Starters

CRAB CAKES 12
Red pepper remoulade, sweet corn relish

MEZZE PLATTER 11
Marinated Olives, house made Hummus, rotating pesto, crispy flatbread and house baked crostini

CHEESE BOARD MP
Chef selected artisanal cheeses, local honey, nuts and fresh seasonal fruit, crostini

SEASONAL HUMMUS 9
Starting with spiced sweet potato, served with mini naan and a pecan crumble

BLUE CHIPS 7
House chips, blue cheese fondue, balsamic reduction + Bacon 2

FLATBREAD DU JOUR 12
Chef inspired creation on top of naan bread

SEASONAL GAZPACHO 6 cup/8 bowl

Salads

CUMMER COBB 15
Arugula, spinach, grilled chicken, bacon, hardboiled egg, cherry tomatoes, avocado, feta cheese, lemon-thyme vinaigrette

SPINACH BACON 13
Baby spinach, hardboiled egg, cherry tomatoes, roasted red peppers, blueberries, candied pecans, avocado, feta, bacon vinaigrette

BABY BLUE 13
Tossed baby lettuces, orange supremes, strawberries, blue cheese, spiced pecans, balsamic vinaigrette

CLASSIC CHICKEN 13
Classic chicken salad, craisins, green apple, toasted walnuts, over spring mix

SALAD ADD-ONS Can be blackened
+ Crab cakes 10 + Grilled chicken 6
+ Salmon 10 + Avocado 2
+ Shrimp 6

Mains are served with house chips, side salad, or fruit

CRAB CAKE BURGER 15
House made blue crab cake, sliced avocado, red pepper remoulade served with lettuce on focaccia

BLACK BEAN QUINOA CAKES 15
Seared black bean cake, grilled corn, avocado, garlic wilted spinach and romesco sauce

SALMON BURGER 14
Fresh salmon patty, lettuce, tomato, sweet herbed remoulade on focaccia

SHRIMP & Grits 14
Sautéed shrimp, red peppers, green onions, cherry tomatoes, in a white wine butter sauce served over creamy polenta

BBQ PULLED PORK SANDWICH 12
Pulled pork, house-made bbq sauce, creamy apple slaw, on a hoagie roll

CUBAN 12
Pulled pork, smoked ham, swiss cheese, dill pickle, yellow mustard, on Cuban bread

VEGGIE BURGER 12
House-made black bean quinoa burger, red pepper remoulade, lettuce, tomato, on focaccia

CHICKEN SALAD CROISSANT 12
Lettuce, tomato, on a croissant

STRATA DU JOUR 10
Chef selection, with side salad

Kids

PB&J 5

GRILLED CHEESE

Dessert

MINI DESSERT BITES 7
MOLTEN LAVA CAKE 6
FRESHLY BAKED COOKIES 3

Chef de cuisine Imani Dabney
Cummer Café is proudly managed by

Gluten-free
Vegetarian
Vegan
Classic Cocktails  full bar available

**GIMLET**  10  
Gin, lime juice with twist of lime.

**CAFE COSMO**  10  
Van Gogh Citrus, Cranberry Triple Sec and lime juice

**MARGARITA**  10  
Classic  
Dulce Vida Blanco, Naranja, sour mix and lime juice  
Spicy  
Dulce Vida Pineapple Jalapeño, Naranja, sour mix and lime juice  
Skinny  
Dulce Vida Lime, Naranja, lime juice and soda water

**OLD FASHIONED**  10  
Four Roses, simple syrup, bitters with orange peel zest

**BLOODY MARY**  10  
House made blend garnished with candied bacon

**ESPRESSO MARTINI**  10  
Tito’s Vodka, Kahlúa and espresso

**SEASONAL SANGRIA**  9

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**Wine**

**THE Y SERIES**  9  
Sangiovese Rose

**PONGA**  9  
Sauvignon Blanc

**TORTOISE CREEK**  9  
Pinot Noir

**DANTE**  9  
Cabernet Sauvignon

**ANNABELLA**  8  
Chardonnay

**LA FIERA**  8  
Pinot Grigio

**BELLAFINA**  8  
Prosecco

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**Beer**

**DOMESTIC**  5  
Bud Light, Yuengling

**CRAFT BEER**  6  
Stella, Intuition I-10, Angry Orchard, Killer Whale and Dukes

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**Beverages**

**REGULAR OR DECAF**  2  
2

**CAPPUCCINO**  4.75  
Iced or Hot

**CARAMEL MACCHIATO**  5  
Iced or Hot

**MOCHA**  5  
Iced or Hot

**LATTE**  4.75  
Iced or Hot

**AMERICANO**  3  
Iced or Hot

**CHAI LATTE**  4.75  
Iced or Hot

**ESPRESSO**  2  
Flavored Syrup 2

**TWO LEAVES & A BUD**  2.50  
Hot Tea Flavors

**DRINKS**  2  
Coke, Diet Coke, Sprite, Perrier, ginger-ale, iced tea, raspberry tea, passion fruit tea, juice, lemonade and milk  
Refills 1

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