

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

11.00 am - 10.00 pm | Please dial in-room dining on your telephone to order

BALANCED SNACKS

Tortilla Soup GF, VG, DF | 14

Crispy Tortilla, Cilantro, Pasilla Chile, Avocado, Grilled Lime

Add Grilled Chicken | 8

Cheese Board VG | 32

Curated Artisanal Cheeses, Traditional Accompaniments

Add Charcuterie | 7

Crudit  VG, GF | 18

Garden Vegetables, Whipped Feta Dip

GREENS

Caesar Salad | 17

Romaine, Treviso Radicchio, House Dressing, Garlic Croutons

Mediterranean Chopped Salad VG, GF | 20

Crispy Chickpeas, Harissa Roasted Carrots, Romaine, Marinated Feta, Toasted Almond, Radish, Turmeric-Ginger Vinaigrette

Market Quinoa Bowl GF, DF, V | 21

Roasted Corn, Shaved Carrots, Tomato, Cucumber, Pickled Red Onions, Herb Dressing

Add Protein:

Avocado | 6 *Pan Seared Verlasso Salmon | 8

Grilled or Crispy Chicken | 6

LOCALLY INSPIRED

Nashville Hot Chicken Wings | 23

Heirloom Crudite, Ranch Dressing

Salumi Flatbread | 20

San Marzano Tomato Sauce, Fresh Hand-Pulled Dough, Mozzarella, Soppressata, Hot-Honey, Basil

Grilled Chicken & Avocado Sandwich | 26

Swiss Cheese, Applewood Smoked Bacon, Tomato, Baby Arugula, Lemon Aioli, Grilled Multigrain Bread, French Fries

Short Rib "Birria" GF | 36

Creamed Corn, Smokey Ancho Beef Jus, Pickled Red Onion, Radish, Pico de Gallo

CLASSICS

Hand-Carved Turkey Club | 22

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

Griffin Burger | 25

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

Add Bacon | 5

Blackened Verlasso Salmon Sandwich | 29

Sustainably Raised Salmon, Remoulade, Green Leaf Lettuce, Pickled Red Onion, Tomato, House-Made Sesame Bun, French Fries

JW Garden Spring Vegetable Risotto VG, GF | 28

Pesto-Mascarpone Cream, Asparagus, Roasted Carrots, Confit Herb Tomato, Calabrian Chile Gremolata

Add Grilled Chicken | 8

***Pan Seared Verlasso Salmon | 8**

Herb Roasted Joyce Farms Chicken Breast | 30

Pommes Pur e, Blistered Asparagus and Confit Tomato, Grilled Lemon Chicken Jus

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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JW SUSHI COLLECTION

Only available from 6.00 - 9.00 pm

California Roll GF, DF | 21

Crab, Cucumber, Avocado, Koshihikari Rice
Served with pickled ginger, wasabi,
gluten-free tamari soy

Spicy Tuna Roll GF, DF | 23

Tuna, Spicy Mayo, Koshihikari Rice
Served with pickled ginger, wasabi,
gluten-free tamari soy

KIDS

Cheese Pizza VG | 14

Tomato Sauce, Cherry Tomatoes, Mozzarella,
Parmesan

Grilled Cheese VG | 14

White Bread, American Cheese, French Fries

Chicken Tenders DF | 12

French Fries, Honey Mustard

ARTFUL DESSERTS

Pistachio Layer Cake | 15

White Chocolate Ganache, Pistachio Buttercream

Lemon Cream Cheese Tart | 14

Gram Cracker Crust, Lemon Mousse,
Cream Cheese Icing

Devil's Food Chocolate Cake Trifle VG, GF | 14

Chocolate Mousse, Caramel

Homemade Gelato/Sorbet Scoops

Inquire for seasonal flavors

One Scoop 8 || Two Scoops 12

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BEVERAGES

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REFRESHING CHOICES

Café Umbria Brewed Coffee | 14

Decaffeinated Café 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, 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, Oat

Café Umbria Espresso | 8

Café 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

Non-Alcoholic | 9

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 | 7

Wiseacre Brewing Co., Memphis, TN

The Rosé 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

Drylands

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 | 56

Bouvet

Brut, "Rosé Excellence", Loire Valley, France, NV

Glass | 18 Bottle | 76

Veuve Clicquot

Brut, "Yellow Label" Reims, France, NV

Glass | 26 Bottle | 118

Hecht & Banner

Rosé, Languedoc, France

Glass | 15 Bottle | 62

Chloe

Prosecco, Veneto D.O.C., Italy

Glass | 16 Bottle | 68

RED WINE

Daou

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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