



S T A R T E R S

Diver Sea Scallop – pan seared w/ English pea puree, caramelized cauliflower, lemon emulsion	14
Fried Green Tomato Napoleon – jalapeno candied bacon, pimento cheese, pepper jelly	8
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–apple 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 reduction	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 Salad– 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	21
*The e.c. Burger –8oz Hereford patty, caramelized onion, braised mushrooms, horseradish aioli, swiss	13
Squash & Zucchini Composition– squash, zucchini, zucchini bread, saffron puree, cherry tomatoes, charred fennel	17
*Featured Catch – seasonal setup	*MKT
*Hereford Beef 13oz Ribeye– fingerling potatoes, tomato salad, corn puree	36
Shrimp & Grits – wiesenberger tabasco cheddar grits, exotic mushrooms, green onion, bacon lardons	25
*Pork chop – grilled 8oz bone in, green chile mac and cheese, collard greens, orange chile vinaigrette	17

\$4 split plate charge includes added accompaniments

S I D E S 5

seared broccoli w/ lemon

Wiesenberger cheddar grits

fried green tomatoes w/ red pepper jam

green chile mac and cheese

pommes frites

Greenland Farms squash & zucchini

collard greens

Paul Wright Executive Chef

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*consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illnesses

20% gratuity added to parties of 6 or more