



APPETIZERS

CHARCUTERIE BOARD 22
Chef’s Selection of Artisanal Cheeses, Soppressata, Fresh Berries, Nuts & Dried Fruits, Crostini

CRAB CAKES 20
House-Made Blue Crab Cakes, Red Pepper Remoulade, Edamame & Corn Succotash

FLATBREAD DU JOUR 14
Chef-Inspired Creation on Top of Naan Bread

MEZZE PLATTER 14
Red Pepper Hummus, Whipped Feta, Marinated Olives, Pickled Vegetables, Za’atar Seasoned Flatbread

TOMATO BISQUE 6 cup 8 bowl
Boursin Cheese, Crouton

PIMENTO CHEESE DIP 12
Za’atar Flatbreads

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

COASTAL HARVEST SALAD 19
Salt & Pepper Shrimp, Artichoke Hearts, Pickled Red Onions, Baby Heirloom Tomatoes, Zaatar, Sunflower Seeds, Feta, Spring Mix, Apple Cider Vinaigrette

SALAD TRIO 15 + CUP OF SOUP 3
Choice of Three: Chicken Salad, Orzo Pasta Salad, House Salad, Fruit, Cup of Tomato Bisque or Roasted Red Bell Pepper Hummus

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

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, House-Made Goat Cheese 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

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

CHICKEN CAESAR SALAD WRAP* 16
Crisp Romaine Lettuce, Parmigiano-Reggiano, Parmesan Caesar Dressing, Spinach Flour Tortilla

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 a Side Salad Dressed with Lemon Thyme Vinaigrette

BLACK BEAN QUINOA CAKES 20
Seared Black Bean Cakes, Avocado, Grilled Corn Salsa, Garlic Wilted Spinach, Romesco Sauce

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

COOKIES 2 LEMON 6 LAVA CAKE 8
Freshly Baked, SQUARES Caramel Drizzle, Assorted Varieties Whipped Cream



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

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, 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

TROPICAL ICED BLACK TEA 4

Tropical Black Tea, Ice, Optional Sweetener

LAVENDER BLANC SPRITZ 9

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

ARNOLD PALMER 4

Iced Tea, Lemonade, Optional Sweetener

ORCHID PASSION FIZZ 7

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

COFFEE + TEA

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