

THOUGHTFULLY CRAFTED

At JW Marriott,[®] we strive to provide our guests with a holistic approach to well-being, which is why our chefs partner with community artisans, organic farmers and sustainable fisheries to deliver fresh, authentic cuisine that celebrates local flavors and overall wellness.



ALL-DAY DINING

11.00 am – 10.00 pm | Please dial in-room dining on your telephone to order



LOCALLY INSPIRED	CLASSICS
Nashville Hot Chicken Wings 19 Heirloom Crudite, Ranch Dressing Garden Tomato Basil Bisque GF, VG 12 Add Grilled Cheese 5 Crispy Chicken Sandwich 18 Buttermilk Fried Chicken Breast, Romaine, Louie Sauce, House Sesame Bun, French Fries <i>Available in “Nashville Hot”</i> Salumi Flatbread 16 Soppressata, Mozzarella, Pomodoro, Hot Honey Fresh Basil Cheese Board 24 Curated Artisanal Cheeses, Traditional Accompaniments Add Charcuterie 6 Grilled Chicken & Avocado Sandwich 22 Swiss Cheese, Applewood Smoked Bacon, Tomato, Baby Arugula, Lemon Aioli, Ciabatta, French Fries	Hand-Carved Turkey Club DF 19 Turkey Breast, Smoked Bacon, Lettuce, Tomato, Herb Aioli, Focaccia, French Fries *Steak Frites 32 Angus Coulotte, Mushroom-Madeira Sauce, Maitre D'hôtel Butter, French Fries Griffin Burger 21 Two 4 oz American Wagyu Patties, Cheese, Lettuce, Smashville Sauce, House Sesame Bun, French Fries Add bacon 3 JW Garden Vegetable Lasagna VG 23 Butternut Squash Mornay, Spinach, Ricotta, Caramelized Onion, Roasted Red Peppers, Courgettes Herb Roasted Joyce Farms Chicken Breast 28 Pommes Purée, Persillade Carrots & Green Beans, Bourbon Veloute *Grilled Verlasso Salmon Nicoise 27 Potato, Haricot Vert, Hard Cooked Egg, Miso-Mustard Vinaigrette, Olive, Cherry Tomato
GREENS	

Caesar Salad | 16
Romaine, Treviso Radicchio, House Dressing
Garlic Croutons

Cobb Salad GF | **16**
Cherry Tomato, Chopped Bacon, Avocado, Hard Cooked Egg, Blue Cheese, Choice of Dressing

Market Quinoa Bowl GF, DF, V | **18**
Roasted Corn, Shaved Carrots, Tomato, Cucumber, Pickled Red Onions, Herb Dressing

Add Protien:
Avocado | 4 ***Salmon | 8** ***Steak | 8**
Grilled or Crispy Chicken | 6

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free JW Garden

A 22% service charge, \$6.00 delivery charge and appropriate sales tax will be added to your check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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KIDS		DESSERTS	
Cheese Pizza VG 12		Southern Key Lime Tart 12	
Tomato Sauce, Cherry Tomatoes, Mozzarella, Parmesan		Graham Cracker Crust, Vanilla Cream	
Grilled Cheese VG 12		Tipsy Tiramisu 12	
White Bread, American Cheese, French Fries		Coffee-Bourbon Soaked Lady Fingers Mascarpone Mousse	
Chicken Tenders DF 12		Red Velvet Cheesecake Mousse GF 12	
French Fries, Honey Mustard		Cream Cheese Frosting, Gluten-Free Red Velvet Cake, Chocolate Sauce	
		Homemade Gelato Scoops MP	
		Inquire with server	

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BEVERAGES

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REFRESHING CHOICES

Café Umbria Brewed Coffee | 14

Decaffeinated Café Umbria Coffee | 13

Rishi Teas | 8

English Breakfast, Earl Grey, Peppermint, Jade Cloud, Chamomile Medley, Blueberry Hibiscus, Jasmine

