



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.



BREAKFAST

6:30AM-11AM, DAILY

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

REVITALIZING JUICES

Energized GF, DF, V | 13

Cold Pressed Carrot, Pineapple, Apple, Citrus

Mighty Green GF, DF, V | 13

Cold Pressed Apple, Celery, Cucumber, Kale

Freshly Squeezed Grapefruit Juice GF, DF, V | 13

SATISFYING SMOOTHIES

Tropical Smoothie GF, DF, V | 14

Mango, Pineapple, Passion Fruit

Berry Smoothie GF, DF, V | 14

Strawberry, Blackberry, Raspberry

Vitality Smoothie GF, DF, V | 14

Mango, Spinach, Broccoli, Avocado, Coconut
Ginger, Lime

BALANCED START

Greek Yogurt Bowl VG, GF | 22

Fat-Free Vanilla Yogurt, Sliced Banana,
Strawberry, Kiwi, Toasted Coconut, Chia Seed

Avocado Toast VG | 23

Whipped Feta, Salsa Macha, Local Sprouts, Za'tar,
Petit Salad, One Egg Any Style

Cereal | 9

Special K, Cheerios, Raisin Bran, Fruit Loops

SINGLE SERVINGS

Toast or Biscuit, Whipped Butter | 5

Two Eggs, Any Style | 6

Crispy Smashed Marble Potatoes | 7

Fruit Bowl | 10

Side Berries | 12

Applewood Smoked Bacon | 9

Country Sausage Link | 8

Local Chicken-Apple Sausage Links | 9

Butter Croissant | 9

Pain Au Chocolate | 9

CLASSICS

***All American Breakfast** GF | 22

Two Cage-Free Eggs Any Style, Crispy Smashed
Potatoes, Choice of Smoked Bacon, Sausage Links
or Griddled Ham

Substitute Chicken-Apple Sausage | +4

Substitute Egg White | +3

Signature Eggs Benedict* GF | 27

Two Poached Cage-Free Eggs, Country Smoked
Ham, English Muffin, Hollandaise Sauce

Substitute Smoked Salmon | +4

Warm Steel-Cut Oats V, GF | 14

Golden Raisins, Brown Sugar

CHEF'S CHOICE

Broadway Scramble GF | 23

Three Cage-Free Eggs, Sausage, Bacon,
Mushroom, Cheddar Cheese, Crispy Smashed
Potatoes

Banana Cream Pancakes VG | 20

Brown Butter Maple Syrup, Banana Cream,
Vanilla Wafer Streusel

CUSTOM OMELETS

Create Your Own Omelette GF | 26

Served with crispy smashed potatoes,
Choose 3 fillings, additional fillings \$1.75

Protein

Turkey, Ham, Bacon, Sausage, Smoked Salmon

Cheese & Dairy

Mozzarella, Cheddar, Parmesan, Swiss

Vegetables

Mushroom, Spinach, Pepper, Onion, Tomato

KIDS

Pancakes | 10

Maple Syrup, Whipped Butter

***Junior All American** | 10

One Egg, Bacon, Crispy Potatoes

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.

BEVERAGES

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

REFRESHING CHOICES

Cafe Umbria Brewed Coffee | 13

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

Grapefruit, Apple, Cranberry
Tomato, Pineapple, Orange

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

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
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 | 9

Wiseacre Brewing Co., Memphis, TN

The Rose Belgium Blonde Ale | 9

The Black Abbey Brewing, Nashville, TN

Jai Alai IPA | 9

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

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 & Bannier

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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