
Served
9 am- 2m
Sunday

Brunch



Valet is
complimentary
for diners

BREAKFAST

MADE TO ORDER OMELETS
APPLEWOOD SMOKED BACON
GREEN CHILE BREAKFAST SAUSAGE
MAPLE BLUEBERRY SAUSAGE
GRIDDLE FRIED BREAKFAST POTATOES WITH ONIONS
BELGIAN WAFFLES, PANGAKES, & FRENCH TOAST MADE TO ORDER WITH MAPLE SYRUP
BISCUIT BAR WITH ASSORTED LOCAL JAMS & HONEY
BREAKFAST PASTRIES
SEASONAL CUT FRUIT AND BERRIES
ANSON MILLS GRITS
HOMEMADE COUNTRY SAUSAGE GRAVY

Kitchen *Notes*

250 5th Avenue S.
Nashville, TN 37203
Inside The Omni

Chef de Cuisine: Cristian Mosquera
www.kitchennotesnashville.com
(615) 761-3700

BUFFET ITEMS

SOUP AND SALADS

CREAM OF MUSHROOMS
SHERRY CREAM/TARRAGON OIL

ARTISAN GREENS

BALSAMIC VINAIGRETTE /BUTTERMILK DRESSING /SHERRY VINAIGRETTE
CHEF'S SELECTION SEASONAL VEGETABLES

CORN BREAD PANZANELLA SALAD
MOZZARELLA/SQUASH/ ZUCCHINI/ ONIONS /PEPPER/ARUGULA

ENTREES

BBQ PULL PORK
BAKED BEANS /CRISPY ONIONS

CHILLED SEAFOOD DISPLAY

CHILLED PEEL N EAT SHRIMP DISPLAY WITH TENNESSEE COCKTAIL SAUCE AND LEMONS

CARVING

ROASTED PRIME RIB
HOME MADE STEAK SAUCE/ BLUE CHEESE
HORSERADISH CREAM/ NASHVILLE HOT BBQ

SUNDAY BRUNCH DESSERTS

ASSORTED SOUTHERN PIES AND PETIT FOURS

ADULTS 31.95

KIDS 13.95

July 8, 2018