

NINETEEN

TPC SAWGRASS
~ 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

BEEF BRISKET ON BISCUIT | 14
avocado + salsa verde + sunny side up egg +
house hot sauce + pickled fresno

SALADS

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

KALE & PUFFED QUINOA SALAD 9 | 15
garbanzo beans + marcona almonds +
feta cheese + roasted grapes + local honey +
sherry 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

48 HR. SMOKED BRISKET | 17
fried truffle mac 'n cheese +
habanero mango bbq sauce + pickled onions

ENTREES

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

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

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

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

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

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

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

BUTTERMILK PANCAKES | 12
berry compote + chantilly cream +
maple syrup

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.*