

# BREAKFAST

TUESDAY – FRIDAY 8:00am – 11:00am

<b>EGGS</b> two eggs cooked to order and served with sautéed potatoes <i>with multi-grain or white toast, add .50</i>	6.00
<b>OMELET</b> changes daily; <i>multi-grain or white toast add .50</i>	8.75
<b>BREAKFAST BURRITO</b> scrambled eggs, white cheddar cheese and guacamole wrapped in a flour tortilla; served with sautéed potatoes, sour cream and fresh salsa ranchera	9.15
<b>PESTO SCRAMBLE &amp; CHICKEN SAUSAGE</b> three scrambled eggs topped with housemade pesto, served with vienna sun-dried tomato chicken sausages, sautéed potatoes and fruit garnish	10.75
<b>SMOKED SALMON SCRAMBLE</b> smoked salmon on a toasted english muffin with scrambled eggs, scallions, fresh dill and sour cream; served with sautéed potatoes and mixed greens	10.50
<b>SELMARIE CROISSANT SANDWICH</b> scrambled eggs with bacon and your choice of cheddar or swiss cheese on croissant; served with sautéed potatoes and mixed greens	9.00
<b>VEGETARIAN BREAKFAST SANDWICH</b> scrambled eggs, sliced plum tomato, spinach and goat cheese on toasted english muffin; served with sautéed potatoes and mixed greens	8.75
<b>QUICHE</b> changes daily	10.25
<b>MULTI-GRAIN PANCAKES</b> three multi-grain pancakes dusted with powdered sugar <i>with toasted pecans or sliced bananas ~ add 1.25 each</i>	7.25
<b>BRIOCHE FRENCH TOAST</b> cinnamon-orange cream french toast topped with mixed berry compote and powdered sugar <i>with honey-mascarpone cream add .75</i>	8.75
<b>SELMARIE GRANOLA</b> housemade granola (made with real maple syrup, almonds, walnuts and pecans) topped with yogurt and fresh fruit	6.50
<b>STEEL CUT OATMEAL</b> steel cut irish oatmeal with raisins, dried cranberries, pecans, almonds and brown sugar	6.00

# SIDES

Vienna Sun-Dried Tomato Chicken Sausage	3.25
Breakfast Sausage	3.25
Bacon	3.25
Turkey Sausage	3.25
Morningstar Veggie Sausage	2.25
Breakfast Potatoes	3.00
Multi-Grain or White Toast	1.55
Croissant	2.25
English Muffin	1.65
One Egg	1.60
One Multi-Grain Pancake	2.75

# LUNCH

MONDAYS 11:00-3:00, TUESDAY – FRIDAY 11:00-4:00

## SALADS & STARTERS

<b>SOUP</b> changes daily	4.75
<b>CAFÉ SELMARIE CHILI</b> vegetarian chili with pinto beans, white cheddar cheese and hearty cornbread	5.75
<b>ROASTED SWEET POTATOES</b> oven roasted sweet potato wedges served with spicy chipotle dipping sauce	4.00
<b>MIXED GREENS SALAD</b> baby greens, sweet tomatoes, cucumbers, champagne vinaigrette	4.75
<b>WARM MARINATED GOAT CHEESE</b> with grilled artisan bread and mixed baby greens	8.75
<b>TUNA PLATE</b> our albacore tuna salad over mixed greens with sliced tomatoes and vegetable crudité	8.00
<b>SPINACH SALAD</b> baby spinach, apples, strawberries, dried cranberries, toasted almonds, brie and cranberry citrus dressing <i>(with grilled chicken 11.00 with grilled salmon 14.00)</i>	8.00
<b>SALMON CAESAR SALAD</b> our classic caesar with grilled atlantic salmon, toasted croutons, shaved parmesan, caesar dressing <i>(with grilled chicken 11.75 or classic caesar 8.75)</i>	13.75
<b>CHOPPED SALAD</b> chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	9.50

