

DINNER

starts at 4 tuesday-saturday, 3:30 on sunday

STARTERS AND SALADS

SOUP please ask about the day's selection 4.50

WARM MARINATED GOAT CHEESE with grilled artisan bread and a petite mixed greens salad 8.50

PETITE MIXED GREENS SALAD baby greens, sweet tomatoes, cucumbers, and champagne vinaigrette 4.75

MARYLAND CRABCAKE served with piquillo pepper and plum tomato relish, fingerling potatoes, and garlic-remoulade sauce —additional crabcake, add 6.95 9.95

CHOPPED SALAD chopped butter lettuce, bacon, blue cheese, chicken breast, red onions, hard boiled egg, avocado, tomatoes and aged sherry vinegar dressing 9.95

VEGETARIAN CHILI with pinto beans, white cheddar cheese, and hearty cornbread 5.75

ROASTED CHICKEN & CITRUS SALAD miller farms amish chicken breast served over house mix of baby greens and lettuces with orange suprême, toasted pine nuts, shaved fennel and aged balsamic vinaigrette 13.25

DINNER MAIN COURSES

QUICHE please ask about the day's selection 10.25

WILD MUSHROOM RAVIOLI wild mushroom ravioli with madeira sauce and fresh herbs or brown butter and pecorino romano 13.75

CHICKEN POT PIE chicken breast, baby peas, carrots and pearl onions in cream sauce with puff pastry crust 10.50

MACARONI AND CHEESE baked macaroni pasta with leeks and five-cheese gratin served with fresh sliced fruit 9.50

JERK-SPICED CHICKEN jamaican jerk style amish chicken with mango-papaya relish, roasted zucchini, moroccan olives and sweet potato salad 16.75

STEAK AU POIVRE black pepper-crusting new york strip steak with roasted fingerling potatoes, applewood smoked bacon and balsamic red onions 19.95

WRAP OF THE DAY see our specials menu for today's wrap M/P

PANKO-CRUSTED TILAPIA crispy tilapia fillet, broccoli, redskin potatoes and homemade tartar sauce 16.00

WE ACCEPT
VISA AND MASTERCARD
NO CHECKS PLEASE

WEEKEND BRUNCH

WE OPEN AT 8 AM ON SATURDAY AND 9 AM ON SUNDAY TO SERVE OUR WEEKLY BRUNCH, FEATURING SELECTIONS FROM BOTH OUR BREAKFAST AND LUNCH MENUS, PLUS SEASONAL ENTREES. PLEASE CALL TO HEAR OUR SEASONAL SPECIALS. 773-989-5595

BRUNCH MAIN COURSES

BREAKFAST BURRITO scrambled eggs, queso rico and guacamole wrapped in a flour tortilla; served with sautéed potatoes, sour cream and salsa ranchera 8.75

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

BRIOCHE FRENCH TOAST cinnamon-orange cream french toast topped with mixed fruit compote 8.75

CORNED BEEF HASH country-style hash of tender braised corned beef, sautéed with onions and potatoes and topped with two poached eggs. With multi-grain of pain de mie toast add .50 10.25

OMELET changes daily, served with sautéed potatoes and mixed greens salad with champagne vinaigrette 9.00

GRIDDLECAKES 8.95

PRICES AND INGREDIENTS SUBJECT TO CHANGE.
ORDERS BY EMAIL ARE NOT ACCEPTED.



TAKE OUT MENU

HOURS

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



773.989.5595

4729 n. lincoln avenue

www.cafeselmarie.com

BREAKFAST

tuesday-friday 8-11

ENTREES

| | |
|--|------|
| EGGS two eggs* cooked to order and served with sautéed potatoes <i>with multi-grain or pain de mie 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 topped with yogurt and fresh fruit | 5.95 |

SIDES

| | | | |
|-----------------------------|-----------------------|---|------|
| POTATOES | 2.85 | MORNING BUN | 2.30 |
| APPLE PORK SAUSAGE | 3.75 | MUFFIN | 1.85 |
| TURKEY SAUSAGE | 3.15 | SCONE | 1.90 |
| HICKORY SMOKED BACON | 3.15 | TOAST pain de mie or multi-grain | 1.55 |
| ONE EGG | 1.60 | BRIOCHE | 1.95 |
| ENGLISH MUFFIN | 1.65 | BUTTER CROISSANT | 2.25 |
| FRESH FRUIT | cup 3.25 bowl 5.50 | 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 |
| PETITE MIXED GREENS SALAD baby greens, sweet tomatoes, cucumbers, champagne vinaigrette | 4.25 |
| WARM MARINATED GOAT CHEESE with grilled artisan bread and mixed baby greens | 8.50 |
| 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 pain de mie or multi-grain bread | 7.50 |
| ROASTED VEGETABLE STACK roasted portobello mushrooms, eggplant, charred red onions, caramelized fennel, piquillo peppers, and herbed goat cheese on a fresh baked bun with mixed greens | 8.25 |
| SMOKED TURKEY AND BRIE SANDWICH smoked turkey breast, brie cheese, sliced apples, harvest grain bread, honey mustard | 8.25 |
| ROAST BEEF shaved roast beef on a fresh-baked roll with monterey jack cheese, red onion marmalade and horseradish mayo; served with kettle chips and dill pickle spear | 9.00 |
| CROQUE MONSIEUR gratinéed ham and cheese sandwich* served with mixed baby greens | 8.75 |

MAIN COURSES

| | |
|--|-------|
| CHICKEN POT PIE chicken breast, baby peas, carrots, and pearl onions in cream sauce with puff pastry crust | 9.95 |
| GRILLED SALMON SALAD atlantic salmon fillet served over house mix of baby greens and lettuces with orange suprême, toasted almonds, shaved fennel and champagne vinaigrette | 12.75 |
| QUESADILLA pulled chicken, queso rico, and 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 served with fresh sliced fruit | 9.25 |

CHILDREN'S MENU

available during lunch and dinner hours

| | |
|--|------|
| PEANUT BUTTER AND STRAWBERRY JAM prepared on soft multi-grain or white bread and served with fresh fruit garnish | 3.50 |
| GRILLED CHEESE SANDWICH made with natural white cheddar cheese and served with fresh fruit garnish and applesauce | 3.75 |
| HAM SANDWICH sliced ham on soft multi-grain or white bread, served with lettuce, tomatoes and a side of applesauce | 4.25 |
| SIMPLE PIZZA made with cheese and tomato sauce | 4.25 |
| CHICKEN BREAST PLATE roasted chicken breast, sliced thin and served with steamed vegetables and applesauce | 5.95 |
| QUESADILLA flour tortilla filled with melted chihuahua cheese and served with mild tomato dipping salsa (add diced chicken or steamed vegetables 1.25) | 4.50 |
| MACARONI AND CHEESE cafe selmarie macaroni and cheese served with fresh fruit garnish | 4.75 |
| PENNE PASTA served plain, buttered or with tomato sauce (add diced chicken or steamed vegetables 1.25) | 4.50 |

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