



BRUNCH MENU

STARTERS & SUCH

CRAB CAKES \$12

chef's garden's crab cake with red pepper remoulade, and sweet corn relish

CHEESE PLATE \$12

chef's sampling of three artisan cheeses, served with spiced pecans, dried fruit, berries, truffle honey, and house baked crostini

SOUP \$6 CUP, \$8 BOWL

chef's garden classic madeira tomato bisque with boursin crouton

GORGONZOLA CHIPS \$6

house chips with melted blue cheese, balsamic reduction, and chives

MEZZE PLATTER \$9

Marinated olives, house made hummus, sun dried tomato pesto, crispy flatbread, and house baked crostini (V upon request)

CUMMER COBB SALAD \$13

arugula and baby spinach topped with grilled chicken breast, apple wood smoked bacon, chopped egg, cherry tomatoes, avocado, and crumbled feta cheese, served with lemon-thyme vinaigrette (GF without flatbread)

BABY BLUE SALAD \$10

tossed baby lettuces with mandarin oranges, Florida strawberries, gorgonzola cheese, house spiced pecans, and balsamic vinaigrette (GF without flatbread)

KALE SALAD \$10

chopped kale tossed with marcona almonds, red onions, golden raisins, bacon, goat cheese, and lemon-thyme vinaigrette (GF without flatbread)

SOUP & SALAD PLATE \$8

cup of soup with choice of house, kale, or baby blue salad

ADD CHICKEN \$4, SHRIMP \$5, CRAB CAKES \$6, AVOCADO \$1 OR BLACK BEAN & QUINOA BURGER \$6, TO ANY OF THE ABOVE ENTRÉE SALADS \$1 SPLIT FEE FOR ALL SALADS

KIDS MENU

(for ages 10 and under)

KIDS PB&J \$5

served with fresh fruit or sliced apple

KIDS GRILLED CHEESE \$5

served with fresh fruit or sliced apple

ENTREES

CUBAN \$12

ham, roast pork, swiss cheese, pickles, and mustard, pressed on fresh cuban bread

CHEF'S GARDEN VEGGIE BURGER \$11

homemade black bean quinoa burger with lettuce, tomato, caramelized onion, and roasted red pepper remoulade

GROWN-UP GRILLED CHEESE \$8

melted jack and cheddar cheese on grilled sourdough bread (add bacon +\$2, add tomato +\$1)

ALL SANDWICHES SERVED WITH CHOICE OF HOUSE CHIPS, GORGONZOLA CHIPS +\$2, SIDE SALAD, SEASONAL FRUIT, SOUP +2.50, NAPA CABBAGE SLAW \$2.50 SPLIT FEE FOR SANDWICHES, INCLUDES EXTRA SIDE

SALADS

NEW! SCHIEBLER CAPRESE SALAD \$9

Named in honor of one of our favorite guests, Dr. Gerold Schiebler! It features creamy burrata cheese, basil pesto marinated tomatoes with red onions, balsamic reduction drizzle and fresh basil. It's just what the doctor ordered!

V = VEGAN GF = NO GLUTEN ADDED

Many menu items can be modified to accommodate vegan and/or gluten free diets, ask your server for further assistance.

FOOD AND CAFE MANAGEMENT BY THE CHEF'S GARDEN

CUMMERCAFE@CGJAX.COM | WWW.CGJAX.COM

RESERVATIONS: 904.899.6022 | CATERING INQUIRIES: 904.399.4449

HOURS OF OPERATION— SEATED SERVICE: TUES-SAT 11-3PM | SUNDAY: 12-3PM |

TAPAS TUESDAYS: 5-8PM | PLEASE NOTE WE ARE OPEN FOR COUNTER SERVICE BEFORE AND AFTER LUNCH SERVICE

***NOTE:** We are required to inform you that the consumption of raw or undercooked foods such as meats, seafood, and eggs, which may contain harmful bacteria, may cause serious illness.



BRUNCH MENU

BRUNCH SPECIALTIES

- * CRAB CAKE BENEDICT** \$14
chef's garden blue crab cake with applewood-smoked bacon, poached egg, toasted english muffin, and lemon-chive hollandaise
- * EGGS BENEDICT** \$10
poached egg, applewood-smoked bacon, toasted english muffin, and lemon-chive hollandaise
- SHRIMP & GRITS GF** \$12
shrimp sautéed with shallots and white wine served over creamy goat cheese grits
- BELGIAN WAFFLE** \$10
waffle served with sweet cream, maple syrup, fresh berries, and candied pecans
- LOADED BREAKFAST POTATOES V GF** \$11
herb roasted potatoes sautéed with caramelized onions and red peppers, served with mushroom bacon and sliced avocado over wilted garlic spinach
- * BREAKFAST BOWL** \$11
Choice of grits or breakfast potatoes with caramelized onions and red peppers, served with crumbled bacon, cheddar cheese and poached egg (Add avocado \$1)
- BREAKFAST CROISSANT** \$10
Bacon, fried egg and cheddar jack served on a buttery croissant
- QUICHE DU JOUR** \$9
egg custard in a flaky pie crust served with mixed greens
- APPLEWOOD-SMOKED BACON GF** \$5
- CREAMY GOAT CHEESE GRITS GF** \$5
- HOUSE BREAKFAST POTATOES GF** \$5

DESSERTS

- HOMEMADE COOKIES** \$2
ROSEMARY LEMON SQUARES \$4
MOLTEN CHOCOLATE \$5

SPECIALTY COFFEES

- CAPPUCCINO** \$4.75
iced or hot
- LATTE** \$3.75
iced or hot
- MOCHA** \$4.25
iced or hot
- CARAMEL MACCHIATO** \$4.25
iced or hot
- AMERICANO** \$3.50
iced or hot
- CHAI LATTE** \$4.25
iced or hot
- ESPRESSO** \$2.00
- DOUBLE ESPRESSO** \$3.50
- FLAVOR SYRUP** \$0.50
- EXTRA ESPRESSO SHOT** \$2.00

DRINKS

- COKE, SPRITE, DIET COKE, PERRIER, ICED TEA, COFFEE, HOT TEA, JUICE, MILK, CHOCOLATE MILK** \$2
SODA REFILLS \$1
- DOMESTIC BEER** \$4
(Bud Light, Mic Ultra)
- CRAFT BEER** \$5
(I-10, Jon Boat, Peoples Pale Ale, Stella)
- MIMOSA** \$6
- SAKI BLOODY MARY** \$8
- SANGRIA** \$6
- JON BOAT SHANDY** \$5
(Beer mixed with Lemonade)

EXECUTIVE CHEF: JAMEY EVONIUK | KITCHEN MANAGER: JONATHAN DWELLE | CAFE MANAGER: MISTY EXLEY

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