

NINETEEN

DINNER

SHARE

CHARRED OCTOPUS | 14

corn three ways – charred, puree and cake
avocado mousse

HARISSA HUMMUS | 12

roasted cauliflower + banana peppers
pine nuts + sumac

BEEF SLIDERS | 14

onion bacon jam + chipotle aioli
brioche buns

BUFFALO MAYPORT SHRIMP | 17

carrot & celery sticks + blue cheese dressing

PAN SEARED SCALLOPS | 16

butternut squash puree + pepita seeds
fermented fresno + fennel

TINGA NACHOS | 13

chicken tinga + refried beans + pico de gallo
queso + jalapeños + guacamole + crème fraiche

BEETROOT | 15

ricotta + bibb lettuce + granola clusters
sugarcane vinaigrette + beetroot top oil

SI WOO'S KIMCHI SHORT RIBS | 13

Korean BBQ style + kimchi slaw + pickled eggs

SOUP & SALADS

ROASTED BUTTERNUT SQUASH SOUP | 9

butternut squash arancini
pepitas + chili crème fraiche

TPC SALAD | 14

sun-dried cherries + red onions
candied pecans + blue cheese
white balsamic & agave vinaigrette

SOUP OF THE DAY | 9

crafted with fresh seasonal ingredients

BABY KALE SALAD | 15

apples + bacon + avocado
radish + horseradish & herb bread crumbs
orange lavender vinaigrette

PEPPERED CAESAR | 14

hard boiled eggs + peppered strawberries
shaved parmesan + crostini

add chicken 6 | shrimp 8 | faroe island wild salmon 10

MAIN

OXTAIL | 29

root vegetables + herb risotto + manchego
poached egg + celery salad

DUCK BREAST | 29

five spice crusted breast + confit duck legs
oyster mushrooms + fennel
potato gnocchi + herb butter sauce

SHORT RIBS | 27

bolognese cream sauce + herb pappardelle
asiago + fresh herbs

BURGER | 17

10 oz. signature house ground beef
brioche bun + french fries

STEAKS

6 OZ. FILET | 36

bone in 16 OZ. PRIME RIBEYE | 45
roasted fingerlings + seasonal vegetables
red wine demi

SWEET POTATO CANNELLONI | 23

ricotta + artichoke stuffed + spinach
poblano puree + mushrooms + onion bhajias

SHRIMP & GRITS | 34

new orleans style shrimp
four cheese grits

FAROE ISLAND SALMON | 27

everything bagel spice crusted + confit potatoes
black barley + avocado salsa verde + radish

MAHI MAHI | 15

blackened + pineapple slaw + pickled onions
charred poblano aioli + brioche bun + french fries

NIMAN RANCH PORK CHOP | 27

peach tea cured & grilled + crisp polenta
sautéed swiss chard + mostarda + papaya chutney

Above prices are subject to sales tax and voluntary service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness