

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

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 Grapefruit Juice | 11

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

BALANCED START

Fresh Fruit Bowl VG | 16

Melons, Pineapple, Red Grapes
Vanilla Yogurt, Banana-Nut Bread

Greek Yogurt Berry Parfait VG | 15

Vanilla Bean Greek Yogurt, Fresh
Mixed Berries, House Granola

Avocado Toast VG | 16

Green Goddess, Sprouts, Fresh Ricotta,
Crushed Avocado, Pomegranate Seeds,
Dukka Spice

Add One Egg Any Style | 5

KIDS

Pancakes | 10

Maple Syrup

*Junior All American | 10

One Egg, Bacon, Potatoes

CLASSICS

*All American Breakfast GF | 19

Two Eggs Your Style, Choice of Sausage Link
Bacon, Cottage Potatoes

Substitute Chicken-Apple Sausage | 4.5

Substitute Egg White | 3

Buttermilk Pancakes VG | 18

Maple Syrup, Softened Butter

Chocolate or Blueberry Pancakes \$4

Warm Steel-Cut Oats VG, DF | 12

Cinnamon Apples, Brown Sugar, House
Granola

CUSTOM OMELETS

*Create Your Own Free Range Egg Omelet With Your Choice Of Three Fillings | 21

Served with cottage fries

Protein

Bacon, Sausage, Turkey

Cheese and Dairy

Cheddar, Mozzarella

Vegetables

Onions, Bell Peppers, Tomato, Spinach
Mushroom

Additional Fillings | 1.50 each

CHEF'S CHOICE

*Broadway Scramble GF | 19

Soft Scrambled Eggs, Sausage, Bacon
Mushroom, Cheddar Cheese, Cottage Fries

SINGLE SERVINGS

Toast or Biscuit, Whipped Butter | 5

Single Cage-Free Egg | 5

Cottage Fries | 6

Fruit Bowl | 10

Applewood Smoked Bacon | 7

Country Sausage Link | 7

Chicken-Apple Sausage Links | 8

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.

BEVERAGES

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

REFRESHING CHOICES

illy Brewed Coffee | 13

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

Grapefruit, 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

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

BEVERAGES

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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

Lovebird Strawberry Raspberry Wheat | 8

Jackalope Brewing Co., 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

Chateau Gassier, Rosé, “Esprit Gassier”

Cotes de Provence, France

Glass | 14 Bottle | 52

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

Veuve Clicquot, Brut, “Yellow Label”

Reims, France, NV

Bottle | 184

La Cuvée, Brut “Laurent Perrier”

Reims, France, NV

1/2 Bottle | 92

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

Ridge Vineyards Three Valleys

Zinfandel Blend

Sonoma County, 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



JW MARRIOTT

NASHVILLE