

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 CAPONATA | 19
kimchi spice crusted + butternut squash puree
eggplant ragout + pepitas + sherry gastric

CORIANDER SEARED AHI TUNA | 21
sichuan pepper sauce + cucumber
avocado crema + radishes + micro cilantro

PORK CHEEKS | 16
garlic + herb butter gnocchi + pickled onion
mushroom + au jus + cheese cloud

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

CRISPY CALAMARI | 17
urfa + shishito peppers + yuzu aioli + lime

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 ROASTED GROUPEL | 39
aleppo pepper + Congaree & Penn purple rice
Citrus coconut & turmeric broth
roasted vegetable hash + citrus salad

MISO FAROE ISLAND SALMON | 29
spicy manchurian soba noodles + roasted cauliflower
marcona almonds + carrot & radish salad

7-DAY DRY AGED DUCK BREAST | 29
5 spiced + carrot-ginger puree + charred cauliflower
orange glaze + candied kumquat

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

IMPOSSIBLE MEATBALLS | 24
zucchini, carrot, & squash stir fry noodle + green peas
herb marinara sauce + vegan swiss cheese

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 + caramelized pearl onion 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.*