



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.



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

Freshly Squeezed Grapefruit Juice | 11

BALANCED START

Fresh Fruit Bowl VG | 13

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, Dukkah Spice

Add Two Cage-Free Eggs Any Style / 6

Cereal | 9

Special K, Cherrios, Raisin Bran, Fruit Loops

SATISFYING SMOOTHIES

Tropical Smoothie | 12

Mango, Pineapple, Passion Fruit

Berry Smoothie | 12

Strawberry, Blackberry, Raspberry

Vitality Smoothie | 12

Mango, Spinach, Broccoli, Avocado, Coconut
Ginger, Lime

PASTRIES

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, \$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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CLASSICS

***All American Breakfast GF | 19**

Two Cage-Free Eggs Your Style, Cottage Potatoes
Choice of Smoked Bacon or Sausage Links or
Griddled Ham

Substitute Chicken-Apple Sausage / 4

Substitute Egg White / 3

Buttermilk Pancakes VG | 18

Maple Syrup, Softened Butter

Chocolate or Blueberry Pancakes +4

Warm Steel-Cut Oats VG, DF | 13

Cinnamon Apples, Brown Sugar, House Granola

SINGLE SERVINGS

Toast or Biscuit, Whipped Butter | 5

Single Cage-Free Egg | 3

Cottage Potatoes | 7

Fruit Bowl | 10

Applewood Smoked Bacon | 8

Country Sausage Link | 7

Chicken-Apple Sausage Links | 8

CHEF'S CHOICE

Broadway Scramble GF | 21

Cage-Free Eggs, Sausage, Bacon, Mushroom
Cheddar Cheese, Cottage Potatoes

Build-Your-Own Omelette GF | 22

SELECT THREE FILLINGS:

Mushrooms, Spinach, Peppers, Onions, Tomato
Chopped Bacon, Chopped Sausage, Mozzarella
Cheddar Cheese

Additional fillings +2 each

Smoked Pork Belly Hash* | 21

Crispy Fingerling Potatoes, Caramelized Onion
Kale, Mushroom, Red Pepper, *Two Eggs Any Style

KIDS

Pancakes | 10

Maple Syrup, Whipped Butter

***Junior All American | 10**

One Cage-Free Egg, Bacon, Crispy Potatoes

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

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BEVERAGES

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REFRESHING CHOICES

Cafe Umbria Brewed Coffee | 13

Decaffeinated Cafe 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 | 9

Grapefruit, Apple, Cranberry
Tomato, Pineapple, Orange

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

Cafe Umbria Espresso | 8

Cafe 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

Jai Alai IPA | 7

Cigar City Brewing, Tampa FL

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 Blosser

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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