

NINETEEN

T P C S A W G R A S S

- DINNER -

SHARE

PORK BELLY BAO BUNS | 14
Peruvian sesame bbq sauce +
purple cabbage & carrot slaw

CHEESE & CHARCUTERIE | 16
honeycomb + compote + crostini

FRIED BRUSSEL SPROUTS | 13
Asian dressing + bonito flakes

SCALLOP & CORN | 19
baby kale + pork belly +
charred pepper compote + crispy nduja crumb

BURRATA & APPLES | 16
apple mostardo +
white balsamic gastrique + grilled ciabatta

MUSHROOM & BRIE FLATBREAD | 15
balsamic onions + arugula

MUSSELS & CLAMS | 18
chistorra + baby heirloom tomatoes +
sweet potato & rosemary bread + rosé & fennel broth

MEDITERRANEAN OCTOPUS | 18
cannellini bean cassoulet + Spanish chorizo +
mint chermoula + romesco +
pickled red onions + manchego

SALADS

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

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

CAESAR SALAD | 16
shaved parmesan + crostini

add chicken 7 | shrimp 12 | faroe island salmon 14

MAIN

PAN SEARED GROUPEL | 39
brussels + butternut squash + lardoons +
roasted yellow pepper & aji amarillo mojo +
tomato, olive & cilantro relish

MISO FAROE ISLAND SALMON | 29
spicy Manchurian soba noodles +
roasted cauliflower + carrot salad

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

CHICKEN MARSALA | 28
chicken breast + brioche marsala stuffing +
potato rosti + roasted vegetables

BLACK GARLIC BUCATINI | 36
wild mushrooms + air dried tomatoes +
jumbo lump crab + rock shrimp +
basil & garlic sauce

VEGETABLE KORMA | 24
vegetable stew + coconut milk + basmati rice +
papaya chutney + citrus crème fraiche +
toasted cashews + poppadum

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

6 OZ. FILET | 45
18 OZ. BONE IN RIB EYE | 59
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.

*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.*