

BREAKFAST

PLEASE DIAL IN-ROOM DINING ON YOUR TELEPHONE TO ORDER

LIGHT START

Overnight Oats - Strawberries & Cream OR Apple Cinnamon | 7

Cereal - Selection of Kellogg's Cereals with Milk | 8

Yogurt Parfait - Vanilla Greek Yogurt, Berry Compote, Honey Granola | 10

Warm Oatmeal - Granola, Brown Sugar, Dried Fruit | 10

Seasonal Fruit Bowl - Fresh Fruit, Yogurt, Muffin | 12

MORNING SPECIALTIES

Buttermilk Pancakes - Maple Syrup, Powdered Sugar, Whipped Butter | 13
(Add Blueberries | +1)

Belgian Waffle - Vanilla Whipped Cream, Maple Syrup, Whipped Butter | 13

Skillet Scramble - Turkey, Spinach, Roasted Tomato, Swiss Cheese,
Hash Brown Potato | 17

*All American Breakfast - 2 Eggs Any Style, Choice of Sausage Patty, Bacon,
Hash Brown Potato, Toast | 17
(Substitute Chicken-Apple Sausage Link | +1.5)

Broadway Omelet - Bacon, Country Sausage, Cheddar Cheese,
Hash Brown Potato | 18

SIDES

Toast, Butter | 2

*Single Egg | 4

Hash Brown Potato | 4

Bacon or Sausage | 5

Fresh Seasonal Fruit | 6

KIDS | 8

Pancakes with Maple Syrup

*Junior All American - One Egg, Bacon, Potatoes

VISIT STOMPIN' GROUNDS MARKET
on the Lobby level for delicious
grab-and-go food and beverage items!

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.

ALL-DAY DINING

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APPETIZERS

- Parmesan Fries - Shaved Parmesan, Fresh Herbs | 9
- Chicken Noodle Soup - Pulled Roasted Chicken, Mirepoix | 9
- Veggie Pinsa - Zucchini, Ricotta, Rosemary Honey | 11
- Prosciutto Pinsa - Peach, Prosciutto, Baby Spinach, Goat Cheese | 11
- Roasted Garlic Hummus - Fresh Carrots & Celery | 14
- Shrimp Cocktail - Cocktail Sauce, Lemon | 18
- “Nashville Hot” Chicken Wings - Ranch Dressing, Crudité | 19

SALADS

(Add Shrimp | 14, Grilled or Fried Chicken | 8, *Skirt Steak | 12, *Salmon | 12, Avocado | 4)

- Classic Caesar - Chopped Romaine, Parmesan, Croutons, Creamy Caesar Dressing | 13
- Bacon-Cheddar Ranch Salad - Chopped Iceberg Lettuce, Bacon, Tomato, Cheddar Cheese, Ranch Dressing | 16

SANDWICHES

(Choice of Chips or French Fries)

- Turkey Club - Smoked Bacon, Mayonnaise, Lettuce, Tomato, White or Wheat Toast | 16
- Fried Chicken Sandwich - Buttermilk Fried Chicken, Shredded Lettuce, Pickle, Mayonnaise | 18
(Also Available in “Nashville Hot”)
- Smash Burger - Two 4oz Griddled Patties, American Cheese, House Sauce, Pickle, Lettuce | 19

ENTRÉES

- Three Cheese Mac n’ Cheese - Conchiglie Pasta, Baby Spinach, Roasted Tomato, Parmesan Crumble | 16
- Hickory BBQ Chicken - Grilled Chicken Breast, Fried Green Tomato, Coleslaw | 26
- *Steak Frites - Grilled Skirt Steak, Chimichurri, French Fries | 28
- *Mediterranean Salmon - Grilled Salmon, Quinoa, Spinach, Feta, Olive Oil | 28

SIDES

- Fresh Seasonal Fruit | 6
- French Fries or Chips | 7
- Mac n’ Cheese | 7
- Green Salad | 8

DESSERTS | 6.5

- Key Lime Pie | Chantilly Cream
- Cheesecake Jar | Graham Cracker Crust, Vanilla Bean Cream
- Chocolate Fudge Cake | Chocolate Ganache

