



TAPAS MENU

**ASK YOUR
SERVER ABOUT
TONIGHTS
TAPAS
SPECIALTIES**

STARTERS & SUCH

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

CHEESE PLATE \$12
chef's sampling of three artisan cheeses, served with spiced pecans, dried fruit, berries and house baked crostinis

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

SOUP \$6 CUP, \$8 BOWL
chef's garden classic madeira tomato bisque with boursin crouton

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

SANDWICHES

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

CHEF'S GARDEN VEGGIE BURGER \$11
homemade black bean quinoa burger with lettuce, tomato, caramelized onion, and roasted red pepper remoulade (V upon request - lettuce wrapped)

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

ALL SANDWICHES SERVED WITH CHOICE OF HOUSE CHIPS (GORGONZOLA CHIPS +\$2), SIDE SALAD (BABY BLUE OR KALE +\$1), SEASONAL FRUIT, OR NAPA CABBAGE SLAW \$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)

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, Florida strawberries, gorgonzola 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 without flatbread)

SOUP/SALAD PLATE \$8
cup of soup with choice of house or strawberry salad (kale or baby blue +\$1)

ADD CHICKEN \$4, ADD BACON \$2, BLACK BEAN & QUINOA BURGER \$6, SHRIMP \$5 OR CRAB CAKE \$6, OR AVOCADO \$1.50 TO ANY OF THE ABOVE ENTRÉE SALADS \$1 split fee for all salads We do not offer our specialty salads as side salads unless purchased with entree

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.

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— 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



TAPAS MENU

KIDS MENU

(10 years and under - no exceptions)

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

DESSERTS

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

**ASK ABOUT OUR HAPPY HOUR WINE
SPECIALS BY THE GLASS OR BOTTLE
*HAPPY HOUR WINES ONLY***

SPECIALTY COFFEES

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

DRINKS

COKE, SPRITE, DIET COKE, PERRIER, ICED TEA, COFFEE, HOT TEA, JUICE, MILK, CHOCOLATE MILK, LEMONADE	\$2
<i>(Soda, Juice or Milk Refills \$1)</i>	
DOMESTIC BEER	\$4
<i>(Bud Light)</i>	
CRAFT OR IMPORT BEER	\$6
<i>(Killer Whale, 1901, Dukes, Stella)</i>	
WINE \$6-\$10	<i>(Ask for Wine List)</i>
MIMOSA	\$7
SAKI BLOODY MARY	\$7
SANGRIA	\$6
SHANDY	\$6
<i>(Killer Whale Cream Ale with Lemonade)</i>	

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