

The Essential Guide to Nashville's Dining Scene

An Insider's Collection of Music City's
Best Culinary Spots.



HALLSON



**MICHELIN
-STARRED**
& MICHELIN-RECOGNIZED

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BASTION

Cuisine: New American / Contemporary

Why It's Special: Bastion is Nashville's most intimate fine-dining experience. A candlelit, reservation-only room where each course feels personal, intentional, and deeply creative. The tasting menu evolves constantly, reflecting both seasonality and the chef's curiosity.

Recommended: Chef's tasting menu

Dietary: Allergy-aware; limited vegetarian, not vegan

Phone: (615) 490-8434

Website: <https://www.bastionnashville.com>

THE CATBIRD SEAT

Cuisine: New American

Why It's Special: A chef's counter experience where guests watch the culinary team craft each course in real time. It's theatrical, technical, and quietly luxurious — ideal for diners who value artistry as much as flavor.

Recommended: Full seasonal tasting

Dietary: Vegetarian with advance notice

Phone: (615) 810-8200

Website: <https://www.thecatbirdseatrestaurant.com>

LOCUST

Cuisine: Contemporary / Japanese Influence

Why It's Special: Minimalist in style and maximalist in thought, Locust blends Japanese precision with Southern sourcing. The result is refined, restrained, and deeply memorable — a Michelin star earned through subtle excellence.

Recommended: Chef's tasting menu

Dietary: Limited accommodations

Website: <https://www.locustnashville.com>



BASTION
PHOTOGRAPHED BY: VICTORIA QUIRK



LOCUST
PHOTOGRAPHED BY: VICTORIA QUIRK



THE CATBIRD SEAT
PHOTOGRAPHED BY: NICOLA HARGER





**MODERN
AMERICAN
& ELEVATED DINING**

MODERN AMERICAN & ELEVATED DINING

ROLF AND DAUGHTERS

Cuisine: New American / Italian-inspired

Why It's Special: A cornerstone of Nashville's modern food scene, Rolf and Daughters pairs handmade pastas with an effortlessly cool dining room. It's both refined and approachable — a local favorite for a reason.

Recommended: House-made cavatelli

Dietary: Gluten-free pasta available

Phone: (615) 866-9897

Website: <https://www.rolfanddaughters.com>

5TH & TAYLOR

Cuisine: New American

Why It's Special: A neighborhood gem that feels elevated without being formal. Seasonal ingredients, thoughtful plating, and a warm atmosphere make this a reliable standout.

Recommended: Market fish or wood-roasted vegetables

Dietary: Vegetarian-friendly

Phone: (615) 242-4747

Website: <https://www.5thandtaylor.com>

IMAGE BY: ROLF AND DAUGHTERS





PHOTOGRAPHED BY: MINNIE MORKLITHAVONG
TAILOR NASHVILLE

ETCH

Cuisine: Global Contemporary

Why It's Special: etch balances creativity with comfort, offering bold flavors and artful presentation in a polished downtown setting — perfect before a show or special night out.

Recommended: Venison, roasted cauliflower

Dietary: GF & vegetarian options

Phone: (615) 522-0685

Website: <https://www.etchrestaurant.com>

TAILOR NASHVILLE

Cuisine: Tasting Menu / Modern

Why It's Special: Tailor offers a progressive tasting experience rooted in global technique and seasonal storytelling. Every menu feels like a narrative, making it ideal for adventurous diners.

Recommended: Chef's seasonal experience

Dietary: Accommodations with notice

Website: <https://www.tailornashville.com>

HENRIETTA RED

Cuisine: Seafood-focused New American

Why It's Special: Bright, buzzy, and oyster-forward, Henrietta Red is where Nashville goes for impeccably sourced seafood in a social, design-forward space.

Recommended: Oysters & whole fish

Dietary: GF-friendly

Phone: (615) 915-0768

Website: <https://www.henriettared.com>

HENRIETTA RED
PHOTOGRAPHED BY: EMILY DORIO



CITY HOUSE

Cuisine: Italian / Southern Fusion

Why It's Special: A trailblazer in Nashville dining, City House blends Italian technique with Southern ingredients, creating dishes that feel both familiar and inventive.

