



JW MARRIOTT

NASHVILLE

TASTEFULLY
NOURISHED

SAVOR by JW

A close-up photograph of a chef's hands in a blue apron piping white cream onto a waffle. The chef is using a white piping bag with a metal nozzle. The waffle is on a grey tray. In the foreground, there is a small white bowl containing green garnishes, possibly chopped herbs or vegetables. The background is a plain, light-colored wall.

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

BALANCED START

Fresh Fruit Bowl VG | 16

Melons, Pineapple, Red Grapes

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 Pasture-Raised Egg Any Style | 6

Cereal | 9

Special K, Cherrios, Rasin Bran, Fruit Loops

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

PASTERIES

Butter Croissant | 9

Au Chocolate Croissant | 9

Housemade Blueberry Muffin | 9

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.

BREAKFAST

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CLASSICS

***All American Breakfast GF | 20**

Two Pasture-Raised Eggs Your Style, Cottage Potatoes, Choice of Smoked Bacon or Sausage Links

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

SINGLE SERVINGS

Toast or Biscuit, Whipped Butter | 5

Single Pasture-Raised Egg | 6

Cottage Potatoes | 6

Fruit Bowl | 10

Applewood Smoked Bacon | 7

Country Sausage Link | 7

Chicken-Apple Sausage Links | 8

CHEF'S CHOICE

***Broadway Scramble GF | 20**

Pasture-Raised Eggs, Sausage, Bacon, Mushroom Cheddar Cheese, Cottage Potatoes

Music City Omelet GF | 21

Three Pasture-Raised Eggs, Roasted Turkey Spinach, Mushrooms, Mozzarella
Served with Cottage Potatoes

KIDS

Pancakes | 10

Maple Syrup, Whipped Butter

***Junior All American | 10**

One pasture-Raised Egg, Bacon, Crispy Potatoes

ALL THE EGGS ON OUR A LA CARTE MENU ARE PASTURE-RAISED FROM **VITAL FARMS**. THIS MEANS THEY ARE LAID BY HENS THAT ARE FREE TO ROAM ON HEALTHY PASTURE LAND ALL YEAR LONG, THE RESULT IS BETTER QUALITY, TASTIER EGGS WITH BRIGHTER YOLKS.

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BEVERAGES

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REFRESHING CHOICES

Cafè Umbria Brewed Coffee | 13

Decaffeinated Cafè Umbria 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

Cafè Umbria Espresso | 8

Cafè Umbria Cappuccino | 8

Extra Shot | 2.50

Fiji Water (500ml) | 8

Fiji Water (1ltr) | 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

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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



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