

NINETEEN

T P C S A W G R A S S

- LUNCH -

BITES

PORK BELLY BAO BUNS

Peruvian sesame bbq sauce
purple cabbage & carrot slaw

TINGA NACHOS

chicken tinga + refried beans + pico de gallo
queso + jalapenos + guacamole + crème fraiche

TUNA SLIDERS

seared tuna + togarashi spices + firecracker brussel slaw
harissa aioli + brioche buns

FRIED BRUSSEL SPROUTS

Asian dressing + bonito flakes

BBQ PORK QUESADILLAS

avocado ranch + pico de gallo

BUFFALO MAYPORT SHRIMP

carrot & celery sticks + blue cheese dressing

TPC PRETZEL

queso + whole grain mustard + red wine mustard

LIGHT

SOUP OF THE DAY

crafted with fresh seasonal ingredients

TPC SALAD

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

KALE & PUFFED QUINOA SALAD

garbanzo beans + marcona almonds + feta cheese
roasted grapes + local honey + sherry vinaigrette

CAESAR SALAD

shaved parmesan + crostini

add chicken | shrimp | faroe island salmon

SPECIALTIES

REUBEN

sauerkraut + secret sauce + corned beef + rye bread
french fries

BUTTER CHICKEN

basmati rice + papaya chutney
yogurt raita + naan bread

FLORIDA GROUPEL TACOS

blackened grouper + avocado
cotija cheese + mango jicama slaw
poblano aioli + sweet potato fries

SUPERFOOD BOWL

poached egg + crispy brown rice
kale pesto + cucumber + mint + avocado
cauliflower + aleppo peppers

BLT

applewood bacon + lettuce
tomato + ciabatta
french fries

CLUB

turkey + ham + applewood bacon + cheddar
swiss + lettuce + tomato + toasted whole wheat
house made kettle chips

MAHI MAHI

blackened + pineapple slaw
pickled onions + charred poblano aioli
brioche bun + french fries

BUTTERMILK FRIED CHICKEN SANDWICH

"pan de sal" bread + chow chow + mayonnaise
house hot sauce + french fries

JACKFRUIT BURGER

honey yogurt + red onion + cilantro
tamarind chutney + tomato + garden salad

BURGER

8 oz. signature house ground beef + secret sauce
cheddar + brioche bun + french fries
add sautéed mushrooms | sautéed onions
avocado | egg | bacon

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.