

NINETEEN

T P C S A W G R A S S

- DINNER -

SHARE

FRIED BRUSSEL SPROUTS | 11
Asian dressing + bonito flakes

CHEESE & CHARCUTERIE | 16
honeycomb + compote + crostini

PROSCIUTTO FLATBREAD | 14
fig jam + goat cheese +
arugula + herbs + EVOO

CRAB STACK | 16
lime cured avocados + heirloom tomatoes +
crispy shallots + soy lime + gaufrette crisps

BARBACOA EMPANADAS | 13
spicy tomato jam

LOBSTER TACOS | 17
lobster salad + poblano aioli + mango & pepper relish +
cauliflower & blue corn tortillas

SOUPS & SALADS

TPC SALAD | 14
sun-dried cherries + red onions +
candied pecans + blue cheese +
white balsamic & agave vinaigrette

CITRUS KALE SALAD | 15
baby & purple kale + feta +
citrus segments + marcona almonds + fennel +
passion fruit vinaigrette

CAESAR SALAD | 14
shaved parmesan + crostini

add chicken 6 | shrimp 10 | faroe island salmon 12

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

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

VEGETABLE KORMA | 23
vegetable stew + coconut milk + basmati rice +
papaya chutney + citrus crème fraiche +
toasted cashews + poppadum

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

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.*