



## TAPAS 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

**NAAN FLATBREAD PIZZA** \$8  
Boursin cheese base roasted tomato and garlic sauce, Parmesan cheese, fresh basil and a glaze

**SOUP** \$6 CUP, \$8 BOWL  
chef's garden classic madeira tomato bisque with boursin crouton

**CAPRESE STACK** \$8  
creamy buratta, sliced tomatoes, and fresh basil with pesto and balsamic reduction

**GORGONZOLA CHIPS** \$6  
house chips with melted blue cheese, balsamic reduction, and chives

### ENTREES

**QUINOA & BLACK BEAN** \$12.50  
our signature black bean-quinoa patty with cilantro cream, served over a salad of sautéed spinach and roasted corn with fresh avocado

**CUBAN** \$11.50  
ham, roast pork, swiss cheese, pickles, and mustard, pressed on fresh cuban bread

**CHEF'S GARDEN VEGGIE BURGER** \$10.50  
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)

### SALADS

**CUMMER COBB SALAD** \$13  
arugula and baby spinach topped with grilled chicken breast, apple wood smoked bacon, chopped egg, cherry tomatoes, and crumbled feta cheese, served with lemon-thyme vinaigrette (GF without flatbread)

**BABY BLUE SALAD** \$12  
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)

**ASIAN STEAK SALAD** \$15  
grilled flank steak atop a medley romaine lettuce and napa and purple cabbage with roasted peanuts, yellow peppers, red onion, carrots, and crispy wonton, tossed in a sesame-soy vinaigrette

**SOUP/SALAD PLATE** \$8  
cup of soup with choice of house, kale, or baby blue salad

ADD CHICKEN \$3.50, TEMPEH \$4,  
BLACK BEAN & QUINOA BURGER \$4, SHRIMP \$5  
OR CRAB CAKES (1 FOR \$4 OR 2 FOR \$7)  
TO ANY OF THE ABOVE ENTRÉE SALADS  
\$1 split fee for all salads

### KIDS MENU

(10 years and Under)

**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: MARINES BELOV | CAFE MANAGER: ALLISON SPENDLEY

**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



## TAPAS MENU

### TAPAS SPECIALTIES

**MEZZE PLATTER** \$8  
*Marinated olives, house made hummus, sun dried tomato pesto, crispy flatbread, and house baked crostini (V upon request)*

**½ NAAN FLATBREAD PIZZA** \$4

### PINTXTO

*Choose 3 items for \$6 or 5 items for \$10.*

**SELECTION VARIES WEEKLY**  
*always a culinary delight*

### DESSERTS

**FRESHLY BAKED COOKIES** \$2

**ROSEMARY LEMON SQUARES** \$4

**MOLTEN CHOCOLATE LAVA CAKE** \$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** \$3.00  
*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

ASK ABOUT OUR \$20 HAPPY HOUR  
BOTTLES OF WINE

### DRINKS

**COKE, SPRITE, DIET COKE, PERRIER,  
ICED TEA, COFFEE, HOT TEA, JUICE,  
MILK, CHOCOLATE MILK** \$2

SODA REFILLS \$1

**BEER** \$4

**WINE** see list

**MIMOSA** \$6

**BLOODY MARY** \$6

**SANGRIA** \$5

**JON BOAT SHANDY** \$5

EXECUTIVE CHEF: JAMEY EVONIUK | KITCHEN MANAGER: MARINES BELOV | CAFE MANAGER: ALLISON SPENDLEY

**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