



APPETIZERS

CHEESE BOARD 22

Chef's Selection of Artisanal Cheeses, Local Honey, Pickled Vegetables, Fresh Seasonal Jam, Crostini

CRAB CAKES 20

House-Made Blue Crab Cakes, Sweet Corn Purée, Edamame & Corn Succotash

FLATBREAD DU JOUR 14

Chef-Inspired Creation on Top of Naan Bread

MEZZE PLATTER 14

Red Pepper Hummus, Dill Whipped Feta, Marinated Olives, Pickled Vegetables, Za'atar Seasoned Flatbread

TOMATO BISQUE 6 cup 8 bowl

Boursin Cheese, Crouton

SALADS

CUMMER COBB 18

Spring Mix, Grilled Chicken, Applewood Smoked Bacon, Hard Boiled Egg, Heirloom Tomatoes, Avocado, Feta Cheese, Lemon-Thyme Vinaigrette

CLASSIC CHICKEN SALAD 16

Celery, Golden Raisins, Green Apple, Dried Cranberries, Toasted Walnuts, Over Mixed Greens, Lemon-Thyme Vinaigrette

BABY BLUE 16

Baby Lettuces, Fresh Strawberries, Mandarin Oranges, Gorgonzola Cheese, Spiced Pecans, Balsamic Vinaigrette

CHICKEN CAESAR 18

Crisp Romaine Lettuce, Parmigiano-Reggiano, Focaccia Croutons, Citrus-Parmesan Caesar Dressing

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| CHICKEN BREAST 7 | CRAB CAKE 12 |
| SAUTÉED SHRIMP 8 | AVOCADO 2 |
| FRESH SALMON 12 | BACON 2 |

Dressings: Lemon-Thyme Vinaigrette, Citrus-Parmesan Caesar, Balsamic Vinaigrette, Buttermilk Ranch

ENTRÉES & HANDHELDS

Sandwiches Served with a Choice of Kettle Chips, Side Salad, Fresh Fruit, or Substitute for a Cup of Soup + \$3

TURKEY BLT 16

Oven-Roasted Turkey, Applewood Smoked Bacon, Boursin, Spring Mix Lettuce, Tomato, Croissant

CHICKEN SALAD CROISSANT 16

Celery, Golden Raisins, Green Apple, Dried Cranberries, with Lettuce, Tomato

STEAK & SWISS WRAP 19

Herb Roasted Top Sirloin, Caramelized Onions, Spring Mix, Swiss Cheese, Horseradish Cream, Flour Tortilla

VEGGIE BURGER 17

House-Made Black Bean Quinoa Burger, Lettuce, Tomato, Red Pepper Remoulade, Brioche Bun

ARTISANAL GRILLED CHEESE 15

Smoked Gouda, Cheddar, Provolone, Tomato, Fresh Pesto, Sourdough

CUBAN 17

Pulled Pork, Smoked Ham, Swiss Cheese, Dill Pickles, Yellow Mustard, Cuban Bread

CRAB CAKE SANDWICH 23

House-Made Blue Crab Cake, Sliced Avocado, Red Pepper Remoulade, Lettuce, Tomato, Brioche Bun

SHRIMP & GRITS 19

Blackened Shrimp, Chipotle Garlic Cream Sauce, Cotija Cheese, Corn Salsa, Served Over Creamy Grits

QUICHE DU JOUR 14

Chef Selection, Served with Side Salad

BLACK BEAN QUINOA CAKES 20

Seared Black Bean Cakes, Avocado, Grilled Corn Salsa, Garlic Wilted Spinach, Romesco Sauce

CHICKEN CAESAR SALAD WRAP 16

Crisp Romaine Lettuce, Parmigiano-Reggiano, Citrus-Parmesan Caesar Dressing, Flour Tortilla

SIDES 4

GARDEN SALAD

Baby Lettuces, Tomato, Cucumber, Feta Cheese, Choice of Dressing

ORZO PASTA SALAD

Roasted Vegetables, Fresh Basil, Goat Cheese, Lemon-Thyme Vinaigrette

FRESH FRUIT

Seasonal

KETTLE CHIPS

KIDS *Ages 10 and Under. Served with Fruit or Chips*

GRILLED CHEESE 9

White American, Cheddar Cheese, White Bread

PB+J 7

Peanut Butter & Grape Jelly Uncrustable

DESSERTS

DU JOUR 10

Chef Selection

COOKIES 2

Freshly Baked, Assorted Varieties

GLUTEN-FREE VEGETARIAN VEGAN



CONSUMER ADVISORY *
Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase the Risk of Foodborne Illness





COCKTAILS 13

GIMLET

Bombay Gin, Fresh Lime Juice, Simple Syrup

MARGARITA

Dulce Vida Blanco, Triple Sec, Sour Mix,
Fresh Lime Juice & Orange Juice

SPICY MARGARITA

Dulce Vida Pineapple Jalapeño Tequila, Triple Sec,
Sour Mix, Fresh Lime Juice & Orange Juice

OLD FASHIONED

Bourbon, Angostura Bitters, Simple Syrup

ESPRESSO MARTINI

Tito's Vodka, Kahlua, Espresso

SEASONAL SANGRIA 11

WINE 10 gls 35 btl

WHITE & ROSÉ

Chardonnay - Mendoza, Argentina
Sauvignon Blanc - Maule Valley, Chile
Pinot Grigio - Veneto, Italy
Sangiovese Rosé - South Australia

RED

Cabernet Sauvignon - Napa County, CA
Pinot Noir - CA

SPARKLING

Prosecco - Veneto, Italy

BEER

BOTTLED 6

Stella Artois Lager, Intuition 1-10 IPA,
Killer Whale Cream Ale, Dukes Brown Ale
Bud Light Lager

DID YOU KNOW WE CATER?

From office lunches to intimate
garden gatherings, the Cummer Café
offers curated daytime catering in
collaboration with Chef's Garden
Catering & Events.

Ask our team for more details!



SPIRIT-FREE

SODA + JUICE 4

Coke, Diet Coke, Sprite, Ginger Ale
Orange, Grapefruit, Cranberry, Pineapple

STRAWBERRY REFRESHER 8

Muddled Strawberries, Fresh Basil,
Simple Syrup, Sparkling Water, Fresh
Squeezed Lemon Juice

CLASSIC ICED TEA 4

Black Tea, Ice, Lemon or Orange Slice,
Optional Sweetener

CITRUS PASSIONFRUIT LEMONADE 7

Lemon Juice, Pineapple Juice, Passionfruit Purée,
Fresh Mint, Simple Syrup, Water, Orange Slice

ARNOLD PALMER 4

Iced Tea, Lemonade, Lemon or Orange Slice,
Optional Sweetener

COFFEE + TEA

CAPPUCCINO 5

Iced or Hot

DRIP COFFEE 3

Regular or Decaf

AMERICANO 3

Iced or Hot

SINGLE ESPRESSO 2

Italian Roast

CLASSIC LATTÉ 5

Iced or Hot

MOCHA LATTÉ 6

Iced or Hot, Topped with Whipped Cream

CARAMEL MACCHIATO 6

Iced or Hot, Topped with Whipped Cream

CHAI LATTÉ 5

Iced or Hot, Topped with Whipped Cream

TWO LEAVES

ORGANIC TEA SELECTION 4

Chamomile, Earl Grey, Tropical Green,
Mountain High Chai