



**JW** MARRIOTT

NASHVILLE

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.



# ALL-DAY DINING

LUNCH & DINNER: MONDAY - FRIDAY, 11AM to 10PM | SATURDAY & SUNDAY, NOON - 10PM

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

## LOCALLY INSPIRED

**Soup of the Day** | 11

**Southern Tomato Bisque** GF, VG | 10  
Fresh Herbs, Extra Virgin Olive Oil

**Crispy Chicken Sandwich** | 20

Buttermilk Fried Chicken Breast, Lettuce  
Pickles, Bacon Louie Sauce, Artisan Roll  
French Fries

Available in “Nashville Hot”

## BALANCED SNACKS

**Roasted Garlic  
Hummus** V, DF | 13

Crudite, Olive Oil

**Marinated Olives &  
Feta** VG | 13

## GREENS

**Classic Caesar** VG | 15

Romaine, Parmesan, Croutons  
Caesar Dressing

**Marinated Tomato & Mozzarella** VG,  
GF | 17

Fresh Greens, Cucumber, Ricotta Pesto  
Dressing, Hazelnut Crisp

Balsamic Reduction

**Add:**

**Avocado** | 5

**Grilled or Crispy Chicken** | 9

**\*Salmon** | 15

## CLASSICS

**\*Chargrilled American Wagyu Burger**  
| 22

8oz Wagyu Beef Patty, Choice of Cheese  
Lettuce, Tomato, Onion, Pickle Spear  
Artisan Roll, French Fries

**9” Cheese Pizza** VG | 14

Tomato Sauce, Cherry Tomato, Mozzarella  
Parmesan, Fines Herbs

**9” Pepperoni Pizza** | 16

Tomato Sauce, Pepperoni, Mozzarella  
Parmesan, Fines Herbs

**Hand-Carved Turkey Club** DF | 19

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

**“Nashville Hot” Chicken Wings** | 20

Ranch Dressing, Crudité

## MAKE IT YOURS

**Select One Protein**

**Roasted Airline Chicken** | 26

Pan Jus

**\*Grilled 7oz 1855 Sirloin Steak** GF | 32

Bernaise Aioli

**\*Grilled 6oz Verlasso Salmon** GF | 30

Creamy Lemon Butter Sauce

**Select Two Sides**

Sides Available A La Carte | 9 each

**French Fries** V, DF

**Buttery Whipped Potatoes** VG, GF

**Mac & Cheese** VG

**Chargrilled Broccolini** V, GF, DF

**Garden Salad** V, GF, DF

**Roasted Carrots** V, GF, DF

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free

One-time use menu. A 22% service charge, \$5.00 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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## KIDS

### **Cheese Pizza VG | 12**

Tomato Sauce, Cherry Tomatoes  
Mozzarella, Parmesan

### **Grilled Cheese VG | 12**

White Bread, American Cheese, French  
Fries

### **Chicken Tenders DF | 12**

French Fries, Honey Mustard

### **Mac & Cheese VG | 12**

Conchiglie Pasta, Cheese Sauce

## DESSERTS

### **Signature Key Lime Pie | 10**

Vanilla Whip Cream, Graham Cracker Crust

### **Fudge Chocolate Bar | 10**

Dark Chocolate Ganache, Devil's Food Cake

### **Cheesecake Jar | 10**

Vanilla Cheesecake Mousse,  
Graham Cracker Crumble, Vanilla Cream

### **Cupcake Du Jour | 10**

Inquire with your server about this week's  
feature

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free

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# BEVERAGES

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## REFRESHING CHOICES

**illy Brewed Coffee | 14**

**Decaffeinated illy Coffee | 13**

**Dammann Frères Tea | 8**

Breakfast, Earl Grey, Jasmine Green  
Peppermint, Four Red Fruits Blend  
Chamomile

### Additions:

Whole milk, cream, skim milk,  
almond milk, soy milk, oat milk, honey  
and lemon wedges

