

SATURDAY BRUNCH

SMOKED SALMON SCRAMBLE smoked atlantic salmon on toasted english muffin with scrambled eggs, scallions, fresh dill, and crème fraîche; served with sautéed potatoes and fruit	10.50
EGGS two eggs* cooked to order and served with sautéed potatoes <i>with multi-grain or white toast-add .50</i>	6.00
BREAKFAST BURRITO scrambled eggs, queso rico and guacamole wrapped in a flour tortilla; served with sautéed potatoes, sour cream and salsa ranchera	8.75
BRIOCHE FRENCH TOAST cinnamon-orange cream french toast topped with mixed fruit compote	8.75
PANCAKES three multi-grain pancakes dusted with powdered sugar <i>(with toasted pecans or sliced bananas--add</i>	7.15
OMELET changes daily, served with sautéed potatoes and mixed greens salad with champagne vinaigrette	9.00
CHILAQUILES CASSEROLE fresh baked casserole of eggs and corn tortillas in a spicy chile sauce with pulled chicken breast and queso fresco; topped with avocado, homemade sour cream, and cilantro	9.95
CORNED BEEF HASH country-style hash of tender braised corned beef, sautéed with onions and potatoes and topped with two poached eggs. <i>with multi-grain or white toast add</i>	10.25
SMOKED TURKEY AND BRIE SANDWICH smoked turkey breast, brie cheese and sliced apples on harvest grain bread, with petite mixed greens and honey mustard	8.25
SMOKED SALMON CLUB smoked salmon with avocado, bacon, tomato and lemon-chive aioli on white toast, with mixed	9.95
CROQUE MONSIEUR classic gratinéed ham and cheese sandwich served with mixed greens	8.95
MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin	9.50
CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	9.95
CAFÉ SELMARIE CHILI vegetarian chili with pinto beans, white cheddar cheese and hearty cornbread	5.75

Voted one of the best brunches in the city by TimeOut Chicago, Metromix, and CitySearch! SUNDAY BRUNCH

WE OPEN AT 9 AM FOR SUNDAY BRUNCH, FEATURING BRUNCH STAPLES LIKE OUR BREAKFAST BURRITIO, CHILAQUILES CASSEROLE, OMELETS, FRENCH TOAST, QUICHE AND GRIDDLECAKES AS WELL AS SEASONAL FAVORITES. PLEASE CALL TO HEAR OUR SPECIALS.
773-989-5595

C A F É
Selmarie

TAKE OUT MENU

WINTER HOURS

monday 11:00-3:00
tuesday-thursday 8:00-9:00
friday-saturday 8:00-10:00
sunday 9:00-3:30



773.989.5595

4729 n. lincoln avenue

www.cafeselmarie.com

CAFÉ SELMARIE BAKERY

SPECIALIZING IN EUROPEAN AND AMERICAN STYLE CAKES AND PASTRIES, OUR BAKERY OFFERS A WIDE SELECTION OF CAKES FOR BIRTHDAYS, ANNIVERSARIES, AND SPECIAL OCCASIONS. ALL OF OUR BAKED GOODS FEATURE THE FINEST INGREDIENTS AND ARE PRESERVATIVE FREE.

WEDDING CAKES

SEE OUR WEBSITE, WWW.CAFESELMARIE.COM FOR WEDDING CAKE INFORMATION, OR CALL TO ARRANGE A PRIVATE TASTING WITH ONE OF OUR WEDDING CAKE CONSULTANTS.

773.989.5595

PRICES AND INGREDIENTS SUBJECT TO CHANGE.

BREAKFAST

tuesday-friday 8-11

ENTRÉES

EGGS two eggs* cooked to order and served with sautéed potatoes <i>with multi-grain or white toast-add .50</i>	6.00
OMELET please ask about the day's selection	M/P
BREAKFAST BURRITO scrambled eggs, queso rico and guacamole wrapped in a flour tortilla; served with sautéed potatoes, sour cream and salsa ranchera	8.75
PANCAKES three multi-grain pancakes dusted with powdered sugar <i>with toasted pecans or sliced bananas--add \$1.25</i>	7.15
BRIOCHE FRENCH TOAST cinnamon-orange cream french toast topped with mixed berry compote	8.75
SELMARIE GRANOLA housemade granola topped with yogurt and fresh fruit	5.95

SIDES

POTATOES	2.85	MORNING BUN	2.30
SAUSAGE	3.15	MUFFIN	1.85
TURKEY SAUSAGE	3.15	SCONE	1.90
HICKORY SMOKED BACON	3.15	TOAST white or multi-grain	1.55
MORNINGSTAR VEGGIE SAUSAGE	2.25	BRIOCHE	1.95
ENGLISH MUFFIN	1.65	BUTTER CROISSANT	2.25
ONE EGG	1.60	CHOCOLATE or ALMOND CROISSANT	2.50



