

GRAND | HYATT®

NASHVILLE

BREAKFAST AVAILABLE FROM 6:30AM-11:00AM

All in room dining orders are subject to state and local taxes, \$5 delivery charge and a service charge of 24%. Service charge includes gratuity.

NOTHIN BUT BISCUITS

BISCUITS vg 9
homemade preserves, butter

BERRY BOMB BISCUITS vg 10
cruze farm buttermilk and strawberries 10x sugar, sourwood honey

BISCUITS + GRAVY 11
smoked sausage gravy

BISCUIT SAMMYS

Served with potatoes
Add egg to any biscuit +2

FRIED CHICKEN IN A BISCUIT 9
sourwood honey

WAMPLER'S SAUSAGE IN A BISCUIT 10

GRAINS, FRUIT + DAIRY

SHELTON FARMS GRITS vg 9
butter, kenny's cheddar

OVER-NIGHT OATS vg 10
chia seeds, fresh berries
toasted almond + coconut, cinnamon

FARM ORGANIC GREEK YOGURT vg 8
picked berries, house blend granola, maple

MORE COLD FRUITS 5

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. please inform your server of any food allergies - v - vegan vg - vegetarian gf - gluten free

WAFFLES, PANCAKES + MORE

MALTED WAFFLES vg 15
folded cream, strawberries

PANCAKES vg 13
butter, warm maple syrup
add berries or torched bananas flambé +2

*AVOCADO TOAST vg 15
country bread, radishes, egg, goat feta, seeds

LOX AROUND THE CLOCK 17
smoked salmon, h&h everything bagel, farm creamed cheese, garnishes

***CAGE FREE EGGS**
served with potatoes

*BUTCHER'S CUT FARM STEAK 22
two eggs

TWO EGGS YOUR WAY 16
choice of one meat, toast or biscuit

EGGS BENEDICT 16
24m aged shaved ham, country bread hollandaise sauce

OMELET vg 15
whipped goat cheese and herbs
- clifty farms, paris, tn -

TN OMELET 16
country ham, kenny's aged cheddar

EGG WHITE SCRAMBLE vg 16
tomato, kale, pickled peppers shitake mushrooms, red onions

ON THE SIDE

*EGG YOUR WAY 3

SKILLET POTATOES 4

TOAST 3
whole wheat, white, multigrain, sourdough, or gluten free

H+H BAGELS 5
plain, everything, cinnamon raisin with whipped farm cheese

BREAKFAST MEAT 5 gf
wampler's pork sausage, chicken sausage, gifford's life changin' bacon

TN SWEET SORGHUM WHIPPED BUTTER 2

BEVERAGES

HOUSE COFFEE 4
regular and decaffeinated

ESPRESSO 5

CAPPUCCINO, AMERICANO OR CAFE LATTE 6

HOT CHOCOLATE 4

METZ LUXURY TEA ASSORTED SELECTION 4

MILK 4
whole, non-fat, almond, oat, coconut

ORANGE JUICE 6

OTHER JUICES 5
grapefruit, cranberry, apple pineapple or tomato juice

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NASHVILLE

LUNCH AVAILABLE FROM 11AM-5PM

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COMMUNITY

SAVORY MONKEY BREAD 6
house butter, lava salt, herb

PIMENTO CHEESE vg 9
mom's crackers, olives, b&b pickles

SOUP OF THE DAY 8

DUCK CONFIT TOAST 17
muscadine, frisee, celery, yogurt, sourdough

SOIL

add chicken 6 grilled shrimp 9 *salmon 9 *beef 8

*ROMAINE 13 vg
soft egg, white anchovies, Caesar dressing, breadcrumbs - tannimura + antile farms

GRANGE SALAD 11 vg
herb and leaf pickings, cold and crunchy cucumber, baby tomatoes

KALE 13
autumn root, curry miso, quinoa crunch, dried cherry, basil vinaigrette

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SANDWICHES

choose 2x fries or baby greens

GRAND BLT 13
toast, duke's, Baggott Family Farm sorghum glazed bacon

PICKLE FRIED CHICKEN 16
slaw, aioli, brioche roll, house pickles

*DOUBLE SMASHED BURGER 15
grass-fed beef, charred onions, american cheese, full garden

SLOW ROASTED BRISKET 17
white cheddar, arugula, shaved red onion, horseradish mayo, sesame seed bun

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PASTURE, SEA + MORE

SALMON gf 21

carolina gold rice, braised tuscan kale, tomato jam

SHRIMP + GRITS gf 21

shelton farms grits, kenny's cheddar, nduja, charred tomato gravy

***BUTCHER'S STEAK FRITES gf 24**

grass-fed beef, 2x fries, compound butter

GNOCCHI 19

mushroom ragu, sage, whipped ricotta

CHICKEN POT PIE 19

root vegetables, veloute, herbs, puff pastry

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ON THE SIDE

CHARRED CARROTS 7

BRAISED GREENS 8

2x FRIES 6

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NASHVILLE

DINNER AVAILABLE FROM
5:00-9:00PM SUNDAY - THURSDAY
5:00-10:00PM FRIDAY AND SATURDAY

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COMMUNITY

SAVORY MONKEY BREAD 6
house butter, lava salt, herb

PORK BELLY 15
salsa macha, pineapple, shiso, radish, corn nuts

BEETS 13
herbed chevre, hazelnuts, watercress, citrus

DUCK CONFIT TOAST 17
muscadine, frisee, celery, yogurt, sourdough

SOUP OF THE DAY 10
made fresh daily

MEAT & CHEESE BOARD 19
locally sourced accouterments, walnut-raisin bread

SOIL

*ROMAINE soft egg, white anchovies, caesar dressing, breadcrumbs - tannimura + antile farms 13