**Assorted Juices | 8**

Orange, Apple, Cranberry  
Tomato, Pineapple

**Assorted Soft Beverages | 8**

Pepsi, Diet Pepsi, Sierra Mist  
Mountain Dew, Dr Pepper

**Milk by the Glass | 7**

Whole, Chocolate, 2%, Skim, Almond  
Soy or Oat

**illy Espresso | 8**

**illy Cappuccino | 8**

**Extra Shot | 2.50**

**Fiji Water (500ml) | 8**

**Fiji Water (1 ltr) | 10**

**Pellegrino (500ml) | 8**

**Iced Tea | 8**

**Cold Brew | 8**

## SATISFYING SMOOTHIES

**Mighty Mango | 11**

Mango, Apple, Orange, Banana, with a  
hint of Lemon

**Blue Machine | 11**

Blueberry, Blackberry, Apple, Banana

**Strawberry Banana | 11**

Strawberry, Apple, Banana, with a hint of  
Orange

## SPECIALTY JUICES

**Immunity | 11**

Cold Pressed Blood Orange, Elderberry  
Turmeric, Ginger, Black Pepper

**Energized | 11**

Cold Pressed Carrot, Pineapple Orange  
Apple, Lemon

**Mighty Green | 11**

Cold Pressed Apple, Celery, Cucumber  
Kale, collard greens

**Freshly Squeezed Orange Juice | 11**

## BEER

**Domestic | 6**

Bud Light  
Budweiser  
Miller Lite  
Michelob Ultra  
Blue Moon, Belgian White  
O'Doul's Non-Alcoholic

**Imported | 7**

Heineken, The Netherlands  
Corona Extra, Mexico  
Stella Artois, Belgium  
Guinness Draught, Ireland

**Regional/ Craft | 7**

Jai Alai IPA  
Cigar City Brewing, Tampa, FL

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 Rose Belgium Blonde Ale | 8**

The Black Abbey Brewing, Nashville, TN

### **Jai Alai IPA | 11**

Nashville, TN

### **Homestyle IPA | 11**

Bearded Iris Brewing, Nashville, TN

## ————— WHITE WINE —————

### **Kris, Pinot Grigio**

Delle Venezie, Italy

**Glass | 15    Bottle | 56**

### **Kruger-Rumpf, Riesling**

Trocken-Nahe, Germany

**Glass | 15    Bottle | 56**

### **Three Brooms, Sauvignon Blanc**

Marlborough, New Zealand

**Glass | 16    Bottle | 60**

### **Mer Soleil, Chardonnay**

Saint Lucia Highlands, California

**Glass | 17    Bottle | 65**

### **Whispering Angel**

Cotes de Provence, France

**Glass | 15    Bottle | 58**

## ————— BUBBLES / CHAMPAGNE —————

### **Gruet, Brut**

New Mexico

**Glass | 14    Bottle | 46**

### **Bouvet Rosé Excellence, Brut**

Loire Valley, France, NV

**Glass | 16    Bottle | 68**

## ————— BUBBLES / CHAMPAGNE —————

### **La Cuvée , Brut “Laurent Perrier”**

Reims, France, NV

**Bottle | 110**

### **Laurent Perrier**

1/2 Bottle | 92

### **Veuve Clicquot, Brut, “Yellow Label”**

Reims, France, NV

**Bottle | 186**

## ————— RED WINE —————

### **Evolution, Pinot Noir by Sokol Blasser**

Willamette Valley, Oregon

**Glass | 15    Bottle | 56**

### **Cavas Don Nicasio Reserva, Malbec**

Mendoza, Argentina

**Glass | 17    Bottle | 62**

### **Orin Swift’s “Abstract” Red Blend**

California

**Glass | 21    Bottle | 80**

### **The 75 Wine Company**

#### **Cabernet Sauvignon**

California

**Glass | 18    Bottle | 69**

### **Justin, Cabernet Sauvignon**

Paso Robles, California