## SANDWICHES

<b>CHICKEN PESTO</b> chicken breast with pesto, plum tomatoes, and melted fresh mozzarella on hero roll; with mixed greens <i>Vegetarian Pesto Sandwich 7.50</i>	9.00
<b>SMOKED SALMON CLUB</b> smoked salmon with avocado, bacon, tomato and lemon-chive aioli on white toast; with mixed greens	10.25
<b>CROQUE MONSIEUR</b> gratinéed ham and cheese sandwich served with mixed greens	9.00
<b>TURKEY &amp; BRIE</b> oven roasted turkey breast, sliced apples and brie cheese on harvest-grain bread; served with honey mustard and mixed greens	8.25
<b>TUNA SALAD</b> albacore tuna salad on multi-grain or white bread with kettle chips and dill pickle spear	7.5
<b>WRAP</b> changes daily	MP

## MAIN COURSES

<b>CHICKEN POT PIE</b> chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	10.25
<b>QUESADILLA</b> grilled chicken breast, roasted poblano peppers red onion and mozzarella cheese, in a toasted flour tortilla with black bean and corn salsa, sour cream and guacamole <i>add fresh salsa ranchera .50</i>	9.00
<b>QUICHE</b> changes daily	10.25
<b>WILD MUSHROOM RAVIOLI</b> wild mushroom ravioli with sage-brown butter sauce, pecorino romano, toasted bread crumbs	12.25
<b>MACARONI AND CHEESE</b> baked macaroni pasta with leeks and five-cheese gratin	9.50

# DINNER

STARTS TUESDAY – FRIDAY at 4:00

SATURDAY at 4:30, SUNDAY at 3:30

## STARTERS

<b>SOUP</b> changes daily	4.75
<b>CAFÉ SELMARIE CHILI</b> vegetarian chili with pinto beans, white cheddar cheese and hearty cornbread	5.75
<b>GOAT CHEESE</b> portobello mushrooms, sun-dried tomatoes and caramelized balsamic onions baked with goat cheese and served with garlic crostini	7.50
<b>MACARONI AND CHEESE</b> baked macaroni pasta with leeks and five-cheese gratin. <i>small 5.50 / large 9.50</i>	
<b>CREPE</b> savory crepe filled with lump crab meat, with porcini and shiitake mushrooms in a brandy-cream sauce; finished with balsamic glaze and white truffle oil	7.00

## SALADS

<b>MIXED GREENS SALAD</b> baby greens, sweet tomatoes, cucumbers, champagne vinaigrette	5.25
<b>SPINACH SALAD</b> baby spinach, apples, strawberries, dried cranberries, toasted almonds, brie and cranberry citrus dressing <i>(with grilled chicken 11.00 with grilled salmon 14.00)</i>	8.00
<b>SALMON CAESAR SALAD</b> our classic caesar with grilled atlantic salmon, garlic crostini, shaved parmesan and caesar dressing <i>(with grilled chicken 12.00 or classic caesar 9.00)</i>	14.00
<b>CHOPPED SALAD</b> chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	10.25

## MAIN COURSES

<b>HERB ROASTED CHICKEN</b> roasted half chicken with parmesan mashed potatoes and seasonal vegetables	16.00
<b>SESAME-CRUSTED SALMON</b> pan-seared atlantic salmon fillet with a black and white sesame seed crust, over julienne vegetables with ginger, cilantro and garlic	18.00
<b>BEEF TENDERLOIN</b> grilled beef tenderloin wrapped in applewood smoked bacon, served with herbed polenta, roasted red pepper-blue cheese butter and five-pepper cabernet reduction	20.00
<b>CHICKEN POT PIE</b> chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	10.50
<b>PENNE ROSA WITH SHRIMP</b> penne pasta with sautéed shrimp, shiitake mushrooms and spinach in a light tomato cream sauce with fresh herbs	17.00
<b>QUICHE</b> please ask for the day's selection	10.75
<b>WILD MUSHROOM RAVIOLI</b> wild mushroom ravioli with sage-brown butter sauce, pecorino romano, toasted bread crumbs	14.25
<b>BRANDY-GLAZED PORK</b> brandy-glazed pork tenderloin with roasted red potatoes and root vegetables	18.00

