

# 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

### SOUTHERN HAM & CHEESE BOARD | 19

preserved fruit, spicy mustard, ritz crackers

### SMOKED BEEF BRISKET SLIDERS | 16

horseradish cheddar, poblano pepper & onion jam

### CRISPY BRUSSEL SPROUTS | 16

sorghum, pickled red onion, benne seed

### CHARRED OCTOPUS | 18

chorizo, potato, smoked paprika aioli

### 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

### BLT WEDGE SALAD 12 | 18

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

### KALE CAESAR SALAD 11 | 17

kale, shaved parmesan, crostini

### 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

black peppercorn gravy, herbed frites

### 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

*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.*