STARTERS

CHEESE BOARD 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 13
Marinated olives, hummus, rotating pesto, crispy naan, and house-baked crostini

SEASONAL HUMMUS 11
Served with naan bread

BLUE CHIPS 10
Kettle chips, blue cheese fondue, balsamic reduction (add bacon 2)

TOMATO BISQUE 6 cup 8 bowl

SANDWICHES

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

DESSERTS

MINI DESSERT BITES 8
Three (3) pieces

SALTED CARAMEL BROWNIE 8

FRESHLY BAKED COOKIE 2

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

SALADS

CUMMER COBB 18
Spring mix, grilled chicken, bacon, hardboiled egg, cherry tomatoes, avocado, feta cheese, lemon-thyme vinaigrette

CLASSIC CHICKEN 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 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:

GLUTEN-FREE
VEGETARIAN
VEGAN
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

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

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

CHEF’S GARDEN Catering & Events

Chef de cuisine: Kristian Grinnell
General Manager: Louis Gonzales
Cummer Café is proudly managed by: