

FIND.
EAT. DRINK.

*Tennessee
Travel Guide*



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

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

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

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

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

MASTACOS

"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

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

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

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

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.yazoobrew.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

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

KNOXVILLE AND EASTERN / SOUTHERN TENNESSEE

EAT - KNOXVILLE RESTAURANTS

DEAD END BBQ

"They've got great pulled pork and barbecue nachos that are out of this world."

- Pitmaster Chris Lilly (Big Bob Gibson BBQ)

Knoxville
3621 Sutherland Avenue
T: 865.212.5655
www.deadendbbq.com

NORTH SHORE BRASSERIE

"It's a great little restaurant. I like a lot of the pasta dishes that they serve."

- Allan Benton (Benton's Smoky Mountain Country Hams)

Knoxville
French / Belgian
www.northshorebrasserie.com
9430 S. Northshore Drive
T: 865.539.5188

ROUXBARB

"I like everything, but I really like chef Bruce Bogartz's great appetizers. He does an incredible job with his chicken livers and mussels. I may be biased, since I think he flavors it with some of my smoked bacon."

- Allan Benton (Benton's Smoky Mountain Country Hams)

Knoxville
Southern
130 South Northshore Drive
T: 865.212.0024
www.rouxbarbfood.com

THE TOMATO HEAD

"One of my favorite places to have lunch. They have two restaurants and everything is fresh and organic. The quality is unbelievable."

- Allan Benton (Benton's Smoky Mountain Country Hams)

Multiple Locations
American
1) Knoxville
12 Market Square
T: 865.637.4067
2) Maryville
211 West Broadway
T: 865.981-1080

EAT - EASTERN TENNESSEE - RESTAURANTS

BLACKBERRY FARM

"You just don't improve upon it. I'm going to tell you that Blackberry Farm has got to be one of the best places, without a doubt."

- Allan Benton (Benton's Smoky Mountain Country Hams)
Walland
American
1471 West Millers Cove Road, Walland, TN
37886
T: 865.380.2260
www.blackberryfarm.com

FOOTHILLS MILLING COMPANY

"I'm a sucker for their their short ribs and the lamb chops. They also have great seafood items. Their desserts may be the best desserts on earth. It's a husband and wife team and she's the baker and does an incredible job."

- Allan Benton (Benton's Smoky Mountain Country Hams)

Maryville
American
315 Washington Street South, Maryville, TN
37804
T: 865.977.8434
www.foothillsmillingcompany.com

RIDGEWOOD BARBECUE

"Fabulous barbecue. It's between Bristol and Johnson City. They have a cult following and it's always busy. Some of the waitresses who work there are stereotypes, these gals have been there, some of them for 40 years, and look like they've eaten that stuff way too many times!"

- Allan Benton (Benton's Smoky Mountain Country Hams)

Bluff City
Barbecue
900 Elizabethtown Highway, Bluff City, TN
37620
T: 423.538.7543

SILER'S OLD TIME BBQ

It's 80 miles east of Memphis. Used to be called Jack's Creek BBQ. They cook my style. Best whole hog barbecue sandwiches I've ever had.

- Pitmaster Patrick Martin (Martin's Bar-B-Que Joint)

Henderson
American / Barbecue
6060 State Route 100 East, Henderson, TN
38340
T: 731.989.2242

EAT - SOUTHERN TENNESSEE - RESTAURANTS

COZY CORNER

"It's very unique and they're known for their cornish hens, which you don't find in a lot of places, and also their bologna, which is smoked on the pit."

- Pitmaster Mike Mills (17th Street Bar & Grill)

Memphis
American / Barbecue
745 N. Parkway, Memphis, TN 38105
T: 901.527.9158
www.cozycornerbbq.com

THE GERMANTOWN COMMISSARY

"They do very simply smoked food, but it's always cooked to perfection. Get any of their smoked meats, the ribs or chicken would be great there."

- Pitmaster Chris Lilly (Big Bob Gibson BBQ)

Memphis
2290 Germantown Road, Germantown, TN
38138
T: 901.754.5540
www.commissarybbq.com

