



LUNCH MENU

STARTERS & SUCH

CRAB CAKES \$12

chef's garden blue 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

MEZZE PLATTER \$9

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

NAAN FLATBREAD \$9

chef inspired daily flatbread selection

SOUP \$6 CUP, \$8 BOWL

chef's garden's classic madeira tomato bisque with boursin crouton -OR- soup du jour

GORGONZOLA CHIPS \$6

*house chips with blue cheese fondue, balsamic reduction, and chives
(add bacon + \$2, add caramelized onions +\$1)*

SANDWICHES

CUBAN \$12

ham, roast pork, swiss cheese, pickles, and yellow 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

ROAST BEEF AND ARUGULA \$11

thinly sliced sirloin with roasted red onions, arugula, and boursin on Ciabatta

SALMON BURGER \$13

house made salmon patty, butter lettuce, avocado and dill aioli on potato roll

TURKEY BLT CROISSANT \$12

oven roasted turkey, swiss cheese, apple-wood smoked bacon, lettuce, tomato, and sweet mustard aioli on flaky croissant

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 (BABY BLUE OR KALE +\$1), SEASONAL FRUIT, CUP OF SOUP +\$2.50, OR NAPA CABBAGE SLAW
\$2.50 SPLIT FEE FOR ALL SANDWICHES, INCLUDES EXTRA SIDE

SALADS

WALDORF CHICKEN SALAD \$11

grilled chicken with grapes, apples, and walnuts, tossed in a creamy vinaigrette, over a bed of spring mix (GF without flatbread)

CUMMER COBB SALAD \$13

arugula and baby spinach topped with diced grilled chicken, applewood smoked bacon, boiled egg, cherry tomatoes, avocado & feta cheese. Served with lemon-thyme vinaigrette (GF without flatbread)

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!

BABY BLUE SALAD \$10

tossed baby lettuces with mandarin oranges, florida strawberries, blue 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 upon request)*

ASIAN SALAD \$13

Chicken or shrimp atop a medley of romaine lettuce and napa and purple cabbage with roasted peanuts, yellow peppers, red onion, carrots, and crispy wonton with a sesame-soy vinaigrette

SOUP & SALAD PLATE \$8

cup of soup with choice of house, strawberry, kale, or baby blue salad (BABY BLUE OR KALE +\$1)

ADD CHICKEN \$4, ADD AVOCADO \$1.50
BLACK BEAN QUINOA BURGER \$6,
SHRIMP \$5 OR CRAB CAKE \$6 (ea)
TO ANY OF THE ABOVE ENTRÉE SALADS
\$1 split fee for all salads

ENTREES

QUICHE DU JOUR \$9

egg custard in a flaky pie crust served with strawberry side salad

QUINOA & BLACK BEAN \$12

our signature quinoa-black bean patty with cilantro cream, served over a salad of sautéed spinach and roasted corn with fresh avocado (V upon request, no cilantro cream)



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SIDE ITEMS

NAPA CABBAGE SLAW GF	\$2.50
<i>golden raisins, shaved red onions, feta, toasted pumpkin seeds, and lemon-thyme vinaigrette</i>	
SIDE SALAD GF	\$2.50
CHIPS	\$2
FRUIT SALAD V GF	\$3
NAAN BREAD	\$2.50

DESSERTS

FRESHLY BAKED COOKIES	\$2
ROSEMARY LEMON SQUARES	\$4
MOLTEN CHOCOLATE LAVA CAKE	\$5
CUMMER BUN	\$4

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	\$3.00
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
CRAFT BEER <i>(I-10, Jon Boat, Peoples Pale Ale, Stella)</i>	\$5
DOMESTIC BEER <i>(Bud Light, Mic Ultra)</i>	\$4
SANGRIA	\$6
SHANDY	\$5
MIMOSA	\$7
BLOODY MARY	\$7

KIDS MENU

(for ages 10 and under, no exceptions)

KIDS PB&J	\$5
served with fresh fruit or sliced apple	
KIDS GRILLED CHEESE	\$5
served with fresh fruit or sliced apple	

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.

EXECUTIVE CHEF: JAMEY EVONIUK | KITCHEN MANAGER: JONATHAN DWELLE | CAFE MANAGER: MISTY EXLEY
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 — TUESDAY-SATURDAY: 11-3PM | SUNDAY: 12-3PM | TUESDAY NIGHT TAPAS: 5-8PM