CHICORY fennel, celery, pear, spiced walnut, goat cheddar, bacon, vinaigrette 11

KALE autumn root, curry miso, quinoa crunch, dried cherry, basil vinaigrette 13

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PASTURE, SEA + MORE

GNOCCHI 23 vg
mushroom ragu, sage, whipped ricotta

SHRIMP + GRITS 28 gf
shelton farms grits, kenny's cheddar, nduja, charred tomato gravy

TROUT 28 gf
carolina gold rice, braised tuscan kale, meuniere sauce

BEEF SHORT RIB 32 gf
whipped parsnips, endive, carrots, sorghum demi

HERB ROASTED HALF CHICKEN 30
root veg mash, maple, wheatberry, cipollini onions

*PORK CHOP 36 gf
sea island peas, sweet soy, brussels sprouts, bourbon-apple butter

BUTCHER'S CUT 40
cream spinach, herbed fingerlings, G1 steak sauce

ON THE SIDE

HOUSE SALAD 7 | SALT & VINEGAR FINGERLINGS 8 | SWEET SOY BRUSSELS SPROUTS 8 |
CREAM SPINACH 7

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KIDS MENU

KIDS BREAKFAST

CUT FRUITS 4

YOGURT & GRANOLA 6

CEREAL 5

cheerios, corn flakes, or fruit loop

PANCAKES 9

choose blueberry, chocolate chip or bananas

WAFFLE 9

strawberries and hand-whipped cream

KIDS LUNCH / DINNER

CHICKEN TENDERS 13

2x fries, herb buttermilk dipping sauce

*CHEESEBURGER 12

grass-fed beef, american cheese, fries

CLASSIC GRILLED CHEESE 10

american cheese, white bread

GOOEY MAC-N-CHEESE 9

ON DRAFT

black abbey the rose	8
TN brewworks hippies and cowboys ipa	8
little harpeth chicken scratch american pilsner	8
yazoo gerst	8
turtle anarchy stout	8

DOMESTIC

bud light lager	6.5
coors light lager	6.5
miller lite lager	6.5
michelob ultra lager	6.5
yuengling lager	6.5
sam adams boston lager	7.5
sierra nevada pale ale	7.5
new belgium fat tire	7.5

IMPORT + SPECIALTY

heineken lager	7.5
heineken 0.0 n.a.	7.5
corona extra	7.5
oskar blue pale ale	7.5
honky tonk cherry berliner weisse	8
yazoo hefeweizen	8
music city light	8
yee-haw ipa	9

DRY SPARKLING WINES + CHAMPAGNE

	7oz G/B
nicolas idiart, sparkling white, france	12.5/N.A.
canvas by michael mondavi, sparkling brut, italy	12.5/42
schramsburg, mirabelle brut, ca	85
moët & chandon, brut "impérial" nv, champagne france	140
dom pérignon, brut, champagne france	380
louis roederer cristal, champagne france	450

LIGHT BODY RED WINES

	7oz G/B
canvas by michael mondavi, pinot noir, ca	12.5/42
four graces, pinot noir, willamette, or	19/65
belle glos, "clark & telephone" pinot noir, santa maria valley, ca	85
joseph wagner's boen, pinot noir, russian river valley, ca	18/55

SWEET WHITE WINES

	7oz G/B
heinz eifel riesling kabinet, mosel, germany	12.5/43
ruffino moscato d'asti, veneto, italy	12.5/42

MEDIUM BODY RED WINES

	7oz G/B
kaiken, malbec, mendoza, argentina	13.5/44
canoe ridge "the expedition", merlot, horse heaven hills, wa	15.5/54
les cadrans de lassegue, grand cru, bordeaux, france	85
seghesio, zinfandel, sonoma, ca	21/75
klinker brick, old vine zinfandel, lodi, ca	15/50
cain concept, red blend, napa, ca	110

LIGHT BODY WHITE WINES

	7oz G/B
canvas by michael mondavi, pinot grigio, italy	12.5/42
kris, pinot grigio, veneto, italy	14/48
emmolo by caymus, sauvignon blanc, napa, ca	14/48
carmel road unoaked, chardonnay, monterey, ca	14/48
craggy range, sauvignon blanc, martinborough, new zealand	19/65

FULL BODY RED WINES

	7oz G/B
shafer, syrah blend "relentless" napa, ca	165
6th sense, syrah, lodi, ca	12.5/44
canvas by michael mondavi, cabernet sauvignon, ca	12.5/42
rodney strong, cabernet sauvignon, sonoma, ca	52
caymus, bonanza cabernet sauvignon, ca	14/48
jordan, cabernet sauvignon, alexander valley, ca	140
daou, cabernet sauvignon, paso robles, ca	18.5/60
frank family, cabernet sauvignon, napa, ca	95
austin hope, cabernet sauvignon, paso robles, ca	21/75
freemark abbey, cabernet sauvignon, napa, ca	125
opus one, cabernet sauvignon, napa, ca	450
stags' leap winery, petite sirah, napa, ca	110

FULL BODY WHITE WINES

	7oz G/B
canvas by michael mondavi, chardonnay, ca	12.5/42
hess collection, chardonnay napa, ca	18/55
cambria katherines, chardonnay, santa maria valley, ca	14/49
cakebread cellars, chardonnay, napa, ca	96
louis jardot, Montrachet, grand cru, côte de beaune, france	155

ROSÉ WINES

	7oz G/B
les daupines côtes du rhône reserve, rosé, rhone, france	12.5/42
gerald bertrand, cote des roses, rosé, france	16/54

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