

NINETEEN

T P C S A W G R A S S

- DINNER -

SHARE

GRILLED OCTOPUS | 15

butter beans + aji amarillo puree + potatoes + pickled carrots + tomatoes + chancaca syrup

LEEK & FENNEL TARTIN | 15

caramelized onions + tomatoes + labneh + american caviar + radish

SEARED SCALLOPS | 16

carrot & orange puree + ginger butter + puffed quinoa + pickled rhubarb + spiced carrots + micro herb

CRAB STACK | 16

lime cured avocados + heirloom tomatoes + crispy shallots + soy lime + gaufrette crisps

CRISPY BUTTERMILK QUAIL | 14

buckwheat pancake + harissa honey + fried quail egg

LOBSTER RISOTTO | 18

peas + charred tomatoes + boursin + parmesan + fresh shaved truffles

CHEESE & CHARCUTERIE | 15

honeycomb + compote + crostini

SOUPS & SALADS

SOUP OF THE DAY | 9

crafted with fresh seasonal ingredients

TPC SALAD | 14

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

CAESAR SALAD | 14

shaved parmesan + crostini

BERRY SALAD | 14

Urban Farms baby greens + butternut squash + fresh berries + wheat berry + goat cheese + pepita + champagne vinaigrette

CITRUS KALE SALAD | 15

baby & purple kale + goat cheese + citrus segments + pistachios + fennel & passion fruit vinaigrette

add chicken 6 | shrimp 8 | faroe island salmon 10 | scallops 12

MAIN

PAN ROASTED FLORIDA GROUPER | 36

purple thai rice + seasonal vegetables + cucumber relish + green curry vinaigrette + petite basil

SOUTHERN FRIED CHICKEN | 24

Congaree and Penn rice cheese grits + collard greens + chow chow + hot sauce

MUSSELS & CLAMS | 28

thai spice + coconut + fresno chili + potato bread crostini
add pasta bucatini 4 | angel hair pasta 4

BOURBON MAPLE GLAZED DUCK BREAST | 29

butternut squash puree + sauteed swiss chard + caramelized mushrooms

SHORT RIB PASTA | 27

bolognese cream sauce + herb pappardelle + asiago + fresh herbs

ROASTED SNAPPER | 36

coconut & spinach puree + mango & pepper relish + carolina gold rice & heirloom beans + cauliflower

CASHEW, MUSHROOM & ARTICHOKE TORTA | 21

garlic & aleppo pepper roasted cauliflower & brussel sprouts + cashew herb sauce

FAROE ISLAND SALMON | 27

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

STEAKS

6 OZ. FILET | 36

12 OZ. NEW YORK STRIP | 42

14 OZ. 30 DAY DRY AGED RIBEYE | 48

confit fingerling potatoes + seasonal vegetables + port demi

*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.*