

NINETEEN

T P C S A W G R A S S

- DINNER -

SHARE

PORK BELLY BAO BUNS | 13
Peruvian sesame bbq sauce +
purple cabbage & carrot slaw

CHEESE & CHARCUTERIE | 16
honeycomb + compote + crostini

FRIED BRUSSEL SPROUTS | 11
Asian dressing + bonito flakes

BURRATA & HEIRLOOM TOMATOES | 16
cumin spiced crispy shallots + balsamic caviar +
baby gem lettuce + basil oil

BEEF & PORK MEATBALLS | 14
tomato jam + garlic toast + Manchego cloud

MUSSELS & CLAMS | 17
chistorra + baby heirloom tomatoes +
sweet potato & rosemary bread + rosé & fennel broth

LOBSTER & WATERMELON | 19
poached lobster + compressed watermelon + citrus crème fraiche +
salsa seca + fennel fronds + radishes

SALADS

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

KALE & PUFFED QUINOA SALAD | 15
garbanzo beans + marcona almonds + feta cheese +
roasted grapes + local honey + sherry vinaigrette

CAESAR SALAD | 14
shaved parmesan + crostini

add chicken 6 | shrimp 10 | faroe island salmon 12

MAIN

PAN SEARED GROUPEL | 36
brussels + butternut squash + lardoons +
roasted yellow pepper & aji amarillo mojo +
tomato, olive & cilantro relish

BLACK GARLIC BUCATINI | 33
wild mushrooms + air dried tomatoes +
jumbo lump crab + rock shrimp +
basil & garlic sauce

MISO FAROE ISLAND SALMON | 27
spicy Manchurian soba noodles +
roasted cauliflower + carrot salad

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

7-DAY DRY AGED DUCK BREAST | 29
hoisin hibiscus glazed brussels +
confit duck + sweet potatoes +
Son & Skye mushrooms

SHORT RIB PASTA | 29
bolognese cream sauce + herb pappardelle +
asiago + fresh herbs

BAKED CHICKEN | 24
rice & beans + kale + fennel & herb salad +
charred lemon & sundried tomato beurre blanc

6 OZ. FILET | 36
16 OZ. BONE IN 72 HR. BRAISED SHORT RIB | 39
confit fingerling potatoes +
seasonal vegetables + port demi

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.

*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.*