



**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.



# ALL-DAY DINING

LUNCH & DINNER: EVERYDAY 11AM to 10PM  
PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER



LOCALLY INSPIRED

- Nashville Hot Chicken Tenders | 18**  
Country Bread, Pickles,  
Ranch or Blue Cheese Dressing
- Crispy Chicken Sandwich | 18**  
Buttermilk Fried Chicken Breast, Romaine  
Louie Sauce, House Sesame Bun, French Fries  
**Available in “Nashville Hot”**
- Cheese Board VG | 22**  
Curated Artisanal Cheeses, Traditional  
Accompaniments (add Charcuterie +6)

GREENS

- Caesar Salad | 16**  
Treviso Radicchio, House Dressing  
Garlic Croutons
- Cobb Salad | 16**  
Cherry Tomato, Chopped Bacon, Avocado  
Chopped Egg, Gorgonzola, Choice of Dressing
- Market Quinoa Bowl GF, DF, V | 18**  
Roasted Corn, Shaved Carrots, Tomato  
Cucumber, Pickled Red Onions, Herb Dressing
- Add:**  
Avocado / 4   \*Salmon / 8   \*Steak / 8  
Grilled or Crispy Chicken / 6

CLASSICS

-  **Salumi Flatbread | 16**  
Soppressata, Mozzarella, Pomodoro, Hot Honey  
Fresh Basil
- Hand-Carved Turkey Club DF | 19**  
Turkey Breast, Smoked Bacon, Lettuce, Tomato  
Herb Aioli, Sourdough Bread, French Fries
- Grilled Chicken & Avocado Sandwich | 22**  
Swiss Cheese, Applewood Smoked Bacon  
Tomato, Baby Arugula, Lemon Aioli, Ciabatta  
French Fries
- Garden Tomato Basil Soup GF, V | 12**  
*Add Grilled Cheese +5*
- \*Griffin Burger | 19 (add bacon +3)**  
Two 4oz American Wagyu Patties, Cheese  
Lettuce, Smashville Sauce, House Sesame Bun  
French Fries
-  **JW Garden Pasta Primavera V | 22**  
Fusilli Pasta, Seasonal Vegetables, Olive Oil,  
Blended Herbs
- Add:**  
*\*Salmon / 8   \*Steak / 8   Grilled or Crispy Chicken / 6*

MAKE-IT-YOURS

Select one protien, one sauce, and one side.

- Roasted Airline Chicken Breast | 29**  
**\*Pan-Seared Salmon | 30**  
**\*Coulotte Steak | 32**
- | Sauces           | Sides              |
|------------------|--------------------|
| Mushroom-Madiera | French Fries       |
| Buerre Blanc     | Pommes Purée       |
| Green Goddess    | Roasted Vegetables |
| Nashville Hot    | Garden Salad       |
|                  | Mac n' Cheese      |

Additional sides are available at \$10 each.

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 —————

**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 —————

**Orange Chocolate Tart** | 12  
Orange Curd, Chocolate Ganache  
Candy Orange Peel

**Tipsy Tiramisu** | 12  
Coffee-Bourbon Soaked Lady Fingers  
Mascarpone Mousse

**Red Velvet Cheesecake Mousse** | 12 GF  
Cream Cheese Frosting, Gluten-Free Red Velvet  
Cake, Chocolate Sauce

**Homemade Gelato Scoops** | MP  
Inquire with server

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

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# BEVERAGES

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## REFRESHING CHOICES

**Cafe Umbria Brewed Coffee | 14**

**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**

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 or Oat

**Cafe Umbria Espresso | 8**

**Cafe 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

**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 | 8**

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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\*Must be 21 years of age or older to consume alcoholic beverages.

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## DRAFT

### **Tiny Bomb Pilsner | 7**

Wiseacre Brewing Co., Memphis, TN

### **The Rose Belgium Blonde Ale | 8**

The Black Abbey Brewing, Nashville, TN

### **Jai Alai IPA | 7**

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**

### **Comte De La Chevalière**

Sancerre, Loire Valley, France

**Glass | 23   Bottle | 88**

### **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 | 16   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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