



S T A R T E R S

Salt Roasted Beets	-endives, pickled bread & butter golden beets, candied pepitas, herbed goat cheese	9
Cheese Plate	-pear butter, fig jam, artisan greens, walnuts, apple (add charcuterie +4)	13
Smoked Chicken Wings	-spicy mango bbq sauce w/ cilantro buttermilk ranch	11
Goat Cheese Brulee	-flatbread, sundried tomatoes, local honey, roasted red peppers, balsamic	10
PEI Mussels	-roasted vidalia onion & garlic broth, cherry tomatoes, fennel, tomato butter toast	12

P A N T R Y

Margherita Pizza	- red sauce, garlic, basil, fresh mozzarella	11
The Garafolo	-herbed goat cheese base, pesto, light mozz, red onion, sundried tomato reduction, sausage	13
Pizza of the Day	- ask server for todays creation	13
Wedge Salad	- iceberg wedge, bleu cheese dressing, bacon, fried green tomatoes, red pepper jam, chives	9
Café Salad	-herbs & vinaigrette (add crispy goat, bleu cheese or hand pulled mozzarella +2)	5
Caesar Salad	-baby romaine, caesar dressing, garlic croutons, parmesan frico	9
French Onion Soup	-crouton, topped with gruyere & mozzarella blend	8
Sweet Vidalia Onion & Crab Soup	-bacon, béchamel, fine herbs	9

S P O T L I G H T S

Salmon Papillote	- squash, zucchini, fennel, artichoke hearts, sauce beurre blanc, olive oil, fine herbs	24
Springer Mtn Farms Chicken	- chicken confit, gnocchi, peas, glazed carrots, chicken veloute	26
The e.c. Burger	-8 oz Hereford patty, cheddar, Memphis BBQ sauce, fried onion ring, cole slaw, frites	14
Vegetarian Meatballs	- roasted tomato broth, parsnip puree	17
Featured Catch	- seasonal setup	*MKT
TN Short Rib	- cippolini onions, shitake mushrooms, roasted carrots, spinach, celery root puree, demi glacé	27
Shrimp & Grits	- wiesenberger tobasco cheddar grits, exotic mushrooms, green onion, bacon lardons	25
Bone-In Grilled Pork Chop	- country ham, endive, walnut, & Stilton cheese ragout, poached pear	24

\$4 split plate charge includes added accompaniments

S I D E S 5

seared broccoli w/ lemon	pommes frites
Wiesenberger cheddar grits	sautéed spinach w/ garlic confit
fried green tomatoes w/ red pepper jam	collard greens
green chile mac and cheese	

Paul Wright Executive Chef / Zachary McPherson Sous Chef
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97 CHAPEL AVENUE
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*consuming raw or undercooked proteins may increase your risk of foodborne illnesses

20% gratuity added to parties of 6 or more