

GRAND | HYATT®

NASHVILLE

2023

IN-ROOM DINING BRUNCH MENU

SATURDAY- SUNDAY, 6:30 AM - 11:00 AM

SMOOTHIES + PRESSED JUICES

KELLY GREEN - 9

granny smith, kale, lemon, celery, cucumber

MAQUI SUPERFRUIT - 10

banana, maqui berries, blueberries, sacha inchi, lemon, cauliflower, coconut milk

GOOD AS GOLD - 9

orange, ginger, carrot, turmeric

WILD DRAGON FRUIT - 11

apricot, strawberries, carrot, pink dragon fruit, coconut milk

THIS+THAT

WARM STEEL-CUT OATMEAL - 10

golden raisins, dried fruits, pecans, brown sugar

FRESH SEASONAL FRUITS - 11

orange-scented whipped cream cheese

BREAKFAST CRUMBLE - 12

apple, apricot, oats, pistachio, greek yogurt, blueberry, orange blossom, water, tn maple syrup

RICOTTA PANCAKES (3) - 15

meyer lemon curd, blueberries, tn maple syrup, pistachio

AVOCADO TOAST - 16

goat cheese, radish, cucumber heirloom cherry tomatoes, crispy quinoa chilled soft-boiled egg, sourdough toast

CHOPPED ROMAINE - 18

marinated artichokes, breadcrumbs, goat cheese, breakfast radish, buttermilk green goddess dressing

TNG BRUNCH FAVORITES

*THE GRANGE - 16

croissant, smoked bacon, shaved ham, sorghum-dijon, gruyère cheese, soft scramble egg

PICKLE-FRIED CHICKEN + WAFFLE - 16

hollandaise sauce, chili crunch, scallion, tn wildflower honey

SHAVED PORK - 18

sharp provolone, mustard, green salsa verde, peppadew, pepper, dijon, baguette

SMOKED TURKEY CLUB - 17

candied bacon, aged cheddar, alabama bbq sauce, lettuce, tomato, multigrain toast

*TNG GRIDDLE BURGER - 19

marinated artichokes, breadcrumbs, goat cheese, breakfast radish, buttermilk green goddess dressing

FAROE ISLAND SALMON - 30

field peas, sautéed greens, dilly cucumbers

FROM THE COOP - 17

served with skillet potatoes - substitute chicken sausage, egg whites or seasonal fruit + 4

FARMER'S OMELET *asparagus, leeks, gruyère cheese, fines herbes*

TWO EGGS YOUR WAY* *choice of bacon, sausage or ham, toast or biscuit*

TNG SCRAMBLE *ham, sausage, peppers, chowchow, onions, kenny's white cheddar*

VG CHORIZO SCRAMBLE *"just egg", plant-based cheese, pepper, chipotle aioli, black bean relish, crema, cilantro*

ON THE SIDE

TOAST.....3
sourdough, multigrain, rye, biscuit english muffin, gluten free

BREAKFAST PASTRIES.....5
please ask your server

TN SIDE OF MEAT6
bacon, pork sausage, ham or chicken sausage

TWO CAGE-FREE EGGS YOUR WAY*.....8

SKILLET POTATOES, PEPPERS, ONIONS...8

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

TNG

BREAKFAST

FOR THE YOUNG TRAVELER

FRESH FRUIT CUP – 9

SELECTION OF CEREAL & MILK – 7

*choose from cheerios, corn flakes, or fruit loops
served with sliced strawberries*

FRUIT YOGURT – 8

berries and fruit loops

***ONE EGG COOKED YOUR WAY – 11**

bacon or sausage with fries

YOUNG FARMER OMELET – 12

your choice of filling and fries

CHOCOLATE CHIP PANCAKES – 11

warm chocolate sauce