KIDS’ MEALS | 9

(Choice of Chips, Fries or Fresh Fruit)
Chicken Tenders | Grilled Cheese | Mac n’ Cheese

REVITALIZING JUICES

Relax V, GF | 9

Orange, pineapple, apple, chamomile,
passion flower

VITAMIN C | POTASSIUM | MAGNESIUM

Resilient V, GF | 9

Blood orange, elderberry, turmeric, ginger,
black pepper

VITAMIN C | POTASSIUM | IRON

Purify V, GF | 9

Blood orange, grapefruit, dandelion, ginger

VITAMIN C | POTASSIUM | IRON

REFRESHING CHOICES

Illy Brewed Coffee | 12

Decaffeinated Illy Coffee | 12

Dammann Frères Tea | 6

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

Illy Espresso | 6

Illy Cappuccino | 6

Extra Shot | 2

Fiji Water (500ml) | 6

Fiji Water (1 ltr) | 9

Pellegrino (500ml) | 6

Iced Tea | 6

Assorted Juices | 6

Orange, Grapefruit, Apple, Cranberry, Tomato

Assorted Soft Beverages | 6

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,

Dr. Pepper

Milk by the Glass | 5

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

BUBBLES / CHAMPAGNE

Gruet, Brut New Mexico

Glass | 14 Bottle | 46

Bouvet, Brut, "Rosé Excellence"

Loire Valley, France, NV

Glass | 16 Bottle | 68

WHITE WINE

Kruger-Rumpf, Riesling

Trocken-Nahe, Germany

Glass | 15 Bottle | 56

Kris, Pinot Grigio

Delle Venezie, Italy

Glass | 15 Bottle | 56

Villa Maria, Sauvignon Blanc, "Cellar Selection"

Marlborough, New Zealand

Glass | 16 Bottle | 60

Sonoma-Cutrer, Chardonnay,

"Russian River Ranches"

Russian River Valley, California

Glass | 17 Bottle | 65

Chateau Gassier, Rose, "Esprit Gassier"

Cotes de Provence, France

Glass | 14 Bottle | 52

RED WINE

Meiomi, Pinot Noir

Sonoma County, California

Glass | 15 Bottle | 56

Cavas Don Nicasio, Malbec, Reserva

Mendoza, Argentina

Glass | 17 Bottle | 62

Ridge Vineyards, "Three Valleys", Blend

Sonoma County, California

Glass | 21 Bottle | 80

The Prisoner Wine Company, Blend

Napa Valley, CA

Glass | 21 Bottle | 80

The 75 Wine Company, Cabernet Sauvignon

Lake County, California

Glass | 18 Bottle | 69

Justin, Cabernet Sauvignon

Paso Robles, California

Glass | 22 Bottle | 86

Louis M. Martini, Cabernet Sauvignon

Napa Valley, CA

Glass | 25 Bottle | 91

BOTTLED / CANNED BEER

Domestic | 6

Bud Light

Budweiser

Miller Lite

Michelob Ultra

Blue Moon, Belgian Wheat

O'Douls Non-Alcoholic

Imported | 7

Heineken, The Netherlands

Corona Extra, Mexico

Stella Artois, Belgium

Guinness Draught, Ireland

Regional / Craft | 7

Southern Wit, Belgian Style White Ale

Tennessee Brew Works, Nashville, TN

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, Nashville, TN

DRAFT

Wisecre Tiny Bomb Pilsner | Memphis, TN | 7

Tailgate IPA | Nashville, TN | 8

Love Bird Strawberry Raspberry Wheat |

Nashville, TN | 8

Bearded Iris Homestyle IPA Nashville, TN | 11

We are pleased to offer a full bar and can craft any cocktail to your liking.
To discover the cocktail du jour - ask your bartender or server about today's offering.

One-time use menu. A 22% service charge, \$5.00 delivery charge and appropriate sales tax will be added to your check.

*Must be 21 years of age or older to consume alcoholic beverages.