

Kitchen Notes

BRUNCH

TWO EGG BREAKFAST 14
*country-fried potatoes / choice of bacon or sausage
add steak for \$7*

HONKY-TONK OMELET 16
*smoked ham / peppers / onions
tennessee cheddar cheese / toast*

BUTTERMILK PANCAKES 13
pure maple syrup

BISCUITS & GRAVY 9
sunny up egg / sausage gravy

ALL-AMERICAN CHEESEBURGER 14
*double beef patty / American cheese / LTO
special sauce / toasted brioche*

HEIRLOOM "HOPPIN' JOHN" 18
*sea island red pea hummus / carolina gold rice
charred vegetables / chow chow
local sunny up egg*

SMOKED TURKEY COBB 16
*mimi's smoked blue / egg / avocado / tomato
applewood smoked bacon / buttermilk blue cheese dressing*

SIMPLE GREENS 9
kentucky soy vinaigrette

ADD TO SALAD 7
pan roasted salmon / blackened shrimp / griddled steak / grilled chicken

BRUNCH COCKTAILS

SUNDAY ROSE 12
sparkling rosé / st. germain / lemon

MIMOSA CARAFE 30
choice of juice / sparkling wine

LA POIRE 12
grey goose pear / berries / soda

WALKER'S BLOODY MARY 12
svedka

COOL AS A CUCUMBER 12
hendricks / cucumber / ginger

- BEVERAGES -

Medium Blend Shade Grown Coffee 5

Freshly Squeezed Orange Juice 6

Freshly Squeezed Grapefruit Juice 6

Cranberry / Apple / Pineapple / V8 5

Hot Tea Selections 5

Cappuccino 6

Espresso 5

- SIDES -

Smoked Pork Loin 6

Applewood Smoked Bacon 4

One Egg 3

Country-Fried Potatoes 4

Buttermilk Pancake 5

Country Ham 6

House-Smoked Brisket Hash 7

Country Sausage 5

Toast or English Muffin 3

Bagel & Cream Cheese 5

- FRUITS, DAIRY & GRAINS -

Bowl of Berries 10

Seasonal Fresh Fruit 8

Weisenberger Stone Ground Grits 8
butter / tennessee cheddar cheese

Steel-Cut Oatmeal 10
brown sugar / raisins

Greek Yogurt 9
sorghum-roasted granola / local honey / berries

Kitchen *Notes*

— OPEN DAILY —

BREAKFAST • 6:30 AM – 11 AM

LUNCH • 11 AM – 2 PM

SUPPER • 5 PM – 10 PM

SUNDAY BRUNCH • 9 AM – 2 PM

— RESERVATIONS —

615•761•3700

www.KITCHENNOTESNASHVILLE.com

— COMPLIMENTARY VALET PARKING —

Omni Hotels believes that breakfast should be a stimulating and healthy start to your day. So we are committed to

providing a culinary experience that tempts your palate and challenges the traditional breakfast fare.

Combining national trends with regional flavors we have sourced cage-free eggs, organic fiber-rich cereals,

steel-cut oats, gluten-free breakfast breads and our signature blueberry maple sausage patty that

does not contain hormones or other additives. Our morning tea features whole leaf tea and rough-cut herbs.

We take great pride in our coffee which is directly sourced from the farmers and roasted with the highest standards.

WELCOME TO THE ART OF BREAKFAST...