

TPC SAWGRASS

~ SUNDAY BRUNCH ~

STARTERS

SOUTHERN HAM & CHEESE BOARD | 19 preserved fruit, spicy mustard, ritz

VERY BERRY AND WALNUT SCONES | 11 lemon cardamom glaze

BUTTERMILK BISCUITS | 9 whipped butter, local honey

FRESH FRUIT PLATE | 13 seasonal fruit, pecan banana bread

SALADS

TPC SALAD 10 | 17

sun-dried cherry , red onion, candied pecan blue cheese, white balsamic & agave vinaigrette

GRILLED VEGETABLE SALAD 12 | 18

zucchini, yellow squash, corn, asparagus, arugula, avocado, radish, cilantro vinaigrette

KALE CAESAR SALAD 11 | 17 kale, shaved parmesan, crostini

add chicken 8 | shrimp 14 | faroe island salmon 16

ENTREES

CINNAMON FRENCH TOAST | 14 blueberry compote, vanilla mascarpone

BISCUITS AND GRAVY | 16

house-made sausage gravy, buttermilk biscuit two eggs any style

BLUEBERRY & PECAN PANCAKES | 17 berry compote, whipped cream

CHICKEN & WAFFLES | 18 hot honey, strawberry

SHRIMP & GRITS | 26 four jumbo shrimp, goat cheese, creole sauce

BUILD YOUR OWN OMELET | 16 any 3 ingredients (additional items \$1 each) bacon | ham | cheddar | pepper jack

bacon | ham | cheddar | pepper jack goat cheese | onion | mushroom | bell pepper tomato | spinach, choice of toast choice of hash browns, grits, or fresh fruit BRUNCH BURGER | 23

double patty smash burger, secret sauce, cheddar, lettuce tomato, grilled onion, egg, bacon

STEAK & EGGS | 27

ny strip, two eggs hash browns, hollandaise

MAYPORT SHRIMP BENEDICT | 20

fried green tomato, asparagus, pimento cheese hollandaise choice of hash browns, grits, or fresh fruit

SUPERFOOD BOWL | 19

poached egg, crispy brown rice arugula pesto, cucumber, basil, avocado cauliflower, datil pepper

SEARED SALMON | 24

asparagus, navel orange, vidalia onion relish

BOTTOMLESS MIMOSAS | 25

Executive Chef—Matt Voskuil Chef de Cuisine—Jordan Pinnick