# SATURDAY BRUNCH

SATURDAYS 8:00 – 3:45

<b>EGGS</b> two eggs* cooked to order and served with sautéed potatoes <i>with multi-grain or white toast-add.50</i>	6.00
<b>OMELET</b> changes daily; served with sautéed potatoes and mixed greens salad with champagne vinaigrette	8.75
<b>BREAKFAST BURRITO</b> scrambled eggs, white cheddar cheese and guacamole wrapped in a flour tortilla; served with sautéed potatoes, sour cream and salsa ranchera	9.15
<b>PESTO SCRAMBLE &amp; CHICKEN SAUSAGE</b> three scrambled eggs topped with housemade pesto, served with vienna sun-dried tomato chicken sausages, sautéed potatoes and fruit garnish	10.75
<b>SMOKED SALMON SCRAMBLE</b> smoked salmon on toasted english muffin with scrambled eggs, scallions, fresh dill and sour cream; served with sautéed potatoes and fruit garnish	10.50
<b>BRIOCHE FRENCH TOAST</b> cinnamon orange cream french toast topped with mixed berry compote <i>with honey-mascarpone cream add .75</i>	8.75
<b>PANCAKES</b> three multi-grain pancakes dusted with powdered sugar <i>with toasted pecans or sliced bananas add 1.25 each</i>	7.25
<b>SELMARIE GRANOLA</b> housemade granola (made with real maple syrup, almonds, walnuts and pecans) topped with yogurt and fresh fruit	6.50
<b>CHILAQUILES CASSEROLE</b> fresh baked casserole of eggs and corn tortillas in a spicy chile sauce with pulled chicken breast and queso fresco; topped with avocado, sour cream, cilantro	10.25
<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 multi-grain or white toast add .50</i>	10.25
<b>TURKEY &amp; BRIE SANDWICH</b> oven roasted turkey breast, sliced apples and brie cheese on harvest-grain bread; served with honey mustard and mixed greens	8.25
<b>SMOKED SALMON CLUB</b> smoked salmon with avocado, bacon, tomato and lemon-chive aioli on white toast; served with mixed greens	10.25
<b>CROQUE MONSIEUR</b> gratinéed ham and cheese sandwich served with mixed greens	9.00
<b>MACARONI AND CHEESE</b> baked macaroni pasta with leeks and five-cheese gratin	9.50
<b>CHICKEN POT PIE</b> chicken breast, baby peas, carrots, and pearl onions in a rich cream sauce with puff pastry crust	10.25
<b>CAFÉ SELMARIE CHILI</b> vegetarian chili with pinto beans, white cheddar cheese and hearty cornbread	5.75
<b>CHOPPED SALAD</b> chopped lettuces, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing	9.50
<b>QUICHE</b> changes daily	10.25
<b>WRAP</b> changes daily	MP

VOTED ONE OF  
CHICAGO'S BEST BY  
CHICAGO MAGAZINE,  
TIMEOUT CHICAGO,  
METROMIX AND CITYSEARCH

## BRUNCH SATURDAYS AND SUNDAYS

Featuring our Brioche French Toast,  
Chilaquiles, Breakfast Burrito,  
Corned Beef Hash  
Fresh baked pastries  
Café Selmarie Blend Intelligentsia Coffee

## Our Bakery

**Tortes & Cakes** Black Forest · Sacher · Kahlua  
Raspberry Bavarian · Mixed Fruit Whipped Cream ·  
Devil's Food Chocolate Fudge · Raspberry  
Marzipan · Tiramisu · **Pies** Apple Streusel · Cherry  
Streusel · Turtle · Apple Cranberry · **Tarts &  
Pastries** Mixed Fruit Custard Tart · Raspberry  
Chocolate Tart · Banana Eclair · Bienenstich ·  
Hazelnut Dacquoise · Napoleon · Apple Strudel ·  
Strawberry Roulade · **Breakfast Pastries**  
Croissants · Muffins · Coffee Cakes · Scones ·  
Danish · Sticky Buns ... **Cookies & More!**

## Wedding Cakes

call us for a consultation,  
or visit our website at [www.cafeselmariel.com](http://www.cafeselmariel.com)

C A F E  
**Selmarie**

## TAKE OUT MENU

### CAFÉ HOURS:

monday	11am - 3pm
tuesday - thursday	8am - 9pm
friday, saturday	8am - 10pm
sunday	9am - 9pm

**773.989.5595**

**4729 N. LINCOLN AVE**

**WWW.CAFESELMARIE.COM**



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Prices and ingredients subject to change