

NINETEEN

T P C S A W G R A S S
~ SUNDAY BRUNCH ~

STARTERS

CHEESE & CHARCUTERIE | 16
honeycomb + compote + crostini

BUTTERMILK BISCUITS | 8
whipped butter + local honey

CHEF'S MINI DOUGHNUTS | 8
3 each caramel + maple bacon + harissa honey + chocolate

SOFT POACHED EGG & AVOCADO | 11
chili oil + manchego cheese + brioche bread

SALADS

TPC SALAD 8 | 14
sun-dried cherries + red onions +
candied pecans + blue cheese +
white balsamic & agave vinaigrette

CITRUS KALE SALAD 9 | 15
baby & purple kale + feta +
citrus segments + marcona almonds + fennel +
passion fruit vinaigrette

CAESAR SALAD 8 | 14
shaved parmesan + crostini
add chicken 6 | shrimp 10 | faroe island salmon 12

WOOD-FIRED OVEN

All items will come from our wood-fired oven and will be served as they are ready

BREAKFAST PIZZA | 16
eggs + jerk spiced chicken + chorizo + peppers + onions

BBQ RIBS | 14
mac 'n cheese + creamy cabbage & carrot slaw

ENTREES

CROQUE MADAM | 16
ham + smoked pork + belly + gruyere cheese + avocado +
sauce mornay + sunny side up egg + brioche bread + fries

BUILD YOUR OWN OMELET | 13
any 3 ingredients (additional items \$1 each)
bacon | ham | cheddar | pepper jack |
goat cheese | onions | mushrooms | bell peppers |
tomatoes | spinach +
choice of toast + choice of apple smoked bacon |
country sausage | ham | canadian bacon

CHICKEN & WAFFLES | 14
hot house honey + strawberries + breakfast potatoes

QUICHE | 15
air dried tomato + asparagus + spinach + goat cheese +
baby arugula salad + shaved radish +
fennel + citrus dressing

STEAK & EGGS | 23
NY steak + fried eggs +
breakfast potatoes & sautéed arugula +
chipotle hollandaise

CRAB BENEDICT | 19
crab cake + poached eggs +
chipotle hollandaise + breakfast potatoes

CHILAQUILES | 14
tortilla chips + refried beans + queso + chicken tinga +
fried eggs + queso fresco + jalapeños + pico de gallo +
crema + cilantro + salsa verde

ORANGE RAISIN BRIOCHE TOAST | 14
local honey + berries +
candied pistachios+ whipped cream

A MESSAGE ABOUT YOUR SAFETY

In addition to standard ServSafe practices we have implemented more intense sanitation practices to ensure our dining room remains safe for everyone to visit and work in:

- All of our staff in the front of house and kitchen are wearing face masks to increase the safety of our guests.
- Every hour on the half hour, we are sanitizing all high touch surface areas such as doors, faucets, handles, POS Screens and bartops.
- This is a single use menu to ensure that you are the only person using this item. It will be thrown away after your order.
- We are setting a 30-minute kitchen timer where all staff washes their hands and changes their gloves.

This is in addition to normal handwashing procedures.

*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.*