



## LUNCH MENU

### SALADS

**BABY BLUE SALAD:** *grilled chicken, over tossed baby lettuces with mandarin oranges, florida strawberries, gorgonzola cheese, house spiced pecans, and balsamic vinaigrette*  
(GF without flatbread)

**KALE SALAD:** *chopped kale tossed with marcona almonds, red onions, golden raisins, bacon, goat cheese and lemon-thyme vinaigrette*  
(GF without flatbread)

**WALDORF CHICKEN SALAD:** *grilled chicken with grapes, apples, and walnuts, tossed in a creamy celery-seed vinaigrette, over a bed of spring mix*  
(GF without flatbread)

### SANDWICH (Served with Choice of Slaw, Seasonal Fruit, or House Chips)

**ROAST BEEF AND ARUGULA:** *thinly sliced sirloin with roasted red onions, arugula, and boursin on Ciabatta*

**TURKEY BLT CROSSIANT:** *oven roasted turkey, swiss cheese, apple-wood smoked bacon, lettuce, tomato, and sweet mustard aioli on flaky croissant*

**CHICKEN SALAD CROSSIANT:** *served with roma tomatoes, baby lettuces, and fresh baked butter croissant*

### DESSERTS & DRINKS

*All Lunches Served with Iced Tea, Water, and an Assortment of Freshly Baked Cookies or Rosemary Lemon Squares*

**\$15.00 per person + tax and gratuity**

EXECUTIVE CHEF: JAMEY EVONIUK | KITCHEN MANAGER: JONATHAN DWELLE | 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— 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