

## NASHVILLE

### FIND - MARKETS

#### THE NASHVILLE FARMERS' MARKET

"It's the largest. It's almost like a party every week with music and food trucks and other entertainment, in addition to the great food."

-Chef Margot McCormack (Margot Cafe & Bar)

Downtown

Farmers Market

900 Rosa Parks Boulevard

[www.nashvillefarmersmarket.org](http://www.nashvillefarmersmarket.org)

### EAT - RESTAURANTS

#### CITY HOUSE

"Without question. I've never had a bad meal there. It's very simply prepared, and Sundays are great. They call it Sunday Supper and that's when you'll find more offal."

- Chef/Chocolate Maker Scott Witherow (Olive & Sinclair)

"I would definitely order the Belly Ham Pizza and whatever vegetable/salad preparations chef Tandy Wilson is offering at the time. Also get a drink called the Trixie, which mixes Corsair gin, lemon and mint."

-Chef Margot McCormack (Margot Cafe & Bar)

Germantown

Italian

1222 4th Ave North

T: 615.736.5838

[www.cityhousenashville.com](http://www.cityhousenashville.com)

#### KIEN GIANG

"For Vietnamese Bahn Mi and Pho."

-Chef Margot McCormack (Margot Cafe & Bar)

West Nashville

Vietnamese

5845 Charlotte Pike

T: 615.353.1250

#### LA CAZUELA MEXICAN GRILL

"For Mexican pescado ceviche."

-Chef Margot McCormack (Margot Cafe & Bar)

Nashville

Mexican

4114 Nolensville Pike

T: 615.833.3507

[www.lascazuelasmexicangrill.net](http://www.lascazuelasmexicangrill.net)

#### LOVELESS CAFE

"For breakfast and brunch."

-Chef Margot McCormack (Margot Cafe & Bar)

Bellevue

Breakfast / Brunch

8400 Tennessee Hwy 100

T: 615.646.9700

[www.lovelesscafe.com](http://www.lovelesscafe.com)

### EAT - RESTAURANTS

#### MARTIN'S BAR-B-QUE JOINT

"For quintessential Nashville food, you have to have BBQ on their list. Martin's seems to be the destination."

-Chef Margot McCormack (Margot Cafe & Bar)

Nolensville

Barbecue

7215 Nolensville Road

T: 615.776.1856

[www.martinsbbqjoint.com](http://www.martinsbbqjoint.com)

#### MAS TACOS

"For tacos!"

-Chef Margot McCormack (Margot Cafe & Bar)

East Nashville

Mexican

732 McFerrin Street

T: 615.543.6271

#### MONELL'S

"Decidedly Southern with its big breakfast buffet. The fried chicken is ridiculously good and the corn pudding and all the pies."

-Chef Margot McCormack (Margot Cafe & Bar)

Germantown

Southern

1235 6th Avenue North

T: 615.365.1414

[www.monellstn.com](http://www.monellstn.com)

#### PANCAKE PANTRY

"For breakfast."

-Chef Margot McCormack (Margot Cafe & Bar)

Hillsboro Village / West End

Breakfast / Brunch

1796 21st Avenue South

T: 615.383.9333

[www.thepancakepantry.com](http://www.thepancakepantry.com)

#### PRINCE'S HOT CHICKEN SHACK

"Awesome. Hot fried chicken, not wings. It's a slow burn, with white bread, pickles and fried chicken the color of smoked paprika."

- Chef/Chocolate Maker Scott Witherow (Olive & Sinclair)

Talbot's Corner

American / Fried Chicken

123 Ewing Drive

T: 615.226.9442

#### THAI PHOOKET

"Get the Thai Green Curry."

-Chef Margot McCormack (Margot Cafe & Bar)

East Nashville

Thai

207 Woodland Street

T: 615.248.7933

[www.thaiphooket.com](http://www.thaiphooket.com)

### DRINK - BEER

#### 12 SOUTH TAP ROOM

"They only have microbrews on tap and change them out regularly and always have at least one that is cast-conditioned, which is kind of rare for here."

- Chef/Chocolate Maker Scott Witherow (Olive & Sinclair)

Belmont / Hillsboro

American / Pub

2318 12th Avenue South

T: 615.463.7552

[www.12southtaproom.com](http://www.12southtaproom.com)

#### YAZOO BREWERY COMPANY

"They're our local beer in town and we like doing stuff with them."

- Chef/Chocolate Maker Scott Witherow (Olive & Sinclair)

Nashville

Brewery

910 Division Street

T: 615.891.4649

[www.yazooobrew.com](http://www.yazooobrew.com)

### DRINK - COCKTAILS

#### THE PATTERSON HOUSE

"Appointed nicely without being overdone. Excellent service and delicious drinks. I like the gin and sparkling wine with grapefruit juice."

-Chef Margot McCormack (Margot Cafe & Bar)

Belmont / Vanderbilt

Lounge

1711 Division Street

T: 615.636.7724

[www.thepattersonnashville.com](http://www.thepattersonnashville.com)

### DRINK - COFFEE

#### BONGO JAVA ROASTING CO.

"We use their coffee in our No. 6 Coffee bar. It's our 67% single origin Ghana chocolate and their freshly-roasted Barista Boy."

- Chef/Chocolate Maker Scott Witherow (Olive & Sinclair)

Various Locations

1) Belmont / Hillsboro

2007 Belmont Boulevard

T: 615.385-JAVA

2) Fido

1812 21st Avenue South

T: 615.777.FIDO

3) BJRC / Café East

107 S. 11th Street

T: 615.777.EAST

4) Grins Cafe

Corner of 25th Street and Vanderbilt Way

T: 615.322.8571

[www.bongojava.com](http://www.bongojava.com)