

Food + Drink Amenities

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

All prices in U.S. dollars. Prices 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-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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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

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

GRAZE

Moonshine Poached Southern Style Shrimp

Cocktail with Spicy White BBQ Sauce

Sugarcane Skewered Shrimp, Pickled Okra, Sweetie Drop Peppers 13

Island Jerked Spicy Chicken Wings

Dusted with House Made Spicy Rub, Mango Infused White BBQ Aioli 12

Green Tomato Bruschetta with

Candied Tomato Jam

Aged Balsamic Drizzle, Micro Greens 12

* Grilled Citrus Marinated Fish Tacos

Corn Tortillas, Cilantro, House Made Pico de Gallo,
Queso Fresco, Mango Aioli, Fresh Lime Wedge 13

* Ahi Tuna Tartare with Fresh Avocado

Watercress Salad, Wonton Chips, Pesto Drizzle 13

Margherita or Pepperoni Flatbread

Classic Marinara, Melted Mozzarella 13

Balsamic Glazed Forest Wild Mushrooms

Seared Risotto Cake, Micro Greens, Aged Balsamic Drizzle 11

Artichoke and Boursin

Stuffed Chicken Tenders

BBQ Ranch, Chopped Herbs 12

KETTLE & GARDEN

Chicken & Noodle Soup 8

Soup Du Jour 8

Farmers Live Garden Fresh Baby Greens

Tomatoes, Cucumbers, Watermelon Radish, Agave Oregano Dressing 14

Fresh Citrus and Live Garden Greens with Creamy Wasabi Vinaigrette

Tomatoes, Cucumbers, Grapefruit Segments, Orange Segments, Toasted Sesame Seeds 17

Farmers Live Baby Romaine Caesar with Garlic Crostini

Shaved Parmesan, Caesar Dressing, Anchovy Filet 14

Add a Protein

Breast of Chicken 4

* Salmon 8

* Ahi Tuna 7

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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 20

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 17

ADD A SIDE

Cheesy Southern Grits 9

Wild Rice Pilaf 9

Quinoa and Red Rice 9

Roasted Seasonal Vegetables 9

FROM THE FIRE

House Made Meat Loaf Mashed Potato Sundae
Julienne Seasonal Vegetables, Cherry Tomato Garnish 25

* Broiled Herb Marinated Ribeye
Cheesy Southern Grits, Roasted Seasonal Vegetables 33

Grilled Marinated Chicken Fettucine
Garlic Baguette Crostini, Blistered Roma Tomato, Arugula, Shaved Aged Parmesan 21

* Grilled Marinated Fish of the Day
Wild Rice Pilaf, Roasted Seasonal Vegetables, Herb Pesto, Sun-Dried Tomato Ragout 32

Quinoa and Red Rice with Roasted Vegetables
Grilled Seasonal Vegetables, Sun-Dried Tomato Ragout 19

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PIES IN A JAR

Nashville's Colt's Chess Pie
Whipped Cream, Berries, Caramel Sauce 8

Nashville's Colt's Chocolate Fudge Pie
Whipped Cream, Raspberry Sauce 8

Nashville's Colt's White Chocolate Pecan Pie 8

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

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 & Wild Rice Soup 8

Caesar Salad

Tossed Romaine with classic Cesar 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



**Sheraton
Grand**

NASHVILLE DOWNTOWN