# MINETEEN

### T P C S A W G R A S S

## $\sim$ SUNDAY BRUNCH $\sim$

### **STARTERS**

SOUTHERN HAM & CHEESE BOARD | 19

preserved fruit, spicy mustard, ritz crackers

COLOSSAL CINNAMON ROLL | 14 caramelized pecans, frosting

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 and butternut squashes, asparagus arugula, avocado, radish, onion, 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
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 SCALLOPS | 26

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

BOTTOMLESS MIMOSAS | 25

Executive Chef—Matt Voskuil Chef de Cuisine—Jordan Pinnick