



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: EVERYDAY 11AM TO 10PM

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

LOCALLY INSPIRED

“Nashville Hot” Chicken Wings | 20

Ranch Dressing, Crudités

*Big Stomp Burger | 19 (add bacon +3)

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

Crispy Chicken Sandwich | 18

Buttermilk Fried Chicken Breast, Romaine
Louie Sauce, House-made Sesame Bun
French Fries

Available in “Nashville Hot”

BALANCED SNACKS

Roasted Garlic Hummus V, DF | 14

Crudités, Olive Oil

Burrata Salad V, DF | 19

Pumpkin Romesco, Radicchio, Pear
Arugula, Toasted Hazelnut Vinaigrette

GREENS

Caesar Salad | 16

Treviso Radicchio, Castelfranco, House
Caesar Dressing, Aged Parmesan, Garlic
Streusel & Frico

Burrata Salad VG | 19

Pumpkin Romesco, Radicchio, Pear,
Arugula Toasted Hazelnut Vinaigrette

Add:

Avocado | 4

Grilled or Crispy Chicken | 6

*Salmon | 8

CLASSICS

Cheese Pizza VG | 15

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

Pepperoni Pizza | 16

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

Hand-Carved Turkey Club DF | 19

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

Butternut Squash Bisque GF, VG | 12

Add Grilled Cheese +5

ENTRÉES

Chicken Milanese | 29

Boulangere Potatoes, Chicory, Pepper Jelly
Meyer Lemon

Smoked Pork Belly Cassoulet | 24

Slow Cooked Navy Beans, Caramelized Onion
Kale, Toulouse Sausage, Herbed Breadcrumbs

*Pan-Seared Salmon | 30

Celeriac Purée, Savoy Cabbage, Fried Leeks
Butter Braised Mushrooms, Beurre Blanc

Ricotta Stuffed Agnolotti VG | 22

Butternut Squash & Sage Cream Sauce
Confit Tomato, Parmesan

Steak Frites | 32

6 oz. Prime Angus Coulotte, Mushroom-
Madeira Sauce, Maître d’Hôtel Butter, French
Fries

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

One-time use menu. 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.

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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

SIDES

French Fries V, DF | 10

Roasted Fingerling Potatoes VG, GF | 10

Braised White Beans GF, DF | 12

Garden Salad V, GF, DF | 10

Sweet Potato Fries V, DF | 12

DESSERTS

Orange Chocolate Tart | 12

Orange Curd, Chocolate Ganache
Candy Orange Peel

Tipsy Tiramisu | 12

Coffee Bourbon Soaked Lady Fingers Mascarpone
Mousse

Red Velvet Cheesecake Mousse | 12

Cream Cheese Frosting, Gluten Free Red Velvet
Cake, Chocolate Sauce

Homemade Gelato Scoops | MP

Inquire with server

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BEVERAGES

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REFRESHING CHOICES

Cafe Umbria Brewed Coffee | 14

Decaffeinated Cafe Umbria Coffee | 13

Rishi Teas | 8

English Breakfast, Earl Grey, Peppermint,
Jade Cloud, Chamomile Medley, Blueberry
Hibiscus, Jasmine

Additions:

Whole Milk, Cream, Skim Milk
Almond Milk, Soy Milk, Oat Milk, Honey
and Lemon Wedges

Assorted Juices | 9

Orange, Apple, Cranberry
Tomato, Pineapple

Assorted Soft Beverages | 8

Pepsi, Diet Pepsi, Starry
Mountain Dew, Dr Pepper

Milk by the Glass | 7

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

Cafe Umbria Espresso | 8

Cafe Umbria 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

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

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 | 7

Cigar City Brewing, Tampa FL

Homestyle IPA | 11

Bearded Iris Brewing, Nashville, TN

WHITE WINE

Yealands

Sauvignon Blanc, Marlborough, New Zealand

Glass | 16 Bottle | 60

Benzinger

Chardonnay, Sonoma, CA

Glass | 16 Bottle | 60

Hugel

White Blend, Alsace, France

Glass | 15 Bottle | 56

Nik Weis

Riesling, Mosel, Germany

Glass | 15 Bottle | 56

Pietrame

Pinot Grigio, Terre di Chieti, Italy

Glass | 15 Bottle | 56

SPARKLING/ROSÉ

Louis Perdrier

Brut, France, NV

Glass | 14 Bottle | 46

Bouvet

Brut, "Rosé Excellence", Loire Valley, France, NV

Glass | 18 Bottle | 76

Veuve Clicquot

Brut, "Yellow Label" Reims, France, NV

Glass | 26 Bottle | 184

Hecht & Bannier

Rosé, Languedoc, France

Glass | 15 Bottle | 62

Chloe

Prosecco, Veneto D.O.C., Italy

Glass | 15 Bottle | 62

RED WINE

Threadcount

Cabernet Sauvignon, Pasa Robles, CA

Glass | 18 Bottle | 68

Barone Fini

Merlot, Trentino D.O.C., Italy

Glass | 17 Bottle | 64

Paul Jaboulet

Grenache Syrah Blend, Côtes du Rhône, France

Glass | 16 Bottle | 60

Imagery Estate

Pinot Noir, Sonoma, CA

Glass | 17 Bottle | 64

Roth Estate

Cabernet, Alexander Valley, CA

Glass | 23 Bottle | 88

