



LUNCH MENU

STARTERS & SUCH

CRAB CAKES \$12
chef's garden blue crab cake with red pepper remoulade and sweet corn relish

MEZZE PLATTER \$10
marinated olives, house made hummus, sun dried tomato pesto, crispy flatbread and house baked crostini (V) – No substitutions

NAAN FLATBREAD \$9
Ask your server about the chef inspired toppings

SOUP \$6 CUP, \$8 BOWL
Chefs Garden classic madeira Tomato Bisque with crostini –OR– House Made soup du jour

GORGONZOLA CHIPS \$6
*house chips with blue cheese fondue, balsamic reduction, and chives
(add bacon + \$2, add caramelized onions +\$1)*

SANDWICHES

CUBAN \$12
ham, roast pork, swiss cheese, pickles, and yellow mustard, pressed on fresh cuban bread

CHEF'S GARDEN VEGGIE BURGER \$11
homemade black bean-quinoa burger with lettuce, tomato, caramelized onion and vegan mayo on a focaccia bun

FRENCH BISTRO DIP \$11
*thinly sliced sirloin with melted swiss on a French Pantry hoagie roll with a side of warm au jus
(add bacon + \$2, add caramelized onions +\$1)*

CRABCAKE BURGER \$13
house made blue crab patty, lettuce, avocado and red pepper remoulade on focaccia bun

SHRIMP SALAD \$13
Finely chopped shrimp with celery, onion, ginger and lemon zest with lettuce and tomato on a flaky croissant (add avocado \$1.50)

TURKEY BLT CROISSANT \$12
oven roasted turkey, swiss cheese, bacon, lettuce, tomato, and sweet mustard aioli on flaky croissant (add avocado \$1.50)

GROWN-UP GRILLED CHEESE \$8
melted jack-cheddar cheese on grilled sourdough bread (add bacon +\$2, add tomato +\$1)

SIDES

ALL SANDWICHES SERVED WITH CHOICE OF CHIPS, NAPA CABBAGE SLAW, SIDE SALAD (BABY BLUE OR KALE +\$1), SEASONAL FRUIT, CUP OF SOUP +\$2.50, GORGONZOLA CHIPS +\$2, \$2.50 SPLIT FEE FOR ALL SANDWICHES, INCLUDES EXTRA SIDE

SALADS

SHRIMP SALAD \$13
Finely chopped shrimp with celery, onion, ginger and lemon zest on a bed of spring mix (GF without flatbread)

CUMMER COBB SALAD \$13
arugula and baby spinach topped with diced grilled chicken, bacon, boiled egg, cherry tomatoes, avocado & feta cheese. Served with lemon-thyme vinaigrette (GF without flatbread)

SCHIEBLER CAPRESE SALAD \$9
Named in honor of one of our favorite guests, Dr. Gerold Schiebler! It features creamy burrata cheese, basil pesto marinated tomatoes with red onions, balsamic reduction drizzle and fresh basil. It's just what the doctor ordered!

BABY BLUE SALAD \$10
tossed baby lettuces with mandarin oranges, strawberries, blue cheese, house spiced pecans, and balsamic vinaigrette (GF without flatbread)

KALE SALAD \$10
*chopped kale tossed with almonds, red onions, golden raisins, **bacon**, goat cheese, and lemon-thyme vinaigrette (GF upon request)*

SOUP & SALAD PLATE \$8
cup of soup with choice of house, strawberry, kale, or baby blue salad (BABY BLUE OR KALE +\$1)

ADD CHICKEN \$4, ADD AVOCADO \$1.50
BLACK BEAN QUINOA BURGER \$6,
SHRIMP \$5 OR CRAB CAKE \$6 (ea)
TO ANY OF THE ABOVE ENTRÉE SALADS.

\$1 split fee for all salads
We do not offer specialty salads as side salads unless purchased with an entrée.

ENTREES

QUICHE DU JOUR \$9
*House made egg custard in a flaky pie crust served with strawberry side salad
Ask your server for today's quiche selection*

QUINOA & BLACK BEAN \$12
our signature quinoa-black bean patty with cilantro cream, served over a salad of sautéed spinach and roasted corn with fresh avocado (V upon request, no cilantro cream)

EXECUTIVE CHEF: JAMEY EVONIUK | CAFÉ CHEF: JASON KVEEN | CAFE MANAGER: MISTY EXLEY

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



LUNCH MENU

SIDE ITEMS

NAPA CABBAGE SLAW GF	\$3
<i>golden raisins, shaved red onions, feta, toasted pumpkin seeds, and lemon-thyme vinaigrette</i>	
SIDE HOUSE SALAD GF	\$3
<i>Romaine, tomatoes, feta and balsamic</i>	
CHIPS	\$2
FRUIT SALAD V GF	\$3

DESSERTS

FRESHLY BAKED COOKIES	\$2
CUMMER BUN	\$4
ROSEMARY LEMON SQUARES	\$6
CHOCOLATE PRETZEL TART	\$7

DRINKS

COKE*, SPRITE*, DIET COKE*, PERRIER*, ICED TEA, COFFEE, HOT TEA*, JUICE*, MILK*, CHOCOLATE MILK*	\$2
REFILLS*	\$1
CRAFT BEER <i>(Killer Whale, 1901, Dukes, Mad Manatee, Stella)</i>	\$6
DOMESTIC BEER <i>(Bud Light)</i>	\$4
SHANDY <i>(Cream Ale Beer & Lemonade)</i>	\$6
SANGRIA	\$6
MIMOSA	\$7
SAKI BLOODY MARY	\$7

SPECIALTY COFFEES

CAPPUCCINO iced or hot	\$4.75
LATTE iced or hot	\$4.75
MOCHA iced or hot	\$5.00
CARAMEL MACCHIATO iced or hot	\$5.00
AMERICANO iced or hot	\$3.00
CHAI LATTE iced or hot	\$4.25
ESPRESSO	\$2.00
DOUBLE ESPRESSO	\$3.50
FLAVOR SYRUP	\$0.50
EXTRA ESPRESSO SHOT	\$2.00

KIDS MENU

(for ages 10 and under, no exceptions)

KIDS PB&J served with fresh fruit or chips	\$5
KIDS GRILLED CHEESE served with fresh fruit or chips	\$5

V = VEGAN **GF** = NO GLUTEN ADDED

Many menu items can be modified to accommodate vegan and/or gluten free diets, ask your server for further assistance.

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