



STARTERS

CHEESE BOARD (V) 22

Chef-selected artisanal cheeses, pickled vegetables, local honey, house-made jam, nuts, fresh seasonal fruit, and crostini

CRAB CAKES 20

House-made blue crab cakes, served with edamame and corn succotash, sweet corn puree, and arugula

FLATBREAD DU JOUR 10

Chef-inspired creation on top of naan bread

MEZZE PLATTER (V) 13

Red pepper hummus, dill whipped feta, marinated olives, pickled vegetables, served with za'atar seasoned flatbreads

TOMATO BISQUE (V) 6 cup 8 bowl

SALADS

CUMMER COBB (G) 18

Spring mix, grilled chicken, bacon, hardboiled egg, baby heirloom tomatoes, avocado, feta cheese, lemon-thyme vinaigrette

CLASSIC CHICKEN (G) 16

Made with golden raisins, celery, and apples, topped with craisins, toasted walnuts, and green apples over spring mix with lemon-thyme vinaigrette

BABY BLUE (V)(G) 15

Spring mix, mandarin oranges, strawberries, blue cheese, spiced pecans, and balsamic vinaigrette

KALE (V)(G) 18

Kale, roasted red and golden beets, quinoa, marcona almonds, goat cheese, and lemon-thyme vinaigrette

SALAD ADD-ONS (can be blackened)

Crab Cake	12	Grilled Chicken	7
Salmon Filet	12	Avocado	2
Shrimp	8	Bacon	2

SALAD DRESSINGS

Lemon-thyme, balsamic vinaigrette, ranch

General Manager: Louis Gonzales

Cummer Café is proudly managed by:



(G) GLUTEN-FREE

(V) VEGETARIAN

(*) VEGAN

MAINS

BLACK BEAN QUINOA CAKES (*) 18

Seared black bean cakes, grilled corn salsa, avocado, garlic wilted spinach, and romesco sauce

SHRIMP & GRITS 16

Blackened shrimp in chipotle garlic cream sauce, served over creamy grits and topped with corn salsa and cotija cheese

QUICHE DU JOUR 13

Chef selection, served with a side salad

SANDWICHES

Served with choice of chips, side salad, or fruit
Substitute side with a cup of soup 3

TURKEY BLT 15

Smoked turkey, boursin cheese, bacon, lettuce and tomato, served on a croissant

CRAB CAKE SANDWICH 23

House-made blue crab cake, sliced avocado, red pepper remoulade, lettuce and tomato on a brioche bun

ARTISANAL GRILLED CHEESE 15

Smoked gouda, cheddar, and provolone with basil pesto and tomato on sourdough bread

CUBAN 15

Pulled pork, smoked ham, swiss cheese, dill pickles, yellow mustard, served on Cuban bread

VEGGIE BURGER (*) 15

House-made black bean quinoa burger, red pepper remoulade, lettuce and tomato on a brioche bun

CHICKEN SALAD CROISSANT 15

Made with golden raisins, celery, and apples, with lettuce and tomato, served on a croissant

KIDS (under 12 years old)

Served with chips or fruit

PB&J (V) 6

Peanut butter and grape jelly

GRILLED CHEESE (V) 8

White American and cheddar cheese on artisanal white bread

DESSERTS

DESSERT DU JOUR 10

Chef selection, served with whipped cream

FRESHLY BAKED COOKIE 2



CLASSIC COCKTAILS

GIMLET 13

Bombay gin, simple syrup, and lime juice with a lime wedge

CLASSIC MARGARITA 13

Dulce Vida Blanco, triple sec, sour mix, lime juice, and a splash of orange juice

SPICY MARGARITA 13

Dulce Vida Pineapple Jalapeño, triple sec, sour mix, lime juice, and a splash of orange juice

OLD FASHIONED 13

Four Roses, simple syrup, bitters with orange peel zest

BLOODY MARY 13

Tito's vodka, Bloody Mary mix, garnished with olives and a lime wedge

ESPRESSO MARTINI 13

Tito's vodka, Kahlúa, and espresso

SEASONAL SANGRIA 11

BEVERAGES

COFFEE 3

Regular or decaf

CAPPUCCINO 5

Iced or hot, topped with whipped cream

CARAMEL MACCHIATO 5

Iced or hot, topped with whipped cream

MOCHA 5

Iced or hot

LATTÉ 5

Iced or hot

AMERICANO 3

Iced or hot

ESPRESSO 2

Add a flavored syrup to any coffee 2

BEER

DOMESTIC 5

Bud Light
Yuengling

CRAFT BEER 6

Stella Artois
Intuition I-10
Angry Orchard
Killer Whale
Dukes

HOUSE WINE

WHITE

SANGIOVESE ROSE 10 | 35

SAUVIGNON BLANC 10 | 35

CHARDONNAY 9 | 32

PINOT GRIGIO 10 | 35

RED

PINOT NOIR 10 | 35

CABERNET SAUVIGNON 9 | 32

SPARKLING

PROSECCO 9 | 32

CHAI LATTÉ 5

Iced or hot

ORGANIC TWO LEAVES & A BUD 4

Chamomile, Earl Grey, Tropical Green, Mountain High Chai

DRINKS 3

Coke, Diet Coke, Sprite, Ginger Ale
Perrier, Raspberry Tea, Tropical Fruit Iced Tea,
Juice (Cranberry, Orange, Pineapple),
Lemonade, Milk

Free refills on Tropical Fruit iced tea only.

General Manager: Louis Gonzales

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CHEF'S GARDEN
Catering & Events