

**\*SERVED 9AM – 3PM SUNDAYS. SAMPLE MENU\***

# C A F E Selmarie

## starters

Sticky Bun	2.50
Muffin	1.85
Scone	2.50
Strawberry Banana Cup	2.95
Sour Cream Coffee Cake	2.75
Mixed Greens Salad	4.75

## entrees

### skillet 10.25

sautéed potatoes and sweet potatoes, bacon, shiitake mushrooms, scallions, red peppers, provolone cheese, topped with two eggs any style; multi-grain or white toast add .50

### omelet 8.75

spinach, sun-dried tomato and feta cheese omelet; served with sautéed potatoes and fresh fruit garnish. multi-grain or white toast add .50

### steak & eggs 13

grilled 6 oz. flat-iron steak with eggs any style and sautéed potatoes; with multi-grain or white toast add .50

### crabcake benedict 14.25

two maryland crabcakes over toasted english muffins topped with two poached eggs and hollandaise sauce; served with sautéed potatoes and fresh fruit garnish.

### vegetarian benedict 9.25

morningstar veggie sausage over sliced plum tomato and toasted english muffins topped with two poached eggs and hollandaise sauce; served with sautéed potatoes.

### chilaquiles casserole 10.25

fresh baked casserole of eggs and corn tortillas in a spicy chile sauce with pulled chicken breast and queso fresco; topped with guacamole, sour cream, and cilantro.

### breakfast burrito 9.15

scrambled eggs, white cheddar cheese and guacamole wrapped in a toasted flour tortilla and topped with sour cream; served with sautéed potatoes and fresh salsa ranchera.

### kid's breakfast 6.00

1 multi-grain pancake, 1 scrambled egg and your choice of sausage or bacon. No substitutions. For our guests 12 and under please.

## specialty drinks

mimosa	5.5	spiked hot cocoa	5.5
spiked coffee	5.5	white russian coffee	7
bloody mary	5.5	spiced rum cider	5.5
stoli bloody mary	7		

*full wine and beer list available*



**We have Apple Cider! 2.90 glass**



### pecan-buttermilk griddlecakes 8.95

three fluffy pecan-buttermilk pancakes topped with toasted pecans and orange-honey butter.

### brioche french toast 9.00

pullman-style brioche french toast topped with macerated berries and honey-mascarpone cream.

### selmarie breakfast croissant 8.95

scrambled eggs with roasted vegetables and gruyere cheese on a fresh-baked croissant; served with sautéed potatoes and mixed greens.

### corned beef hash 10.25

country-style hash of tender braised corned beef, sautéed with onions and potatoes, topped with two poached eggs; multi-grain or white toast add .50

### quiche lorraine 10.25

nueske's applewood smoked bacon, caramelized onions and swiss cheese quiche, served with mixed greens.

### greek salad 7.95

romaine lettuce hearts with cucumber, red onion, roasted beets, green peppers, kalamata olives, tomato, pepperoncini, feta cheese.

## sides

Breakfast Sausage	3.25
Bacon	3.25
Turkey Sausage	3.25
Morningstar Veggie Sausage	2.25
Breakfast Potatoes	3.00
White or Multi-grain Toast	1.55
English Muffin	1.65
1 Egg	1.60
Pure Maple Syrup	1.75