

IN -ROOM DINING  
B R U N C H

S M O O T H I E S   &   P R E S S E D   J U I C E S - 9

- JOLLY GREEN JUICE** *green apple, kale, lemon, celery, cucumber*  
**GOOD AS GOLD JUICE** *carrot, ginger, orange, turmeric, honey, coconut water*  
**SOUTHERN TROPICS SMOOTHIE** *banana, pineapple, coconut, maple syrup*  
**MATCHA GREEN TEA SMOOTHIE** *spinach, banana, coconut milk, pineapple, mango, honey*

O N   T H E   L I G H T E R   S I D E

- YOGURT & BERRIES | 13**  
*key lime curd, granola, honey*

**AVOCADO TOAST\* | 18**  
*goat feta, cucumber, marinated jewel box tomato, breakfast radish, soft boiled egg, quinoa crunch, grilled sourdough*

**OVERNIGHT OATS & GRAINS | 14**  
*chia seeds, carrots, dates, pecans, toasted coconut, cinnamon*

**KELLOGG’S CEREAL | 6**  
*ask your server*
- BURRATA | 17**  
*candied fennel, blood orange, fermented honey, pistachio, focaccia*

**STEEL CUT OATMEAL | 9**  
*dried fruits, pecans, brown sugar*

**MIXED ROMAINE | 18**  
*marinated artichokes, goat cheese, radish, green goddess, sourdough dusting*

+chicken - 9   + salmon\* - 12   + gulf shrimp - 12   + smoked salmon - 9

B R U N C H   F A V O R I T E S

- BUTTERMILK BUCKWHEAT WAFFLE | 17**  
*strawberry, dark chocolate, vanilla bean, fresh cream, shabark hickory syrup*

**BLT BENNIE\* | 22**  
*sourdough bread, coffee bacon, heirloom tomato, avocado, hollandaise, poached eggs*

**WAGYU BURGER\* | 25**  
*american cheese, duke’s mayo, caramelized onion, pickle, sesame seed bun*  
+ add egg - 3
- TNG CROQUE MONSIEUR | 20**  
*TN ham, gruyère, sorghum mustard, herbs, frisée, sorghum and brown butter vinaigrette, country bread*  
+ make it a madame\* - 3

**BISCUITS & GRAVY | 13**  
*smoked sausage & rosemary gravy, smoked paprika*

**STEAK FRITES\* | 55**  
*NY strip, truffle fries\*\*, watercress, black garlic*

**GOOD MORNIN’ SOFT SCRAMBLE\* | 23**  
*asparagus, sweet peppers, ricotta, herbs, potatoes\*\**

F R O M   T H E   C O O P

- substitute chicken sausage, egg whites or seasonal fruit + 4*
- SMOKED SALMON SCRAMBLE\* - 22**  
*fresh dill, cucumber-caper relish, cream cheese, everything spice, herbed potatoes\*\**

**MUSHROOM & SPINACH OMELET\* - 16**  
*caramelized shallots, goat cheese, herbed home fries\*\**
- TNG BREAKFAST\* - 17**  
*two eggs, choice of bacon, sausage or ham, choice of bread, herbed home fries\*\**

**SHRIMP & BLUE CORN GRITS - 34**  
*andouille-crawfish jus, sweet peppers, leeks, worcestershire, bay oil*

O N   T H E   S I D E

- SMOKED SAUSAGE & ROSEMARY GRAVY - 6 | ONE PANCAKE - 5 | BOWL OF FRUIT - 6**
- PORK SAUSAGE - 6 | CURED HAM - 6 | HERBED POTATOES\*\* - 5 | CHICKEN SAUSAGE - 6**
- TN SMOKED BACON - 6 | BISCUIT BOARD - 9 | TWO CAGE-FREE EGGS YOUR WAY - 5 |**
- TOAST - 3** *SOUSDOUGH, MULTIGRAIN, RYE, ENGLISH MUFFIN, GF BREAD, BISCUIT*

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**PIMENTO CHEESE | 13**  
*sourdough, crudité, pickles*

**HERB FRIES | 9**

L I G H T   B I T E S

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**BURRATA | 17**  
*candied fennel, blood orange, fermented honey, pistachio, focaccia*

**BABY ROMAINE | 18**  
*marinated artichokes, goat cheese, breakfast radish, herb caesar dressing, sourdough dusting*

**LOCAL LETTUCES | 15**  
*carrot, celery, cucumber, dried apricot, sunflower seed, honey vinaigrette*

**AVOCADO TOAST\* | 18**  
*goat feta, cucumber, cherry tomato, radish, soft boiled egg, quinoa crunch, grilled sourdough*

+ chicken - 9     + salmon\* - 14

M A I N S

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**GRILLED CHEESE - 18**  
*TN pepper relish, apple butter, aged provolone, gruyère, sourdough*

**TUNA MELT - 20**  
*celery, fennel, duke's mayo, fontina, multigrain*

**WAGYU BURGER\* - 23**  
*american cheese, duke's mayo, caramelized onion, pickle, sesame seed brioche bun, fries\*\**

**ROASTED CHICKEN BREAST - 26**  
*velouté, dumplings, winter vegetables, tarragon*

**SHRIMP & BLUE CORN GRITS - 32**  
*andouille, sweet peppers, leeks, worcestershire*

**STEAK FRITES\* - 38**  
*NY strip, truffle fries\*\*, watercress, black garlic*

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Menu items marked with \*\* are cooked in 100% beef tallow. Please inform your server of any food allergies. Parties of 6 or more will have a 20% gratuity added.

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D I N N E R

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**ARTISANAL SOURDOUGH - 9**  
*cultured butter*

**BURRATA - 17**  
*cantaloupe, verjus, basil, crispy TN prosciutto, lemon-poppy seed cornbread*

**PIMENTO CHEESE - 13**  
*sourdough, crudité, pickles*

**HOT CRAB DIP - 22**  
*old bay, cheddar cheese, duke's mayo, toasted sourdough*

**SWEET POTATO GNOCCHI - 17**  
*sage, brown butter, amaretti crumble, pickled cherries, manchego*

**HERB FRIES - 9**

S A L A D S

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**LOCAL LETTUCES - 12**  
*carrot, celery, cucumber, dried apricot, sunflower seed, honey vinaigrette*

**BABY ROMAINE - 13**  
*marinated artichokes, goat cheese, breakfast radish, herb caesar dressing, sourdough dusting*

+ chicken - 9     + salmon\* - 14

M A I N S

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**WAGYU BURGER\* - 23**  
*american cheese, duke's mayo, caramelized onion, pickle, sesame seed brioche bun, fries\*\**

**CHICKEN & KALE ROULADE - 33**  
*velouté, dumplings, root vegetables, tarragon*

**SHRIMP & BLUE CORN GRITS - 32**  
*andouille, sweet peppers, worcestershire, lemon, lobster demi-glace*

**STEAK FRITES\* - 38**  
*NY strip, truffle fries, watercress, black garlic*

**CAULIFLOWER STEAK - 24**  
*romesco butter, golden raisin-olive relish, pine nuts, black lentils*

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