

Served
9 am- 2m
Sunday



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

General Manager: Lauren Connell
Chef de Cuisine: Cristian Mosquera

www.kitchennotesnashville.com
(615) 761-3700

BUFFET ITEMS

SOUP AND SALADS

Cream of Roasted Tomatoes

Basil Oil/ Parmesan/Croutons

ARTISAN GREENS\

Balsamic Vinaigrette /Buttermilk Dressing/Sherry
Vinaigrette /Chef's Selection Seasonal Vegetables

Watermelon Salad

Cucumbers/ Blueberries/ Arugula /Feta /Mint/
Tennessee Honey Vinaigrette

ENTREES

Pickle Fried Chicken

Mac & Cheese/ Nashville Hot BBQ

CHILLED SEAFOOD DISPLAY

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

CARVING

Garlic Roasted Prime Rib

Dijonnaise/ Blue cheese Horseradish Cream/ KN
Steak Sauce

SUNDAY BRUNCH DESSERTS

ASSORTED SOUTHERN PIES AND PETIT
FOURS

ADULTS 31.95

KIDS 13.95

Sunday, August 19, 2018