

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.



LATE NIGHT DINING

AVAILABLE SUN-THURS, 10PM - MIDNIGHT & FRI-SAT, 10PM-1AM
PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER



APPETIZERS

LARGE PLATES

Parmesan Truffle Fries VG | 11

Fresh Herbs

Roasted Garlic Hummus V, DF | 14

Crudite, Olive Oil

Chicken Tenders | 18

Country Bread, Pickles,
Ranch or Blue Cheese Dressing

***Griffin Burger** | 19 (add bacon +3)

Two 4oz American Wagyu Patties, Cheese
Lettuce, Smashville Sauce, House Sesame
Bun French Fries

Caesar | 16

Treviso Radicchio, House Dressing,
Garlic Croutons

Add:

Avocado / 4 **Salmon* / 8 **Steak* / 8
Grilled or Crispy Chicken / 6

DESSERTS

SIDES

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

French Fries | 10

Sweet Potato Fries | 10

Sautéed Vegetables | 10

Garden Salad | 10

Mac N' Cheese | 10

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.

LATE NIGHT BEVERAGES

AVAILABLE SUN-THURS, 10PM - MIDNIGHT & FRI-SAT, 10PM-1AM

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DRAFT		SPARKLING/ROSÉ	
Tiny Bomb Pilsner 9 Wiseacre Brewing Co., Memphis, TN		Louis Perdrier Brut, France, NV	14 / 46
The Rose Belgium Blonde Ale 9 The Black Abbey Brewing, Nashville, TN		Bouvet Brut, “Rosé Excellence”, Loire Valley, France, NV	18 / 76
Jai Alai IPA 9 Cigar City Brewing, Tampa FL		Veuve Clicquot Brut, “Yellow Label” Reims, France, NV	26 / 184
Homestyle IPA 11 Bearded Iris Brewing, Nashville, TN		Hecht & Bannier Rosé, Languedoc, France	15 / 62
BEER		RED WINE	
Domestic 9 Bud Light Yuengling Miller Lite Michelob Ultra Blue Moon		Chloe Prosecco, Veneto D.O.C., Italy	15 / 62
Non-Alcoholic 9 Hazy IPA, Athletic Brewing Company		Daou Cabernet Sauvignon, Paso Robles, CA	18 / 68
Imported 9 Heineken, the Netherlands Corona Extra, Mexico Stella Artois, Belgium Guinness Draught, Ireland		Barone Fini Merlot, Trentino D.O.C., Italy	17 / 64
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		Paul Jaboulet Grenache Syrah Blend, Côtes du Rhône, FR	16 / 60
		Imagery Estate Pinot Noir, Sonoma, CA	17 / 64
		Roth Estate Cabernet, Alexander Valley, CA	23 / 88
375ML BOTTLES		WHITE WINE	
<i>Includes choice of three sodas or mixers</i>		Drylands Sauvignon Blanc, Marlborough, NZ	16 / 60
Don Julio Blanco Tequila 60		Benzinger Chardonnay, Sonoma, CA	16 / 60
Tito's Vodka 60		Nik Weis Riesling, Mosel, Germany	15 / 56
Tanqueray Gin 60		Pietrame Pinot Grigio, Terre di Chieti, Italy	15 / 56
Captain Morgan's Rum 60			
Jack Daniels TN Whiskey 60			

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

OVERNIGHT MENU

AVAILABLE SUN-THURS 12AM-6AM & FRI-SAT 1AM-6AM

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LIGHT BITES

Sumac & Pomegranate Hummus | 12 V

Carrot, Celery, Watermelon Radish

Fruit Cup | 11 V

Cantaloupe, Pineapple, Honeydew, Grape

Yogurt Parfait | 13 VG

Greek Yogurt, Mixed Berry Compote,
Granola, Berries

APPETIZERS

Salumi Flatbread | 16

Soppressata, Mozzarella, Pomodoro
Hot Honey, Fresh Basil

Pepperoni Pizza | 16

House Tomato Sauce, Artisanal Wood Fired
Flatbread, Pepperoni, Mozzarella

Cheese Pizza | 15 VG

House Tomato Sauce, Artisanal Wood Fired
Flatbread, Cherry Tomato, Mozzarella

SALADS & SANDWICHES

Chicken Salad Sandwich | 17

Southern-Style Chicken Salad,
Housemade Bun, Lettuce, Tomato

Chopped Cobb Salad | 15 VG

Romaine Lettuce, Hard Boiled Egg, Cherry
Tomato, Avocado-Ranch Dressing

Hot Italian Sandwich | 18

Shaved Honey Baked Ham, Provolone,
Calabrian Salami, Pepperoncini Relish

Turkey Club Wrap | 19

Oven Roasted Turkey, Bacon, Romaine,
Tomato, Herb Aioli, Swiss

Mortadella Sandwich | 16

Focaccia Bread, Thinly Sliced Mortadella,
Provolone Cheese, Truffle Aioli

DESSERTS

Orange Chocolate Tart | 12

Tipsy Tiramisu | 12

Red Velvet Cheesecake Mousse | 12

SNACKS

Candy | 4

Snickers, Kitkat, M&M's

Potato Chips | 4

Health Bars | 8

Cliff Bar, KIND Bar

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