



BRUNCH MENU

STARTERS & SUCH

CRAB CAKES \$12

Chef's Garden's crab cake with red pepper remoulade, and sweet corn relish

SOUP \$6 CUP, \$8 BOWL

Chef's Garden classic madeira tomato bisque with boursin crouton

GORGONZOLA CHIPS \$7

House chips with blue cheese fondue and balsamic reduction

(add bacon + \$2, add caramelized onions +\$1)

MEZZE PLATTER \$11

Marinated olives, house made hummus, sun dried tomato pesto, crispy flatbread, and house baked crostini (V, GF without crostini)

SALADS

SCHIEBLER CAPRESE \$10

Named in honor of one of our favorite guests, Dr. Gerold Schiebler! With creamy burrata cheese, basil pesto, marinated tomatoes, red onions, and balsamic reduction, it's just what the doctor ordered!

CUMMER COBB \$13

Arugula and baby spinach, diced grilled chicken, crumbled bacon, hardboiled egg, cherry tomatoes, avocado, and feta cheese, served with lemon-thyme vinaigrette (GF without flatbread)

BABY BLUE \$10

Tossed baby lettuces, mandarin oranges, strawberries, crumbled blue cheese, house spiced pecans, served with balsamic vinaigrette (GF without flatbread)

WEDGE CAESAR \$12

Little gem lettuce, freshly grated parmesan, boquerones, crispy bacon, garlic herb croutons served with classic caesar dressing

SOUP & SALAD PLATE \$9

Cup of soup with choice of house or strawberry salad (BABY BLUE +\$1)

ADD AVOCADO \$1.50, CHICKEN \$5, SHRIMP \$6, CRAB CAKES \$6 or BLACK BEAN & QUINOA BURGER \$6 TO ANY OF THE ABOVE ENTRÉE SALADS

\$1 SPLIT FEE FOR ALL SALADS

ENTREES

CUBAN \$12

Pulled pork, smoked ham, swiss cheese, dill pickle, and yellow mustard, served on pressed cuban bread

CHEF'S GARDEN VEGGIE BURGER \$11

House made black bean-quinoa burger with caramelized onions and red pepper remoulade, served with lettuce and tomato on a focaccia bun (V if lettuce wrapped)

ARTISAN GRILLED CHEESE \$11

Melted cheddar-jack cheese, thick cut bacon and sliced beefsteak tomatoes, served on grilled sourdough bread (substitute bacon for avocado or spinach)

ALL SANDWICHES SERVED WITH CHOICE OF HOUSE CHIPS, TOMATO-CUCUMBER SALAD, SIDE SALAD, BABY BLUE +\$1, SEASONAL FRUIT or GORGONZOLA CHIPS +\$2, SOUP +2.50,

\$.50 SPLIT FEE FOR SANDWICHES, INCLUDES EXTRA SIDE

KIDS MENU

(for ages 10 and under)

Served with fresh fruit or chips

KIDS PB&J \$5

KIDS GRILLED CHEESE \$5

EXECUTIVE CHEF: JAMEY EVONIUK | CAFÉ CHEF: JASON KVEEN | CAFE MANAGER: JAKE LENDZION

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

***NOTE:** We are required to inform you that the consumption of raw or undercooked foods such as meats, seafood, and eggs, which may contain harmful bacteria, may cause serious illness.



BRUNCH MENU

BRUNCH SPECIALTIES

CRAB CAKE BENEDICT \$14
Chef's Garden blue crab cake, crispy bacon, poached egg, toasted english muffin, served with lemon-chive hollandaise

EGGS BENEDICT \$10
Poached egg, crispy bacon, toasted english muffin, served with lemon-chive hollandaise

SHRIMP & GRITS \$13
Shrimp sautéed with shallots and white wine, served over creamy goat cheese grits (GF)

BELGIAN WAFFLE \$9
Waffle served with sweet cream, maple syrup, fresh berries, and candied pecans

LOADED BREAKFAST POTATOES \$11
Herb roasted potatoes sautéed with caramelized onions and red peppers, mushrooms, bacon, and sliced avocado, served over garlic wilted spinach (V GF)

BREAKFAST BOWL \$11
*Choice of grits or breakfast potatoes, served with caramelized onions, red peppers, crumbled bacon, cheddar cheese, and poached egg (Add avocado \$1.50)
(Manager Special ½ grits, ½ potatoes +\$1)*

BREAKFAST CROISSANT \$10
Crispy bacon, fried egg, and cheddar jack, served on a buttery croissant with a side of your choice

QUICHE DU JOUR \$9
House made egg custard in a flaky pie crust served with strawberry salad

CRISPY BACON GF \$5

CREAMY GOAT CHEESE GRITS GF \$5

HOUSE BREAKFAST POTATOES GF \$5

DESSERTS

FRESHLY BAKED COOKIES \$2
ROSEMARY LEMON SQUARES \$6
MOLTEN CHOCOLATE LAVA CAKE \$7

SPECIALTY COFFEES

CAPPUCCINO \$4.75
Iced or Hot

LATTE \$4.75
Iced or Hot

MOCHA \$5.00
Iced or Hot

CARAMEL MACCHIATO \$5.00
Iced or Hot

AMERICANO \$3.00
Iced or Hot

CHAI LATTE \$4.75
Iced or Hot

ESPRESSO \$2.00

DOUBLE ESPRESSO \$3.50

FLAVOR SYRUP \$1.00

EXTRA ESPRESSO SHOT \$2.00

DRINKS

**COKE*, SPRITE*, DIET COKE*, PERRIER*,
ICED TEA, COFFEE, HOT TEA, JUICE,
MILK, CHOCOLATE MILK** \$2
REFILLS* \$1

DOMESTIC BEER \$4
(Bud Light)

CRAFT BEER \$6
(Killer Whale, Dukes, Stella)

MIMOSA OR POINSETTIA \$7

SAKI BLOODY MARY \$8

SANGRIA \$7

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