Additions:

Whole Milk, Cream, Skim Milk
Almond Milk, Soy Milk, Oat Milk
Honey, Lemon Wedges

Assorted Juices | 9

Orange, Apple, Cranberry
Tomato, Pineapple

Assorted Soft Beverages | 8

Pepsi, Diet Pepsi, Starry
Mountain Dew, Dr Pepper

Milk by the Glass | 7

Whole, Chocolate, 2%, Skim, Almond, Soy, Oat

Café Umbria Espresso | 8

Café Umbria Cappuccino | 8

Extra Shot | 2.50

Saratoga Still (16 oz) | 8

Saratoga Still (28 oz) | 10

Saratoga Sparkling (16 oz) | 8

Saratoga Sparkling (28 oz) | 10

Iced Tea | 8

Cold Brew | 8

SATISFYING SMOOTHIES

Tropical Smoothie | 12

Mango, Pineapple, Passion Fruit

Berry Smoothie | 12

Strawberry, Blackberry, Raspberry

Vitality Smoothie | 12

Mango, Spinach, Broccoli, Avocado, Coconut
Ginger, Lime

SPECIALTY JUICES

Energized | 11

Cold Pressed Carrot, Pineapple Orange Apple, Lemon

Mighty Green | 11

Cold Pressed Apple, Celery, Cucumber Kale,
Collard Greens

Freshly Squeezed Grapefruit Juice | 11

BEER

Domestic | 9

Bud Light
Yuengling
Miller Lite
Michelob Ultra
Blue Moon

Non-Alcoholic | 9

Hazy IPA, Athletic Brewing Company

Imported | 9

Heineken, the Netherlands
Corona Extra, Mexico
Stella Artois, Belgium
Guinness Draught, Ireland

Regional/Craft | 9

Bob's Your Uncle
Diskin Cider, Nashville, TN
Ruby Red American Ale, Red Ale
Fat Bottom Brewing, Nashville, TN
Thunder Ann, American Pale Ale
Jackalope Brewing Co., Nashville, TN

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DRAFT		SPARKLING/ROSÉ	
Tiny Bomb Pilsner 7 Wiseacre Brewing Co., Memphis, TN		Louis Perdrier Brut, France, NV Glass 14 Bottle 46	
The Rosé Belgium Blonde Ale 8 The Black Abbey Brewing, Nashville, TN		Bouvet Brut, “Rosé Excellence”, Loire Valley, France, NV Glass 18 Bottle 76	
Jai Alai IPA 7 Cigar City Brewing, Tampa FL		Veuve Clicquot Brut, “Yellow Label” Reims, France, NV Glass 26 Bottle 184	
Homestyle IPA 11 Bearded Iris Brewing, Nashville, TN		Hecht & Bannier Rosé, Languedoc, France Glass 15 Bottle 62	
WHITE WINE		RED WINE	
Drylands Sauvignon Blanc, Marlborough, New Zealand Glass 16 Bottle 60		Chloe Prosecco, Veneto D.O.C., Italy Glass 16 Bottle 62	
Benzinger Chardonnay, Sonoma, CA Glass 16 Bottle 60		Daou Cabernet Sauvignon, Pasa Robles, CA Glass 18 Bottle 68	
Comte De La Chevalière Sancerre, Loire Valley, France Glass 23 Bottle 88		Barone Fini Merlot, Trentino D.O.C., Italy Glass 17 Bottle 64	
Nik Weis Riesling, Mosel, Germany Glass 15 Bottle 56		Paul Jaboulet Grenache Syrah Blend, Côtes du Rhône, France Glass 16 Bottle 60	
Pietrame Pinot Grigio, Terre di Chieti, Italy Glass 15 Bottle 56		Imagery Estate Pinot Noir, Sonoma, CA Glass 17 Bottle 64	
		Roth Estate Cabernet, Alexander Valley, CA Glass 23 Bottle 88	

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