PLEASE ASK ABOUT OUR DAILY BREAKFAST,
LUNCH, AND DINNER SPECIALS

LUNCH

mondays 11-3, tuesday-friday 11-4

SALADS & STARTERS

SOUP please ask about the day's selection	4.50
CAFÉ SELMARIE CHILI vegetarian chili with pinto beans, white cheddar cheese and hearty cornbread	5.75
MIXED GREENS SALAD baby greens, sweet tomatoes, cucumbers, champagne vinaigrette	4.75
WARM MARINATED GOAT CHEESE with grilled artisan bread and mixed baby greens	8.50
TUNA PLATE our albacore tuna salad over mixed greens with sliced tomatoes and vegetable crudité	8.00
CAFÉ SALAD baby spinach, dried cherries, toasted almonds, shaved red onions and brie cheese with champagne vinaigrette	8.00
SALMON CAESAR SALAD our classic caesar with grilled atlantic salmon, toasted croutons, pecorino romano cheese and caesar dressing (with grilled chicken 10.75 or classic caesar 7.75)	12.75
CHOPPED SALAD chopped butter lettuce, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes and aged sherry vinegar dressing	9.25

SANDWICHES

SPECIAL WRAP please ask about the day's selection	M/P
TUNA SALAD SANDWICH albacore tuna salad on white or multi-grain bread, with kettle chips and dill pickle spear	7.50
ROASTED VEGETABLE STACK roasted portobello mushrooms, red peppers, eggplant, charred red onions, caramelized fennel, and herbed goat cheese on grilled sourdough with mixed greens	8.25
SMOKED TURKEY AND BRIE SANDWICH smoked turkey breast, brie cheese and sliced apples on harvest grain bread, with petite mixed greens and honey mustard	8.25
SMOKED SALMON CLUB smoked salmon with avocado, bacon, tomato and lemon-chive aioli on white toast, with mixed greens	9.95
CROQUE MONSIEUR classic gratinéed ham and cheese sandwich served with mixed greens.	8.95

MAIN COURSES

CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	9.95
QUESADILLA pulled chicken breast, queso rico, and roasted poblano peppers in a toasted flour tortilla with chopped romaine, sour cream, pico de gallo, and chipotle dipping sauce	8.95
QUICHE please ask about the day's selection	9.95
WILD MUSHROOM RAVIOLI wild mushroom ravioli with madeira sauce and fresh herbs <u>or</u> brown butter and pecorino romano	12.25
MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin	9.50

DINNER

starts at 4 tuesday-saturday

STARTERS

SOUP please ask about the day's selection	4.50
CAFÉ SELMARIE CHILI vegetarian chili with pinto beans, white cheddar cheese, and hearty cornbread	5.75
WARM MARINATED GOAT CHEESE with grilled artisan bread and a petite mixed greens salad	8.50
SMALL MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin	5.50
CROSTINI please ask about the day's selection	6.00

SALADS

MIXED GREENS SALAD baby greens, sweet tomatoes, cucumbers, and champagne vinaigrette	4.75
CAFÉ SALAD baby spinach, dried cherries, toasted almonds, shaved red onions and brie cheese with champagne vinaigrette	8.25
CHOPPED SALAD chopped butter lettuce, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes and aged sherry vinegar dressing	9.95
GRILLED SALMON CAESAR SALAD our classic caesar with grilled atlantic salmon, toasted croutons, pecorino romano cheese and caesar dressing with grilled chicken 11.75 or classic caesar 8.75	13.75

MAIN COURSES

QUICHE please ask about the day's selection	10.25
WILD MUSHROOM RAVIOLI wild mushroom ravioli with madeira sauce and fresh herbs <u>or</u> brown butter and pecorino romano	13.75
HUNGARIAN GOULASH tender braised beef with onions and paprika over wide noodles with sour cream	16.00
MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin	9.50
HERB ROASTED CHICKEN roasted half chicken with parmesan mashed potatoes and seasonal vegetables	16.00
CHICKEN POT PIE chicken breast, baby peas, carrots and pearl onions in a rich cream sauce with puff pastry crust	10.50
PORK TENDERLOIN brandy glazed pork tenderloin with roasted vegetables	17.00
SALMON sautéed salmon and shrimp over grilled zucchini, yellow squash, diced onion and tomato with citrus beurre blanc	17.00