KIDS
11:00 AM-11:00 PM
Dial 0 to place your order.

ALL ARE SERVED WITH YOUR CHOICE OF: CRISP POTATO FRIES, CARROTS AND CELERY OR AN APPLE AND CHOICE OF JUICE, MILK, CHOCOLATE MILK OR SOFT DRINK

Mini Burgers
Plain, cheddar cheese or with bacon 14

Grilled Cheese
Choice of cheddar or American cheese 14

Crispy Chicken Strips
All-white chicken strips and dipping sauce - BBQ or honey mustard 14

Classic Pasta
With tomato sauce and parmesan cheese 12

Bowl of Grilled Chicken Noodle Soup 8

Caesar Salad
Tossed Romaine with classic Caesar dressing and croutons 12

DESSERT

Scoop of Ice Cream
Chocolate or Vanilla 7

Nashville’s Christie® Chocolate Chip Cookies with Strawberries 8

Bowl of Seasonal Berries 9

HOTEL RESTAURANTS

BROADWAY KITCHEN
Enjoy the fabulous cuisine at our Nashville restaurant, Broadway Kitchen, each morning of your stay.
6:30 AM-11:00 AM, Monday-Friday
7:00 AM-11:00 AM, Saturday-Sunday

THE LIBRARY
Enjoy down home hospitality and southern sophistication. Relax with a good book, Chef inspired bites, or a nice bourbon in our new Library bar concept with our ever-expanding collection of over 55 varieties of bourbon.
11:00 AM-12:00 AM, Monday-Sunday
BREAKFAST

6:00 AM-11:00 AM
Dial 0 to place your order.
To order breakfast for the next morning, please place your order by 11:00 PM.

MAINs

Continental Breakfast
Selection of juices, hand-cut fruit, morning bakery selection, butter and jam, fresh-brewed coffee, assorted Tazo® teas or milk 20

Seasonal Fruit
Fresh-cut melon and seasonal berries 10

Cereal or Crunchy Granola
Field-harvested berries or sliced banana 10

Steel-Cut Oats
Brown sugar, candied pecans and raisins 10

Belgian Waffle
Strawberries, whipped cream, warm maple syrup 20

Golden Buttermilk Griddle Cakes
Warm maple syrup, sweet butter, dusted with powdered sugar 20

* Chef’s Omelet
Hand-whipped three-egg omelet, cured ham, mushrooms, sweet onions, aged Cheddar and Swiss cheeses, seasoned breakfast potatoes, toast 20

* Egg White and Spinach Omelet
Folded with white cheddar cheese and oven-cured tomatoes choice of fresh fruit or seasoned breakfast potatoes 20

* Grilled Ham and Eggs
Two eggs prepared your way, seasoned breakfast potatoes and choice of toast. Substitute bacon or sausage link 20

* Eggs Benedict
Poached eggs, Canadian bacon, toasted English muffin and hollandaise sauce served with seasoned breakfast potatoes 20

BEVERAGE

BEER
Domestic 7
Budweiser
Bud Light
Blue Moon
Coors Light
Miller Lite
Michelob Ultra

Imports 8
Corona
Guinness
Stella Artois

Microbrew 8
Yazoo Pale Ale
Yazoo Dos Perros
Yazoo Hefeweizen

RED WINE
Meomi Pinot Noir Central Coast 13 glass/52 bottle
Beringer Founders Estate Merlot St. Helena, CA 9 glass/36 bottle
Catena Alta Malbec Argentina 13 glass/52 bottle
Root 1 Cabernet Sauvignon Chile 10 glass/40 bottle

WHITE WINE
Lonely Cow Sauvignon Blanc New Zealand 13 glass/52 bottle
Funf Moscato Germany 10 glass/40 bottle
Sonoma Cutrer Chardonnay Sonoma County 15 glass/60 bottle
Scarpetta Pinot Grigio Italy 13 glass/52 bottle

For other varieties and seasonal selections of cocktails, wine, microbrews, craft drafts and beer flights please ask your In-Room Dining Operator.

