



Café Salad –herbs & vinaigrette (add crispy goat, bleu cheese or hand pulled mozzarella +2)	5
Fried Green Tomato Napoleon –jalapeno candied bacon, pimento cheese, pepper jelly	8
Salt Roasted Beets –endives, pickled bread & butter golden beets, salt roasted red beets, candied pepitas, herbed goat cheese	9
Wedge Salad – iceberg wedge, bleu cheese dressing, bacon, fried green tomatoes, red pepper jam, chives	9
Goat Cheese Brulee –flatbread, sundried tomatoes, local honey, roasted red peppers, balsamic reduction	10
Mushrooms & Gnocchi – mushrooms, asparagus, parmesan cream sauce, pernod, herbs	11
Smoked Chicken Wings –spicy mango bbq sauce w/ cilantro buttermilk ranch	11
Margherita Pizza – red sauce, garlic, basil, fresh mozzarella	11
Tempura Tuna Nori Roll – mustard ginger sauce, sushi sauce, tobiko aioli, pickled beech mushrooms	12
*PEI Mussels – pesto, garlic, tomatoes, fennel, lemon, garlic, parmesan, herbs, toasted bread	12
Cheese Plate –apple butter, gingered orange marmalade, candied nuts, toasted focaccia (add charcuterie +5)	13
Sausage Pizza – Italian sausage, peppadew peppers, herbed ricotta	13
The e.c. Burger – Tennessee Hereford beef, pimento cheese, tomato jam, jalapeno bacon, fried pickles, pommes frites	13
Diver Sea Scallop – pan seared w/ English pea puree, caramelized cauliflower, lemon emulsion	14
Squash & Zucchini Composition – squash, zucchini, zucchini bread, saffron puree, cherry tomatoes, charred fennel	14
Shrimp & Grits – wiesenberger tobasco cheddar grits, exotic mushrooms, green onion, bacon lardons	14
Bouillabaisse – Tomato, leeks, onion, garlic, fennel, clam juice, lobster stock. Steamed scallop, shrimp, mussels, and white fish. Rouille sauce with Tuscan bread	17
Braised Lamb – Stoneground grits, tomato jam, natural jus, crumbled goat cheese	16
Springer Mtn Farms Chicken –“chicken n bicults” buttermilk fried chicken breast, apple butter, gravy, chili oil	16
Pork Chop – grilled 8oz bone in, green chile mac and cheese, collard greens, orange chile vinaigrette	17
Beef Tournedo Trio – collard greens and green peppercorn sauce, grits and bleu cheese butter, béarnaise sauce with pommes frites	18

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