Recommended: Belly ham pizza

Dietary: Vegetarian options

Phone: (615) 736-3366

Website:

<https://www.cityhousenashville.com>

IMAGE BY: CITY HOUSE



GLOBAL

& INTERNATIONAL STANDOUTS

GLOBAL & INTERNATIONAL STANDOUTS

PENINSULA

Cuisine: Spanish / Portuguese

Why It's Special: A cozy East Nashville favorite offering bold Iberian flavors, shareable plates, and a relaxed yet refined energy.

Recommended: Grilled octopus

Dietary: Vegan & GF options Phone: (615) 679-0377

Website: <https://www.peninsulanashville.com>

NOKO

Cuisine: Japanese

Why It's Special: Noko brings modern Japanese cooking to a striking wood-fired space, blending sushi, robata, and global influences with exceptional consistency.

Recommended: Sushi & robata

Dietary: GF & vegetarian options

Phone: (615) 712-6894

Website: <https://www.nokonashville.com>

NOKO
PHOTOGRAPHED BY: MICK JACOB



EPICE

Cuisine: Lebanese / Mediterranean

Why It's Special: Authentic Lebanese flavors with a modern twist, featuring shareable plates, fresh ingredients, and bold spices in a warm, inviting space.

Recommended: Lamb kofta, hummus with freshly baked pita

Dietary: Vegetarian & vegan options, GF-friendly

Phone: (615) 620-5095

Website: <https://www.epicelnashville.com>

BAD IDEA

Cuisine: Southeast Asian

Why It's Special: Inventive Southeast Asian flavors paired with one of the city's most respected wine programs — bold, exciting, and unexpected.

Recommended: Whole fish or tasting menu

Dietary: Vegetarian-friendly

Phone: (615) 891-5300

Website: <https://www.badideanashville.com>

BAD IDEA
PHOTOGRAPHED BY: KATIE HARRIS

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KISSER
PHOTOGRAPHED BY: BONNIE NGUYEN

SS GAI

Cuisine: Thai-inspired

Why It's Special: Michelin-recognized for its craveable fried chicken and deeply flavorful Thai-inspired dishes, SS Gai is casual excellence done right.

Recommended: Fried chicken & curry

Dietary: GF & vegetarian options

Website: <https://www.ssgai.com>

KISSER

Cuisine: Japanese Breakfast & Lunch

Why It's Special: A daytime darling known for its Japanese comfort food and refined simplicity — perfect for a relaxed but thoughtful meal.

Recommended: Japanese pancakes

Dietary: Vegetarian-friendly

Website: <https://www.kissernashville.com>



**CLASSIC
NASHVILLE
& SOUTHERN ICONS**

CLASSIC NASHVILLE & SOUTHERN ICONS

HUSK

Cuisine: Southern

Why It's Special: A pioneer of farm-to-table Southern cuisine, Husk celebrates regional ingredients through refined, deeply rooted dishes.

Recommended: Heritage pork

Dietary: GF & vegetarian options

Phone: (615) 256-6565

Website: <https://www.husknashville.com>

ARNOLD'S COUNTRY KITCHEN

Cuisine: Southern Meat & Three

Why It's Special: A Nashville institution — no frills, just perfectly executed Southern comfort that locals and visitors alike revere.

Recommended: Fried chicken, greens

Dietary: Limited vegetarian

Phone: (615) 256-4455

Website: <https://www.arnoldscountrykitchen.com>

HUSK
IMAGE BY COURTNEY ROSS





PHOTOGRAPHED BY JOSEPH HENDRICKSON
LOVELESS CAFE

MONELL'S

Cuisine: Family-style Southern

Why It's Special: Communal tables, endless platters, and true Southern hospitality make Monell's a cultural experience as much as a meal.

