

NINETEEN

T P C S A W G R A S S

- LUNCH -

BITES

ROASTED BEETS | 17

purple haze goat cheese, belgium endive,
navel orange pistachio crumble

CRISPY BRUSSEL SPROUTS | 16

sorghum, pickled red onion, benne seed

SOUTHERN HAM & CHEESE BOARD | 19

preserved fruit, spicy mustard, ritz crackers

FRIED OYSTERS | 18

pimento cheese grits & pickled okra

FRIED CHICKEN SLIDERS | 16

chipotle ranch, crispy onion

TPC PRETZEL | 16

queso, whole grain mustard

SOUP DU JOUR 7 | 9

crafted with fresh seasonal ingredients

SALADS

TPC SALAD 11 | 17

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

KALE CAESAR SALAD 11 | 17

kale, shaved parmesan, crostini

BLT WEDGE SALAD 12 | 18

iceberg lettuce, slab bacon, tomato, whole grain crou-
ton

GRILLED VEGETABLE SALAD 12 | 18

zucchini, yellow & butternut squashes, asparagus, aru-
gula avocado, radish, onion, cilantro vinaigrette

add chicken 8

shrimp 14

faroe island salmon 16

SANDWICHES

SMASH BURGER | 19

secret sauce, cheddar, lettuce, tomato, grilled onion

BLACK TIE BURGER | 19

grilled burger, red onion, provolone
tomato, lettuce, peppercorn ranch

CLUB | 17

ham, turkey, applewood bacon, cheddar
swiss, lettuce, tomato, toasted whole wheat

BUTTERMILK FRIED CHICKEN | 18

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

LOCAL GROUPE SANDWICH | 23

beer-battered, pickled red onion, arugula, tartar sauce

GRILLED CHEDDAR & APPLE | 16

sourdough, cheddar, granny smith apple, arugula

MAINS

SEARED SALMON | 24

"foragers risotto," wild mushrooms, spinach

BISTRO STEAK | 28

smoked shallot & thyme butter
french fries

COUNTRY CAPTAIN | 21

curried chicken, basmati rice, papaya chutney
yogurt sauce, buttermilk biscuit

SUPERFOOD BOWL | 19

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

SEARED SCALLOPS | 26

sweet potato hash, bacon lardon, winter greens
pomegranate balsamic glaze

PAN FRIED CATFISH | 22

fingerling potato, tartar sauce, red cabbage slaw

Executive Chef—Matt Voskuil *Chef de Cuisine*—Jordan Pinnick

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.