



S T A R T E R S

Diver Sea Scallop – pan seared w/ English pea puree, caramelized cauliflower, lemon emulsion	14
Shrimp & Pernod –gnocchi, shitake, bacon, parmesan cream sauce, herbs	12
Duck Breast –sweet potato puree, Tuscan baby kale salad, smoked paprika vinaigrette	12
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
Pizza of the Day – ask server for todays creation	13
Salt Roasted Beets –endives, pickled bread & butter golden beets, candied pepitas, herbed goat cheese	9
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
Tomato Soup – grilled cheese, basil oil, micro greens	8
Panzanella – blistered heirloom tomatoes, croutons, charred lemon pepper vinaigrette, basil, red onion, bell peppers, arugula, mint puree, fresh mozzarella	9

S P O T L I G H T S

Salmon – parsnip pear puree, leeks, charred parsley puree, peas	24
Springer Mtn Farms Chicken –“chicken n biscuits” buttermilk fried chicken, apple butter, gravy, chili oil	24
The e.c. Burger –8oz Hereford patty, caramelized onion, stoult braised mushrooms, horseradish aioli, swiss	14
Squash & Zucchini Composition – squash, zucchini, saffron puree, cherry tomatoes, charred fennel	17
Featured Catch – seasonal setup	*MKT
Teres Major – asparagus, mashed potatoes, crab Oscar	27
Shrimp & Grits – wiesenberger tobasco cheddar grits, exotic mushrooms, green onion, bacon lardons	25
Pork Cheeks – pot de feu, smoked leek hearts, russet potatoes, carrot puree, pork jus	18

\$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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*consuming raw or undercooked proteins may increase your risk of foodborne illnesses

20% gratuity added to parties of 6 or more