



**JW** MARRIOTT  
NASHVILLE

TASTEFULLY  
NOURISHED

SAVOR by JW

# THOUGHTFULLY CRAFTED

At JW Marriott,<sup>®</sup> 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.



# BREAKFAST

6:30AM-11AM, DAILY

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

## REVITALIZING JUICES

**Energized | 11**  
Cold Pressed Carrot, Pineapple, Apple, Citrus

**Mighty Green | 11**  
Cold Pressed Apple, Celery, Cucumber, Kale

**Freshly Squeezed Grapefruit Juice | 11**

## 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

## BALANCED START

 **Greek Yogurt Berry Parfait VG | 15**  
Vanilla Bean Greek Yogurt, Fresh Mixed Berries  
House Granola

 **Avocado Toast VG | 16**  
Green Goddess, Sprouts, Fresh Ricotta,  
Pomegranate, Dukkah Spice

*Add Two Eggs Any Style / 6*

**Cereal | 9**  
Special K, Cheerios, Raisin Bran, Fruit Loops

## KIDS

**Pancakes | 10**  
Maple Syrup, Whipped Butter

**\*Junior All American | 10**  
One Egg, Bacon, Crispy Potatoes

## CLASSICS

**\*All American Breakfast GF | 19**  
Two Eggs Any Style, Cottage Potatoes, Choice of  
Smoked Bacon or Sausage Links or Griddled Ham  
*Substitute Chicken-Apple Sausage / 4*  
*Substitute Egg White / 3*

**Buttermilk Pancakes VG | 18**  
Maple Syrup, Softened Butter  
*Chocolate or Blueberry Pancakes +4*

**Warm Steel-Cut Oats VG, DF | 13**  
Cinnamon Apples, Brown Sugar, House Granola

## CHEF'S CHOICE

**Broadway Scramble GF | 21**  
Eggs, Sausage, Bacon, Mushroom Cheddar Cheese,  
Cottage Potatoes

## CUSTOM OMELETS

**Create Your Own Omelette | 22**  
served with cottage fries,  
Choose 3 toppings, additional toppings \$1.50

**Protein**  
Turkey, Ham, Bacon, Sausage, Smoked Salmon

**Cheese & Dairy**  
Mozzarella, Cheddar, Parmesan, Swiss, Gouda

**Vegetables**  
Mushroom, Spinach, Pepper, Onion, Tomato

## SINGLE SERVINGS

**Toast or Biscuit, Whipped Butter | 5**  
**Two Eggs, Any Style | 6**  
**Cottage Potatoes | 7**  
**Fruit Bowl | 10**  
**Applewood Smoked Bacon | 8**  
**Country Sausage Link | 7**  
**Chicken-Apple Sausage Links | 8**  
**Butter Croissant | 9**  
**Pain Au Chocolate | 9**  
**House Blueberry Muffin | 9**

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.

# BEVERAGES

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REFRESHING CHOICES

Cafe Umbria Brewed Coffee | 13

Decaffeinated Cafe 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 and Lemon Wedges

Assorted Juices | 9

Grapefruit, Apple, Cranberry  
Tomato, Pineapple, Orange

Assorted Soft Beverages | 8

Pepsi, Diet Pepsi, Starry  
Mountain Dew, Dr Pepper

Milk by the Glass | 7

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

Cafe Umbria Espresso | 8

Cafe 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

BEER

Domestic | 9

Bud Light  
Yuengling  
Miller Lite  
Michelob Ultra  
Blue Moon  
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

- Tiny Bomb Pilsner | 9**  
Wiseacre Brewing Co., Memphis, TN
- The Rose Belgium Blonde Ale | 9**  
The Black Abbey Brewing, Nashville, TN
- Jai Alai IPA | 9**  
Cigar City Brewing, Tampa FL
- Homestyle IPA | 11**  
Bearded Iris Brewing, Nashville, TN

WHITE WINE

- Yealands**  
Sauvignon Blanc, Marlborough, New Zealand  
**Glass | 16   Bottle | 60**
- Benzinger**  
Chardonnay, Sonoma, CA  
**Glass | 16   Bottle | 60**
- Nik Weis**  
Riesling, Mosel, Germany  
**Glass | 15   Bottle | 56**
- Pietrame**  
Pinot Grigio, Terre di Chieti, Italy  
**Glass | 15   Bottle | 56**

SPARKLING/ROSÉ

- Louis Perdrier**  
Brut, France, NV  
**Glass | 14   Bottle | 46**
- Bouvet**  
Brut, “Rosé Excellence”, Loire Valley, France, NV  
**Glass | 18   Bottle | 76**
- Veuve Clicquot**  
Brut, “Yellow Label” Reims, France, NV  
**Glass | 26   Bottle | 184**

- Hecht & Bannier**  
Rosé, Languedoc, France  
**Glass | 15   Bottle | 62**

- Chloe**  
Prosecco, Veneto D.O.C., Italy  
**Glass | 15   Bottle | 62**

RED WINE

- Threadcount**  
Cabernet Sauvignon, Pasa Robles, CA  
**Glass | 18   Bottle | 68**
- Barone Fini**  
Merlot, Trentino D.O.C., Italy  
**Glass | 17   Bottle | 64**
- Paul Jaboulet**  
Grenache Syrah Blend, Côtes du Rhône, France  
**Glass | 16   Bottle | 60**
- Imagery Estate**  
Pinot Noir, Sonoma, CA  
**Glass | 17   Bottle | 64**
- Roth Estate**  
Cabernet, Alexander Valley, CA  
**Glass | 23   Bottle | 88**

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