

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

SALADS

TPC SALAD 9 | 16
sun-dried cherries + red onions +
candied pecans + blue cheese +
white balsamic & agave vinaigrette

KALE & PUFFED QUINOA SALAD 10 | 17
garbanzo beans + marcona almonds +
feta cheese + roasted grapes + local honey +
sherry vinaigrette

CAESAR SALAD 9 | 16
shaved parmesan + crostini

add chicken 7 | shrimp 12 | faroe island salmon 14

ENTREES

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

BRUNCH BURGER | 23
beef & chorizo blend + bacon + egg + avocado +
pepper jack cheese + tomato + poblano aioli +
torta bread + tator tots

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 | 16
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

STEAK BURRITO | 15
sauteed fajita beef + eggs + beans + onions + peppers +
salsa verde & rojo + cotija & crema

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

SHAKSHUKA POWER BOWL | 16
chicken sausage + eggs + peppers + onions +
tomato gravy + feta + grilled pita

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.

*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.*

NINETEEN

T P C S A W G R A S S

Asterisked** Items are Half Price
Monday - Friday 4:30pm - 6:30pm

Highlighted Items are Half Price
Monday - Friday 4:30pm - 6:30pm

WINE BY THE GLASS

CRAFT COCKTAILS

SPARKLING

Casteller Cava Brut, Penedes, SP | 9**

Benvolio Prosecco, Italy 187ml | 11

Chandon Napa Valley, CA 187ml | 12

Chandon Sparkling Rose, Napa Valley, CA 187ml | 12

ROSÉ

Meiomi Tri-County Reserve, CA 2019 | 8

Chateau Barbe Belle Provence, France 2020 | 12**

The Withers El Dorado, CA 2019 | 14**

CHARDONNAY

De Wetshof "Limestone Hill", Robertson, S. Africa 2020 | 13**

Cave de Lugny "Les Charmes", Macon Lugny, FR 2019 | 10

Mount Eden Vineyards, Edna Valley, CA 2018 | 15

Palmaz Vyds "Amalia", Napa Valley, CA 2017 | 25

Kendall Jackson "Vintners Reserve", CA 2019, 375ml | 18

Rombauer Napa Valley, CA 2019 | 25

WORLDLY WHITES

Mt. Beautiful Sauvignon Blanc, North Canterbury, NZ 2020 | 10

Bourgeois "Les Baronnes" Sauv. Blanc, Sancerre, FR 2019 | 17**

Raetia Pinot Grigio, Alto Adige, Italy 2018 | 10

Leitz "Dragonstone", Riesling, Rheingau, GR 2020 | 13**

Cristom, Viognier, Willamette Valley, OR 2019 | 15**

Skoura "Zoe", White Blend, Peloponnese, Greece, 2019 | 11**

LIGHT - MEDIUM BODIED REDS

Stolpman "Love You Bunches", Sangiovese, S. Barbara, CA 2020 | 15**

Martin Ray "Synthesis", Pinot Noir, Russian River Vly, CA 2018 | 15

Meiomi Pinot Noir, Sonoma, CA | 14**

King Estate "Inscription", Pinot Noir, Willamette Vly, OR 2019 | 12

Badenhorst "Secateurs", Red Blend, Swartland, S. Africa 2018 | 12**

Stolpman "Crunchy Roastie", Syrah, Ballard Canyon CA 2019 | 16**

Lopez De Heredia "Cubillo", Tempranillo, Rioja, Spain, 2012 | 15

MEDIUM - FULL BODIED REDS

Albino Rocca Nebbiolo, Langhe, Italy 2019 | 14**

Corazon del Sol Malbec, Uco Valley, Mendoza, Argentina 2018 | 12**

E. Guigal, Rhone Blend, Cotes de Rhone, FR 2017 | 14**

Niner Red Blend, Paso Robles, CA 2017 | 12

Banshee, Cabernet, Sonoma, CA 2019 | 14**

Hall Cabernet, Napa Valley, CA 2018 | 20

Ch. Peyrabon, Merlot Blend, Bordeaux, FR 2009 | 18

The Prisoner, Red Blend, Napa Valley, CA 2019 | 25

We proudly utilize the Coravin wine preservation system;
which allows us to offer a diverse and unique
selection of wines by the glass.

PURPLE RAIN | 14
Empress Gin Float + Cranberry Juice + Lemon Juice +
Simple Syrup + Muddled Blackberries

JUST PEACHY | 16
Bulleit Rye Whiskey + Amaro + Roasted Peaches +
Lemon Juice + Honey Simple Syrup

PINE STRAW | 16
Elijah Craig Bourbon + Ginger Beer + Pineapple +
Lemon Juice + Simple Syrup + Mint Leaves

BIRDIE BREEZE | 14
Bacardi Rum + Triple Sec + Ginger Beer + Cucumbers +
Blackberries + Lime Juice + Simple + Basil Leaves

ACAI MARGARITA | 14
Maestro Dobel Silver + Cedilla Acai Liqueur +
Lime Juice + Salt Rim

HEATED PARADISE | 15
Tito's Vodka infused with Basil, Pineapple & Ginger +
Pineapple + Lemon Juice + Jalapeno Simple Syrup +
Ginger Root + Basil Leaves

SWEET SPOT | 14
Boodles Gin + Agave Nectar + Lime Juice +
Mint Leaves + Hibiscus Simple Syrup

DIAMANTÉ TEE TIME | 14
Maestro Dobel Diamanté Tequila + Lemon Juice +
Agave Syrup + Green Tea + Jalapeño

SAWGRASS SPLASH | 14
Ketel One Oranje + Fresh Orange Juice +
Lemonade + Lime Juice

COOL AS A CUCUMBER | 14
Ketel One Mint Botanical Vodka + St. Germaine +
Fresh Lime Juice + Cucumber

DRAFT BEERS

Michelob ULTRA | 6

Elysian Space Dust IPA | 8

Aardwolf Belgian Pale Ale | 8

Veterans Sawgrass Session IPA | 9

Stella Artois | 7

Guinness | 7

Southern Swells Karate in the Garage NE IPA | 9

Veterans "Raging Blonde" Ale | 8

Funky Buddha Hop Gun | 8

Blue Point Toasted Lager | 8

Guest Tap | 8