



## STARTERS

### CHEESE BOARD (V) 22

Chef-selected artisanal cheeses, pickled vegetables, local honey, nuts, fresh seasonal fruit, and crostini

### CRAB CAKES 18

House-made blue crab cakes, served with red pepper remoulade and sweet corn relish

### BLACKENED SHRIMP 14

Wilted spinach and arugula, bacon vinaigrette, and corn salad

### FLATBREAD DU JOUR 14

Chef-inspired creation on top of naan bread

### MEZZE PLATTER (V) 13

Marinated olives, hummus, rotating pesto, crispy naan, and house-baked crostini

### SEASONAL HUMMUS (V) 11

Served with naan bread

### BLUE CHIPS (G) 10

Kettle chips, blue cheese fondue, balsamic reduction (*add bacon 2*)

### TOMATO BISQUE (V) 6 cup 8 bowl

## SALADS

### CUMMER COBB (G) 18

Spring mix, grilled chicken, bacon, hardboiled egg, cherry tomatoes, avocado, feta cheese, lemon-thyme vinaigrette

### CLASSIC CHICKEN (G) 16

Made with golden raisins, celery, and apples, topped with craisins, toasted walnuts, and green apples over spring mix with Lemon Thyme dressing

### BABY BLUE (V)(G) 15

Spring mix, orange supremes, strawberries, blue cheese, spiced pecans, balsamic vinaigrette

### SALAD ADD-ONS (can be blackened)

Crab Cake	12	Grilled Chicken	7
Salmon Filet	12	Avocado	2
Shrimp	8	Bacon	2

### SALAD DRESSINGS

Lemon Thyme, Balsamic Vinaigrette, Ranch

Chef de cuisine: Kristian Grinnell  
General Manager: Louis Gonzales

Cummer Café is proudly managed by:

- (G) GLUTEN-FREE
- (V) VEGETARIAN
- (\*) VEGAN



## MAINS

### BLACK BEAN QUINOA CAKES (\*) 16

Seared black bean cake, grilled corn, avocado, garlic wilted spinach, and romesco sauce

### SHRIMP & GRITS 16

Sautéed shrimp, red peppers, green onions, cherry tomatoes, in a white wine butter sauce served over creamy grits

### STRATA DU JOUR 13

Chef selection, served with a side salad

### MAPLE MUSTARD-GLAZED SALMON 17

Served with black tea risotto and topped with wilted spinach and arugula

## SANDWICHES

Served with choice of chips, side salad, or fruit

Substitute side with a cup of soup 3

### TURKEY BLT 15

Made with Boursin cheese, served on a croissant

### CRAB CAKE SANDWICH 16

House-made blue crab cake, sliced avocado, red pepper remoulade served with lettuce and tomato on a brioche bun

### ADULT GRILLED CHEESE 14

Smoked gouda, cheddar, and provolone with basil pesto and tomato on artisanal white bread

### BBQ PULLED PORK SANDWICH 14

Pulled pork, house-made bbq sauce, apple slaw, on a hoagie roll

### CUBAN 15

Pulled pork, smoked ham, swiss cheese, dill pickle, yellow mustard, served on Cuban bread

### VEGGIE BURGER (\*) 15

House-made black bean quinoa burger, red pepper remoulade, lettuce and tomato on a brioche bun

### CHICKEN SALAD CROISSANT 15

Made with golden raisins, celery, and apples, with lettuce and tomato, served on a croissant

## KIDS (under 12 years old)

Served with chips or fruit

### PB&J (V) 6

Peanut butter and grape jelly

### GRILLED CHEESE (V) 6

White American and cheddar cheese

## DESSERTS

### MINI DESSERT BITES 8

Three (3) pieces

### SALTED CARAMEL BROWNIE 8

### FRESHLY BAKED COOKIE 2



## CLASSIC COCKTAILS

### GIMLET 11

Bombay gin, simple syrup, and lime juice with a lime wedge

### CLASSIC MARGARITA 11

Dulce Vida Blanco, triple sec, sour mix, lime juice, and a splash of orange juice

### SPICY MARGARITA 11

Dulce Vida Pineapple Jalapeño, triple sec, sour mix, lime juice, and a splash of orange juice

### OLD FASHIONED 11

Four Roses, simple syrup, bitters with orange peel zest

### BLOODY MARY 11

Tito's vodka, Bloody Mary mix, garnished with olives and a lime wedge

### ESPRESSO MARTINI 11

Tito's vodka, Kahlúa, and espresso

### SEASONAL SANGRIA 10

## BEVERAGES

### COFFEE 3

Regular or decaf

### CAPPUCCINO 5

Iced or hot, topped with whipped cream

### CARAMEL MACCHIATO 5

Iced or hot, topped with whipped cream

### MOCHA 5

Iced or hot

### LATTÉ 5

Iced or hot

### AMERICANO 3

Iced or hot

### ESPRESSO 2

*Add a flavored syrup to any coffee 2*

## BEER

### DOMESTIC 5

Bud Light  
Yuengling

### CRAFT BEER 6

Stella Artois  
Intuition I-10  
Angry Orchard  
Killer Whale  
Dukes

## HOUSE WINE

WHITE

**SANGIOVESE ROSE 9 | 32**

**SAUVIGNON BLANC 9 | 32**

**CHARDONNAY 9 | 32**

**PINOT GRIGIO 9 | 32**

RED

**PINOT NOIR 9 | 32**

**CABERNET SAUVIGNON 9 | 32**

SPARKLING

**PROSECCO 9 | 32**

### CHAI LATTÉ 5

Iced or hot

### ORGANIC TWO LEAVES & A BUD 3

Chamomile, Earl Grey, Tropical Green, Mountain High Chai

### DRINKS 3

Coke, Diet Coke, Sprite, Ginger Ale  
Perrier, Raspberry Tea, Tropical Fruit Iced Tea,  
Juice (Cranberry, Orange, Pineapple),  
Lemonade, Milk

*Free refills on Tropical Fruit iced tea only.*

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**CHEF'S GARDEN**  
Catering & Events