Recommended: Fried chicken & cornbread

Dietary: Limited

Phone: (615) 248-4747

Website: <https://www.monellstn.com>

LOVELESS CAFE

Cuisine: Southern Breakfast

Why It's Special: A pilgrimage-worthy breakfast stop famous for its biscuits — classic, comforting, and timeless.

Recommended: Biscuits & jam

Dietary: Limited

Phone: (615) 646-9700

Website: <https://www.lovelesscafe.com>



BRUNCH,
CASUAL & SOCIAL

BRUNCH, CASUAL & SOCIAL

TWO HANDS

Cuisine: Brunch / Australian-inspired / New American

Why It's Special: Fresh, vibrant dishes with a healthy, relaxed vibe; bright, airy space perfect for weekend brunch or casual lunch.

Recommended: Ricotta hotcakes or the smashed avocado toast

Dietary: GF options available, vegetarian-friendly

Phone: (615) 900-2265

Website: <https://www.twohandsnashville.com>

BUTCHER & BEE

Cuisine: Mediterranean

Why It's Special: Vegetable-forward, globally inspired, and effortlessly cool — ideal for sharing plates and lingering meals.

Recommended: Whipped feta

Dietary: Vegan & GF options

Phone: (615) 226-3322

Website: <https://www.butcherandbee.com>

BUTCHER & BEE
PHOTOGRAPHED BY: ANDREW CEBULKA



GEIST BAR + RESTAURANT

Cuisine: Brunch / New American / Contemporary American

Why It's Special: A stylish downtown spot blending classic Southern flavors with modern twists, offering elevated cocktails and a vibrant atmosphere for brunch, lunch, or dinner.

Recommended: Fried chicken sandwich, the Geist burger, or their cinnamon rolls

Dietary: GF & vegetarian options

Phone: (615) 915-0555

Website: <https://www.geistnashville.com/>



IMAGE BY: URBAN GRUB

PINEWOOD SOCIAL

Cuisine: American

Why It's Special: A social hub blending dining, cocktails, and bowling — ideal for group gatherings and relaxed nights.

Recommended: Brunch plates

Dietary: Vegetarian options

Phone: (615) 751-8111

Website: <https://www.pinewoodsocial.com>

URBAN GRUB

Cuisine: Southern / Seafood

Why It's Special: A vibrant, upscale gathering place known for its raw bar and expansive menu.

Recommended: Raw bar

Dietary: GF options

Phone: (615) 679-9342

Website: <https://www.urbangrub.net>



CANDY KITCHEN

**CASUAL
FAVORITES
& LOCAL FLAVOR**

CASUAL FAVORITES & LOCAL FLAVOR

REDHEADED STRANGER

Cuisine: Tex-Mex

Why It's Special: Bright, bold flavors and some of the best breakfast tacos in town.

Recommended: Breakfast tacos

Dietary: Vegetarian options

Website: <https://www.redheadedstranger.com>

ST. VITO FOCACCERIA

Cuisine: Italian

Why It's Special: Detroit-style focaccia that's quickly become a cult favorite.

Recommended: Focaccia sandwich

Dietary: Vegetarian options

Website: <https://www.stvitofocacceria.com>

REDHEADED STRANGER
PHOTOGRAPHED BY: ANDREW CEBULKA





IMAGE BY MARY CATHRYN CRONK
HATTIE B'S HOT CHICKEN

HATTIE B'S HOT CHICKEN

Cuisine: Nashville Hot Chicken

Why It's Special: The city's most famous export — fiery, fun, and quintessentially Nashville.

Recommended: Medium hot chicken

Dietary: Vegan & GF options available

Website: <https://www.hattieb.com>

PRINCE'S HOT CHICKEN

Cuisine: Nashville Hot Chicken

Why It's Special: The original hot chicken institution — unapologetically spicy and historically significant.

