



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

WHITE MAC N' CHEESE \$10
elbow noodles with a three cheese béchamel, nutmeg, and toasted breadcrumbs
(add bacon or blue cheese +\$2, truffle oil +\$1)

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)

SELECTION VARIES WEEKLY
always a culinary delight

HAPPY HOUR WINE \$5 GLASS, \$20 BOTTLE

DESSERTS

FRESHLY BAKED COOKIES **\$2**

ROSEMARY LEMON SQUARES **\$4**

MOLTEN CHOCOLATE LAVA CAKE **\$5**

**ASK ABOUT OUR \$20 HAPPY HOUR
BOTTLES OF WINE**

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**

BEER **\$4**

WINE **see list**

MIMOSA **\$6**

BLOODY MARY **\$6**

SANGRIA **\$5**

JON BOAT SHANDY **\$5**

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