



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.



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 | 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 | 13

Crudite, Olive Oil

Marinated Olives & Feta | 13

Rosemary & Citrus Marinated Olives
Feta, Flatbread Crisp

GREENS

Classic Caesar | 15

Romaine, Parmesan, Croutons
Caesar Dressing

Marinated Tomato & Mozzarella | 17

Fresh Greens, Cucumber, Ricotta Pesto
Dressing, Hazelnut Crisp
Balsamic Reduction

Add:

Avocado | 5

Grilled or Crispy Chicken | 9

*Salmon | 15

*Sirloin Steak | 17

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 | 14

Tomato Sauce, Cherry Tomato, Mozzarella
Parmesan, Fines Herbs

9” Pepperoni Pizza | 16

Tomato Sauce, Pepperoni, Mozzarella
Parmesan, Fines Herbs

Hand-Carved Turkey Club | 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 | 32

Bernaise Aioli

*Grilled 6oz Verlasso Salmon | 30

Creamy Lemon Butter Sauce

Select Two Sides

Sides Available A La Carte | 9 each

French Fries

Buttery Whipped Potatoes

Mac & Cheese

Chargrilled Broccolini

Garden Salad

Roasted Carrots

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 | 12

Tomato Sauce, Cherry Tomatoes
Mozzarella, Parmesan

Grilled Cheese | 12

White Bread, American Cheese, French
Fries

Chicken Tenders | 12

French Fries, Honey Mustard

Mac & Cheese | 12

Conchiglie Pasta, Cheese Sauce

DESSERTS

Fudge Chocolate Bar | 9

Dark Chocolate Ganache, Devil's Food Cake

Cheesecake Jar | 9

Vanilla Cheesecake Mousse,
Graham Cracker Crumble, Vanilla Cream

Cupcake Du Jour | 9

Inquire with your server about this week's
feature

Thanksgiving Special | 28

Herb Roasted Turkey, giblet gravy, orange-cranberry sauce, roasted garlic potato
puree, sausage & sage stuffing, honey butter roasted carrots

Signature Key Lime Pie | 9

Vanilla Whip Cream, Graham Cracker Crust

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BEVERAGES

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REFRESHING CHOICES

illy Brewed Coffee | 13

Decaffeinated illy Coffee | 13

Dammann Frères Tea | 7

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 | 7

Orange, Apple, Cranberry
Tomato, Pineapple, Watermelon

Cold Pressed Juices | 12

Tangerine, Cucumber-Kale, Beet-Apple
Watermelon-Lemon

Assorted Soft Beverages | 7

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

Milk by the Glass | 6

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

illy Espresso | 7

illy Cappuccino | 7

Extra Shot | 2.50

Fiji Water (500ml) | 7

Fiji Water (1 ltr) | 10

Pellegrino (500ml) | 7

Iced Tea | 7

Cold Brew | 7

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

Glass | 18 Bottle | 69

