



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, Smoked Marinated Feta, Marinated Olives, Pickled Vegetables, Za'atar Seasoned Flatbread

TOMATO BISQUE 6 cup 8 bowl

Boursin Cheese, Crouton

BLACK & BLUE CHIPS 11 BACON +2

Toasted Kettle Chips, Bleu Cheese Fondue, Blackened Seasoning, Balsamic Reduction

ENTRÉES & HANDHELDS

Sandwiches Served with a Choice of Kettle Chips, Side Salad, Orzo Pasta 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

FRENCH DIP 19

House-Roasted Sirloin, Thinly Sliced, Swiss Cheese, Caramelized Onions, Horseradish Sauce, Crispy Baguette, Au Jus

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

SIDES

GARDEN SALAD 6

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

ORZO PASTA SALAD 4

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

FRESH FRUIT 4

Seasonal

KETTLE CHIPS 4

GLUTEN-FREE VEGETARIAN VEGAN

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

SUMMER SALAD 19

Salt & Pepper Shrimp, Artichoke Hearts, Pickled Red Onions, Baby Heirloom Tomatoes, Zaatar, Sunflower Seeds, Smoked Feta, Bibb Lettuce, Apple Cider Vinaigrette

SALAD TRIO 15

Choice of Chicken Salad, Orzo Pasta Salad, House Salad, Fruit, or Roasted Red Bell Pepper Hummus
CUP OF SOUP +3

A D D - O N S

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

Dressings: Lemon-Thyme Vinaigrette, Parmesan Caesar, Balsamic Vinaigrette, Buttermilk Ranch, Apple Cider Vinaigrette*

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, Parmesan Caesar Dressing, Spinach Flour Tortilla

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

DESSERTS

DU JOUR 10

Chef Selection

COOKIES 2

Freshly Baked, Assorted Varieties



CONSUMER ADVISORY*

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

PROUDLY MANAGED BY



CHEF'S GARDEN
Catering & Events



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

B E E R

BOTTLED 6

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

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

GARDEN REVERIE 7

Cooling, Sparkly White Tea, Fresh Citrus, Elderflower Cordial

CLASSIC ICED TEA 4

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

LAVENDER BLANC SPRITZ 9

Refined N/A Spritz Made with Lemon, Pear, Sparkling Water, Dry Verjus

ARNOLD PALMER 4

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

ORCHID PASSION FIZZ 7

Passion Fruit, Pineapple, Orgeat, Orange Blossom, Ginger Beer, Sparkling Water

C O F F E E + T E A

CAPPUCCINO Single 4 | Double 6

Iced or Hot

DRIP COFFEE 3

Regular or Decaf

AMERICANO Single 3 | Double 5

Iced or Hot

ESPRESSO Single 2 | Double 4

Italian Roast

CLASSIC LATTÉ Single 4 | Double 6

Iced or Hot

MOCHA LATTÉ Single 5 | Double 7

Iced or Hot, Topped with Whipped Cream

CARAMEL MACCHIATO Single 5 | Double 7

Iced or Hot, Topped with Whipped Cream

CHAI LATTÉ Single 4 | Double 6

Iced or Hot, Topped with Whipped Cream

TWO LEAVES

ORGANIC TEA SELECTION 4

Chamomile, Earl Grey, Tropical Green, Mountain High Chai