



LUNCH MENU

STARTERS & SUCH

CRAB CAKES \$12

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

MEZZE PLATTER \$11

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

FLATBREAD DE PROVENCE \$10

Boursin, dried fig, red onion, arugula, balsamic reduction on a freshly baked naan flatbread

SOUP \$6 CUP, \$8 BOWL

Chefs Garden classic madeira tomato bisque with boursin crouton

-OR-

House Made soup du jour

GORGONZOLA CHIPS \$7

House chips with blue cheese fondue and balsamic reduction

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

SANDWICHES

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)

CRAB CAKE BURGER \$15

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

CURRY CHICKEN SALAD \$13

Diced grilled chicken, golden raisins, celery, toasted walnuts, red onion, and green apples, served with lettuce and tomato on a flaky croissant

TURKEY BLT CROISSANT \$12

Oven roasted turkey, swiss cheese, crispy bacon, and sweet mustard aioli, served with lettuce and tomato on a flaky croissant

ARTISAN GRILLED CHEESE \$11

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

SIDES

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

ADD AVOCADO TO ANY SANDWICH \$1.50

\$2.50 SPLIT FEE FOR ALL SANDWICHES, INCLUDES EXTRA SIDE

SALADS

CURRY CHICKEN SALAD \$13

Diced grilled chicken, golden raisins, celery, toasted walnuts, red onion, and green apples, served on a bed of spring mix (GF without flatbread)

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)

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!

BABY BLUE \$10

Tossed baby lettuces, mandarin oranges, strawberries, crumbled blue cheese, and 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,
BLACK BEAN QUINOA BURGER \$6,
SHRIMP \$6 OR (1) CRAB CAKE \$6
TO ANY OF THE ABOVE ENTRÉE SALADS.
\$1 split fee for all salads

ENTREES

QUICHE DU JOUR \$9

House made egg custard in a flaky pie crust, served with strawberry side salad

SHRIMP AND GRITS \$13

Shrimp sautéed with shallots and white wine, served over creamy goat cheese grits (GF)

QUINOA & BLACK BEAN \$12

Our signature quinoa-black bean patty with cilantro crema, sliced avocado, and grilled corn, served over garlic wilted spinach (V without cilantro crema)

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 — TUESDAY-SATURDAY: 11-3PM | SUNDAY: 12-3PM | TUESDAY NIGHT TAPAS: 5-8PM

*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.



LUNCH MENU

SIDE ITEMS

TOMATO-CUCUMBER SALAD GF	\$3
<i>Heirloom tomatoes, sliced cucumber, and onions tossed in a Greek vinaigrette</i>	
SIDE HOUSE SALAD GF	\$3
<i>Tossed baby lettuces, tomatoes, and feta, served with balsamic vinaigrette</i>	
CHIPS	\$2
FRUIT SALAD V GF	\$3

DESSERTS

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

DRINKS

COKE*, SPRITE*, DIET COKE*, PERRIER*, ICED TEA, COFFEE, HOT TEA, JUICE, MILK, CHOCOLATE MILK	\$2
REFILLS*	\$1
CRAFT BEER <i>(Killer Whale, Dukes, Stella)</i>	\$6
DOMESTIC BEER <i>(Bud Light)</i>	\$4
WINE <i>(Ask for Wine List)</i>	\$6-\$10
PROSECCO	\$7
SHANDY <i>(Cream Ale & Lemonade)</i>	\$6
SANGRIA	\$7
MIMOSA OR POINSETTIA	\$7
SAKI BLOODY MARY	\$8

SPECIALTY COFFEES

CAPPUCCINO <i>Iced or Hot</i>	\$4.75
LATTE <i>Iced or Hot</i>	\$4.75
MOCHA <i>Iced or Hot</i>	\$5.00
CARAMEL MACCHIATO <i>Iced or Hot</i>	\$5.00
HOT CHOCOLATE	\$3.75
AMERICANO <i>Iced or Hot</i>	\$3.00
CHAI LATTE <i>Iced or Hot</i>	\$4.75
ESPRESSO	\$2.00
DOUBLE ESPRESSO	\$3.50
FLAVOR SYRUP	\$1.00
EXTRA ESPRESSO SHOT	\$2.00

KIDS MENU

(for ages 10 and under)

Served with fresh fruit or chips

KIDS PB&J	\$5
KIDS GRILLED CHEESE	\$5

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