Recommended: Extra hot chicken

Dietary: Limited

Website: <https://www.princeshotchicken.com>



SHORTLISTS BY OCCASSION

DATE NIGHT & SPECIAL OCCASIONS

Bastion
The Catbird Seat
Locust
Tailor Nashville
O-Ku
Rolf and Daughters

GROUP DINNERS & CELEBRATIONS

Henrietta Red
The Optimist
Urban Grub
Pinewood Social
City House

BUSINESS DINNERS & CLIENT MEETINGS

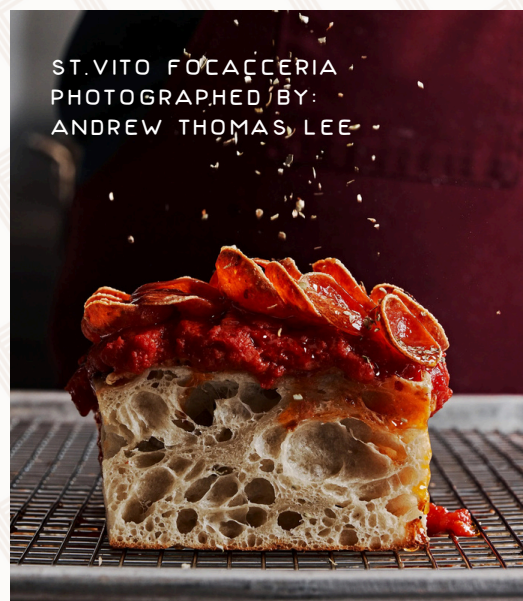
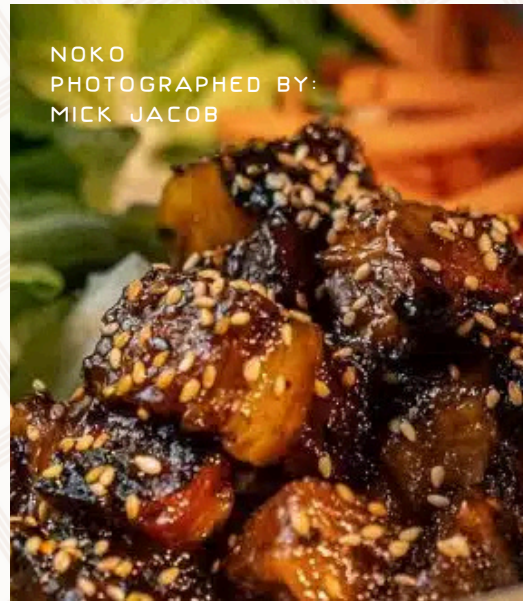
5th & Taylor
Husk
etch
Noko
Bad Idea

BRUNCH & DAYTIME DINING

Milk & Honey
Kisser
Loveless Cafe
Butcher & Bee

CASUAL, LOCAL FAVORITES

Arnold's Country Kitchen
Redheaded Stranger
Hattie B's
Prince's
St. Vito Focacceria





**PRIVATE CHEF
IN-HOME DINING**



PRIVATE DINING EXPERIENCES

The most exclusive dining experiences in Nashville don't always come with a reservation. Through Hallson Hospitality, guests can enjoy private chef dining in-home, featuring custom menus prepared by locally respected chefs. From celebratory dinners to elevated nights in, this experience pairs Nashville's culinary excellence with the privacy and comfort of a Hallson home.

WHERE TO STAY IN NASHVILLE

In Nashville, great food is a destination and where you stay should meet the same standard. At Hallson Hospitality, we are proud to be the nation's 2024 Property Manager of the Year built on one principle: exceptional guest experiences come first.



Our homes consistently earn a 4.9 guest rating, not by accident, but through hands-on local management, thoughtful design, and an unwavering commitment to service. We know this city intimately—from the chefs redefining Southern cuisine to the neighborhoods where the best tables are found—because this is home.



For travelers who plan their trips around reservations, flavors, and unforgettable meals, Hallson Hospitality isn't just a place to stay—it's the foundation of the experience.

[VIEW OUR HOMES](#)





Let Your Stay Be Guided by Great Taste.

STAY WITH HALLSON



HANDCRAFTED HOSPITALITY