

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

TNG CROQUE MONSIEUR | 20

TN ham, gruyère, sorghum mustard, herbs, frisée,
sorghum and brown butter vinaigrette, country bread
+ make it a madame* - 3

BLT BENNIE* | 22

sourdough bread, coffee bacon, heirloom tomato,
avocado, hollandaise, poached eggs

BISCUITS & GRAVY | 13

smoked sausage & rosemary gravy, smoked paprika

WAGYU BURGER* | 25

american cheese, duke's mayo, caramelized onion, pickle,
sesame seed bun
+ add egg - 3

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**

TNG BREAKFAST* - 17

two eggs, choice of bacon, sausage or ham,
choice of bread, herbed home fries**

MUSHROOM & SPINACH OMELET* - 16

caramelized shallots, goat cheese,
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 SOURDOUGH, MULTIGRAIN, RYE, ENGLISH MUFFIN, GF BREAD, BISCUIT

IN -ROOM DINING

L U N C H

S T A R T E R S

PIMENTO CHEESE | 13

sourdough, crudité, pickles

HERB FRIES | 9

L I G H T B I T E S

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

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*

IN -ROOM DINING

D I N N E R

S T A R T E R S

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 GNOCHI - 17

sage, brown butter, amaretti crumble, pickled cherries, manchego

HERB FRIES - 9

S A L A D S

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

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