



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.



# 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	
<b>Parmesan Truffle Fries</b> VG   11 Fresh Herbs		<b>Chicken Tenders</b>   18 Country Bread, Pickles, Ranch or Blue Cheese Dressing	
<b>Roasted Garlic Hummus</b> V, DF   14 Crudite, Olive Oil		<b>*Griffin Burger</b>   19 (add bacon +3) Two 4oz American Wagyu Patties, Cheese Lettuce, Smashville Sauce, House Sesame Bun French Fries	
		<b>Caesar</b>   16 Treviso Radicchio, House Dressing, Garlic Croutons	
		<b>Add:</b> <i>Avocado</i> / 4 <i>*Salmon</i> / 8 <i>*Steak</i> / 8 <i>Grilled or Crispy Chicken</i> / 6	
DESSERTS		SIDES	
<b>Orange Chocolate Tart</b>   12 Orange Curd, Chocolate Ganache Candy Orange Peel		<b>French Fries</b>   10	
		<b>Sweet Potato Fries</b>   10	
		<b>Sautéed Vegetables</b>   10	
<b>Tipsy Tiramisu</b>   12 Coffee-Bourbon Soaked Lady Fingers Mascarpone Mousse		<b>Garden Salad</b>   10	
		<b>Mac N' Cheese</b>   10	
<b>Red Velvet Cheesecake Mousse</b>   12 GF Cream Cheese Frosting, Gluten-Free Red Velvet Cake, Chocolate Sauce			

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