All prices es are subject to a 20% service charge, 10 delivery charge and applicable government taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-bourne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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**PIES IN A JAR**

Nashville’s Colt’s Chess Pie  
Whipped Cream, Wild Berries, Caramel Sauce  9

Nashville’s Colt’s Chocolate Fudge Pie  
Whipped Cream, Wild Berries, Raspberry Sauce  9

Nashville’s Colt’s White Chocolate Pecan Pie  
Whipped Cream, Wild Berries, Chocolate Sauce  9

**SORBET & ICE CREAM**

Locally Made Fruit Sorbet and Agave Macerated Seasonal Berries  8

**DRINKS**

CALL IN-ROOM DINING ANYTIME FOR A CUP OF COFFEE OR TEA

Soda  5

Aqua Panna or San Pelligrino  8

Fresh-Brewed Coffee
Regular or decaffeinated  
Small pot, up to 3 cups  7  
Large pot, up to 5 cups  12

Specialty Coffees
Cappuccino  6  
Latte  6  
Espresso  3

Selection of Teas  6

Orange or Grapefruit Juice  6

Apple, Cranberry or Tomato Juice  6

2%, Skim or Chocolate Milk  6

**SIDES**

Bakery Selection
Including butter croissant, daily baked muffin and your choice of English muffin or multigrain, sourdough, marble rye or white toast  11

Bagel with Philadelphia® Cream Cheese  6

Applewood-Smoked Bacon, Breakfast Sausage or Grilled Cured Ham  6

Seasoned Breakfast Potatoes  6

Regular, Greek or Low Fat Yogurt with Seasonal Berries  6

**DRINKS**

CALL IN-ROOM DINING ANYTIME FOR A CUP OF COFFEE OR TEA

Fresh-Brewed Coffee
Regular or decaffeinated  
Small pot, up to 3 cups  7  
Large pot, up to 5 cups  12

Selection of Teas  6

Orange or Grapefruit Juice  6

Apple, Cranberry or Tomato Juice  6

2%, Skim or Chocolate Milk  6

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GRAZE
Ahi Tuna Tartare with Fresh Avocado
Watercress Salad, Wonton Chips, Pesto Drizzle 16

Chicken Fried Calamari
Fried Lemons and Garlic, Sweet Chili, Pesto Drizzle 16

Island Jerked Spicy Chicken Wings
Dusted with House Made Spicy Rub, Mango Infused White BBQ Aioli 14

Balsamic Glazed Forest Wild Mushrooms
Seared Risotto Cake, Micro Greens, Aged Balsamic Drizzle 12

KETTLE & GARDEN
House Made Chicken & Noodle Soup 8
Soup Du Jour 8

Farmers Live Garden Fresh Baby Greens
Tomatoes, Cucumbers, Watermelon Radish, Agave Oregano Vinaigrette 13

Fresh Citrus Chopped Salad with Creamy Wasabi Dressing
Tomatoes, Cucumbers, Grapefruit Segments, Orange Segments, Toasted Sesame Seeds 15

Farmers Live Baby Romaine Caesar with Garlic Crostini
Shaved Parmesan, Caesar Dressing, Anchovy Filet 13

Add a Protein
Breast of Chicken 5
* Salmon 9
* Ahi Tuna 9

ARTISAN FLATBREADS
Margherita
Classic Marinara, Fresh Mozzarella 14

Pepperoni
Fresh Tomatoes, Melted Mozzarella, Basil 14

Chicken and Pesto
Fresh Pineapple, Melted Mozzarella 14

BURGERS AND SANDWICHES ON ARTISAN BREAD
Choice of Ciabatta, Brioche or Sesame Buns
Served with Choice of: Fries, Sweet Potato Tots, Mixed Greens

* Black Hawk Farms Grass Fed 8oz Burger
Smoked Bacon, White American Cheese Caramelized Onion, Burger Sauce, Pickle Spear 18
Add Fried Egg 1

Grilled Olive Oil and Fresh Herb Marinated Breast of Chicken
Fontina, Tomato, Arugula, Mustard Aioli, Red Onion 16

* Blackened Salmon BLT
House Made Blackening Spice, Southern Slaw, Mango Aioli 16

ADD A SIDE
Cheesy Southern Grits 9
Cilantro-Fried Garlic Rice 9
Quinoa and Red Rice 9
Mac n' Cheese 9
Roasted Seasonal Vegetables 9

FROM THE FIRE
House Made Meat Loaf Mashed Potato Sundae
Julienne Seasonal Vegetables, Cherry Tomato Garnish 24

* Broiled Herb Marinated Ribeye
Cheesy Southern Grits, Roasted Seasonal Vegetables 35

Grilled Marinated Chicken Fettucine
Garlic Baguette Crostini, Blistered Roma Tomato, Arugula, Shaved Aged Parmesan 22

Grilled Citrus Marinated Fish Tacos
Corn Tortillas, House Made Pico, Queso Fresco, Mango Aioli, Cilantro-Fried Garlic Rice, Lime Wedge 25

House Made Chicken Tenders
Mac n' Cheese, Southern Slaw, BBQ Ranch 20

Quinoa and Red Rice with Roasted Vegetables
Grilled Seasonal Vegetables, Sun-Dried Tomato Ragout 17

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