, sharp cheddar cheese sauce, short rib, house pickled red onion, toasted parmesan bread crumbs	16.00
<b>WAGYU BURGER</b> 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
<b>CHICKEN SCHNITZEL</b> breaded chicken breast, herb spätzle, paprikash sauce, pearl onions, braised red cabbage	18.00
<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 & 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
<b>MEATLOAF</b> country-style meatloaf, whipped potatoes, mushroom gravy, sun-dried tomato relish, seasonal vegetable	18.00

## SIDES

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

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

<b>OMELET</b> changes daily; <i>multigrain or sourdough toast</i> .50	11.00
<b>BREAKFAST BURRITO</b> 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
<b>PESTO &amp; EGGS</b> 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
<b>SMOKED SALMON PLATE</b> cold-smoked atlantic salmon, pickled red onion, tomato, cucumber, capers, and a toasted bagel; with mixed greens and horseradish-scallion cream cheese	14.00
<b>SELMARIE BENEDICT</b> two poached eggs, applewood smoked bacon and caramelized onion hollandaise over english muffin; served with sautéed potatoes	12.00
<b>ROASTED VEGGIE GRAIN BOWL</b> 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
<b>QUICHE</b> changes daily	11.50
<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> two buttermilk pancakes dusted with powdered sugar ( <i>with toasted pecans, strawberries or sliced bananas add 1.25 each</i> )	7.50
<b>CHILAQUILES CASSEROLE</b> changes daily	MP
<b>CORNER BEEF HASH</b> 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
<b>MUSHROOM BREAKFAST SANDWICH</b> 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
<b>TARRAGON CHICKEN SALAD SANDWICH</b> housemade chicken salad with dried cranberries, lettuce and tomato on croissant; served with kettle chips and dill pickle	11.00
<b>AVOCADO TOAST</b> 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
<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, creamy mustard potato salad	13.00
<b>KALE SALAD</b> 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
<b>VEGETARIAN CHILI</b> with cheddar cheese and cornbread	6.75
<b>SELMARIE GRANOLA</b> housemade granola topped with organic greek yogurt and fresh fruit	8.00
<b>EGGS ENTRÉE</b> 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 Communion · Anniversaries · Graduations**

**visit our website at [www.cafeselmarie.com](http://www.cafeselmarie.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.cafeselmarie.com](http://www.cafeselmarie.com)

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