

NINETEEN

T P C S A W G R A S S

- DINNER -

SHARE

BEEF BONE MARROW | 19

oxtail marmalade + chimichurri +
fresh herbs + potato bread

FRIED BRUSSEL SPROUTS | 11

Asian dressing + bonito flakes

TANDOORI SCALLOPS | 16

citrus Israeli cous cous + tomato crisp +
confit tomatoes + herb & honey yogurt

MUSHROOM TOAST | 14

french bread + labneh + roasted garlic + chili +
tomato confit sauce + fennel salad

CRAB STACK | 16

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

SHRIMP REMOULADE | 15

fried green tomatoes + watercress + radish + fennel salad

LOBSTER TACOS | 17

lobster salad + poblano aioli + mango & pepper relish +
cauliflower & blue corn tortillas

VEAL CHEEKS | 16

yellow corn cheese grits + roasted mushrooms +
peas + leeks + port jus + herb salad

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 + feta +
citrus segments + marcona almonds + fennel +
passion fruit vinaigrette

add chicken 6 | shrimp 10 | faroe island salmon 12 | scallops 13

MAIN

PAN ROASTED FLORIDA GROUPER | 36

roasted vegetables + curried butternut squash +
nut & chili relish + herb salad

SOUTHERN FRIED CHICKEN | 24

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

MUSSELS & CLAMS | 28

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

CONFIT DUCK LEG | 29

pastrami cured duck breast + sweet potato puree +
charred brussels + harissa honey glaze

SHORT RIB PASTA | 29

bolognese cream sauce + herb pappardelle +
asiago + fresh herbs

ROASTED SNAPPER | 36

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

VEGETABLE TIAN | 23

almond ricotta + tomato jam + sautéed spinach +
crushed tomato & garlic 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

34 OZ. 35 DAY DRY-AGED GRASS-FED BONE-IN RIBEYE | 110

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.*