



JW MARRIOTT

NASHVILLE

TASTEFULLY
NOURISHED

SAVOR by JW

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

LUNCH & DINNER: EVERYDAY 11AM TO 10PM

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

LOCALLY INSPIRED

“Nashville Hot” Chicken Wings | 20

Ranch Dressing, Crudité

*Big Stomp Burger | 22

Two 4oz American Wagyu Patties, Cheese Sauce, Smoked Bacon, Lettuce, Smashville Burger Sauce, Pickle Spear, House-made Sesame Bun, French Fries

Crispy Chicken Sandwich | 20

Buttermilk Fried Chicken Breast, Romaine Louie Sauce, House-made Sesame Bun French Fries

Available in “Nashville Hot”

BALANCED SNACKS

Roasted Garlic Hummus V, DF | 13

Crudite, Olive Oil

Warm Marinated Olives & Feta VG | 13

Rosemary & Citrus Marinated Castalveltrano Olives And Kalamata Olives Feta, Artisan Crackers
Feta, Flatbread Crisp

GREENS

Classic Caesar VG | 15

Romaine, Parmesan, Croutons
Caesar Dressing

Heirloom Beet Salad VG | 17

Roasted Baby Beets, Noble Springs Goat Cheese, Spiced Walnuts, Arugula
Blood Orange, Banyuls Vinaigrette

Add:

Avocado | 5

Grilled or Crispy Chicken | 9

*Salmon | 15

CLASSICS

Cheese Pizza VG | 14

House Tomato Sauce, 9" artisan wood-fire crust, Cherry Tomato, Mozzarella, Parmesan
Fines Herbs

Pepperoni Pizza | 16

House Tomato Sauce, 9" artisan wood-fire crust, Pepperoni, Mozzarella, Parmesan, Fines Herbs

Hand-Carved Turkey Club DF | 19

Turkey Breast, Smoked Bacon, Lettuce
Vine Tomato, Herb Aioli, Sourdough Bread
French Fries

Tomato Bisque GF, VG | 11

Fresh Herbs, Extra Virgin Olive Oil

Add Grilled Cheese +5

ENTREES

Grilled Chicken Paillard GF | 28

Artichoke, Sundried Tomato, Spinach
Pinenuts, Mascarpone Sauce, Potato Puree

Ale Braised Short Ribs | 32

Confit Vegetables, Creamy Parmesan Grits
Preserved Lemon Gremolata

Seared Salmon | 33

Warm Farro, Confit Tomatoes, Charred
Brocolini, Lemon Butter Sauce

Sugo Rosa Pasta VG | 24

Fresh Gemelli Pasta, Creamy Pomodoro Sauce
Fresh Ricotta, Parmesan

SIDES

French Fries V, DF | 10

Buttery Whipped Potatoes VG, GF | 10

Chargrilled Broccolini V, GF, DF | 12

Garden Salad V, GF, DF | 10

Sweet Potato Fries V, DF | 12

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

One-time use menu. 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

Cheese Pizza VG | 12

Tomato Sauce, Cherry Tomatoes
Mozzarella, Parmesan

Grilled Cheese VG | 12

White Bread, American Cheese, French
Fries

Chicken Tenders DF | 12

French Fries, Honey Mustard

DESSERTS

Pecan Turtle Cheesecake | 10

Oreo Cookie Cream, Candy Pecans
Caramel

Orange Chocolate Fudge Cake | 12

Citrus Ganache, Candy Orange Peel

Lemon Meringue Tart | 12

Strawberry Pearls, Vanilla Cream

Single Gelato | 8.50

Double Gelato | 14.50

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

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BEVERAGES

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REFRESHING CHOICES

Cafè Umbria Brewed Coffee | 14

Decaffeinated Cafè Umbria Coffee | 13

Dammann Frères Tea | 8

Breakfast, Earl Grey, Jasmine Green
Peppermint, Four Red Fruits Blend
Chamomile

Additions:

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

Assorted Juices | 8

Orange, Apple, Cranberry
Tomato, Pineapple

Assorted Soft Beverages | 8

Pepsi, Diet Pepsi, Sierra Mist
Mountain Dew, Dr Pepper

Milk by the Glass | 7

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

Cafè Umbria Espresso | 8

Cafè Umbria Cappuccino | 8

Extra Shot | 2.50

Fiji Water (500ml) | 8

Fiji Water (1 ltr) | 10

Pellegrino (500ml) | 8

Iced Tea | 8

Cold Brew | 8

SATISFYING SMOOTHIES

Mighty Mango | 11

Mango, Apple, Orange, Banana, with a
hint of Lemon

Blue Machine | 11

Blueberry, Blackberry, Apple, Banana

Strawberry Banana | 11

Strawberry, Apple, Banana, with a hint of
Orange

SPECIALTY JUICES

Immunity | 11

Cold Pressed Blood Orange, Elderberry
Turmeric, Ginger, Black Pepper

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 | 6

Bud Light
Budweiser
Miller Lite
Michelob Ultra
Blue Moon, Belgian White
O'Doul's Non-Alcoholic

Imported | 7

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

Regional/ Craft | 7

Jai Alai IPA
Cigar City Brewing, Tampa, FL

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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WHITE WINE

Kris, Pinot Grigio

Delle Venezie, Italy

Glass | 15 Bottle | 56

Kruger-Rumpf, Riesling

Trocken-Nahe, Germany

Glass | 15 Bottle | 56

Three Brooms, Sauvignon Blanc

Marlborough, New Zealand

Glass | 16 Bottle | 60

Mer Soleil, Chardonnay

Saint Lucia Highlands, California

Glass | 17 Bottle | 65

Whispering Angel

Cotes de Provence, France

Glass | 15 Bottle | 58

BUBBLES / CHAMPAGNE

Gruet, Brut

New Mexico

Glass | 14 Bottle | 46

Bouvet Rosé Excellence, Brut

Loire Valley, France, NV

Glass | 16 Bottle | 68

BUBBLES / CHAMPAGNE

La Cuvée, Brut “Laurent Perrier”

Reims, France, NV

Bottle | 110

Laurent Perrier

1/2 Bottle | 92

Veuve Clicquot, Brut, “Yellow Label”

Reims, France, NV

Bottle | 186

RED WINE

Evolution, Pinot Noir by Sokol Blasser

Willamette Valley, Oregon

Glass | 15 Bottle | 56

Cavas Don Nicasio Reserva, Malbec

Mendoza, Argentina

Glass | 17 Bottle | 62

Orin Swift’s “Abstract” Red Blend

California

Glass | 21 Bottle | 80

The 75 Wine Company Cabernet Sauvignon

California

Glass | 18 Bottle | 69

Justin, Cabernet Sauvignon

Paso Robles, California

Glass | 18 Bottle | 69

375ML BOTTLES

1800 Blanco Tequila | 40

Don Julio Blanco Tequila | 40

Tito’s Vodka | 40

Tanqueray Gin | 40

Captain Morgan’s Rim | 40

Jameson Irish Whiskey | 40

Jack Daniels TN Whiskey | 40

