



# 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

### **Parmesan Truffle Fries** VG | 14

Fresh Herbs

### **Roasted Garlic Hummus** V, DF | 15

Crudit , Olive Oil

## LARGE PLATES

### **Chicken Tenders** | 20

French Fries, Ranch or Blue Cheese Dressing

### **Griffin Burger** | 25

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

**(Add Bacon +4)**

### **Caesar** | 17

Romaine, Treviso Radicchio, House Dressing, Garlic Croutons

### **Add:**

*Avocado* | 6 \**Pan Seared Verlasso Salmon* | 12  
*Grilled or Crispy Chicken* | 8

## 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 Cake Trifle** V, GF | 14

Chocolate Mousse, Caramel

## SIDES

### **French Fries** | 10

### **Sweet Potato Fries** | 10

### **Saut ed Vegetables** | 12

### **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	
<b>Tiny Bomb Pilsner   9</b> Wisecre Brewing Co., Memphis, TN		<b>Louis Perdrier</b> Brut, France, NV	14 / 56
<b>The Rose Belgium Blonde Ale   9</b> The Black Abbey Brewing, Nashville, TN		<b>Bouvet</b> Brut, "Rosé Excellence", Loire Valley, France, NV	18 / 76
<b>Jai Alai IPA   9</b> Cigar City Brewing, Tampa FL		<b>Veuve Clicquot</b> Brut, "Yellow Label" Reims, France, NV	26 / 118
<b>Homestyle IPA   11</b> Bearded Iris Brewing, Nashville, TN		<b>Hecht &amp; Bannier</b> Rosé, Languedoc, France	15 / 62
BEER		RED WINE	
<b>Domestic   9</b> Bud Light Yuengling Miller Lite Michelob Ultra Blue Moon		<b>Daou</b> Cabernet Sauvignon, Paso Robles, CA	18 / 68
<b>Non-Alcoholic   9</b> Hazy IPA, Athletic Brewing Company		<b>Barone Fini</b> Merlot, Trentino D.O.C., Italy	17 / 64
<b>Imported   9</b> Heineken, the Netherlands Corona Extra, Mexico Stella Artois, Belgium Guinness Draught, Ireland		<b>Paul Jaboulet</b> Grenache Syrah Blend, Côtes du Rhône, FR	16 / 60
<b>Regional/ Craft   9</b> 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		<b>Imagery Estate</b> Pinot Noir, Sonoma, CA	17 / 64
		<b>Roth Estate</b> Cabernet, Alexander Valley, CA	23 / 88
375ML BOTTLES		WHITE WINE	
<i>Includes choice of three sodas or mixers</i>		<b>Drylands</b> Sauvignon Blanc, Marlborough, NZ	16 / 60
<b>Don Julio Blanco Tequila   60</b>		<b>Benzinger</b> Chardonnay, Sonoma, CA	16 / 60
<b>Tito's Vodka   60</b>		<b>Nik Weis</b> Riesling, Mosel, Germany	15 / 56
<b>Tanqueray Gin   60</b>		<b>Pietrame</b> Pinot Grigio, Terre di Chieti, Italy	15 / 56
<b>Captain Morgan's Rum   60</b>			
<b>Jack Daniels TN Whiskey   60</b>			

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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 V | 12

Carrot, Celery, Watermelon Radish

### Fruit Cup V | 11

Cantaloupe, Pineapple, Honeydew, Grape

### Yogurt Parfait VG | 13

Greek Yogurt, Mixed Berry Compote, Granola, Berries

## APPETIZERS

### Salumi Flatbread | 20

Soppresata, Mozzarella, Pomodoro Hot Honey, Fresh Basil

### Cheese Pizza VG | 18

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

## SALADS & SANDWICHES

### Hand-Carved Turkey Sandwich | 16

Spinach, Fig and Caramelized Onion Jam, Cheddar, Country Bread

### Hot Italian Sandwich | 18

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

### Chopped Cobb Salad VG | 15

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

### Bacon, Egg & Cheese Sandwich | 14

*All sandwiches served with chips.*

## DESSERTS

### Pistachio Layer Cake | 15

White Chocolate Ganache, Pistachio Buttercream

### Lemon Cream Cheese Tart | 14

Gram Cracker Crust, Lemon Mousse, Cream Cheese Icing

### Vegan Chocolate Cake Jar V, GF | 14

Devil's Food Cake, Chocolate Mousse, Caramel

## SNACKS

### Candy | 4

Snickers, Kitkat, M&M's

### Potato Chips | 4

### Health Bars | 8

Cliff Bar, KIND Bar

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