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LIST

Chef Margot
McCormack

THE RESTAURANT ISSUE

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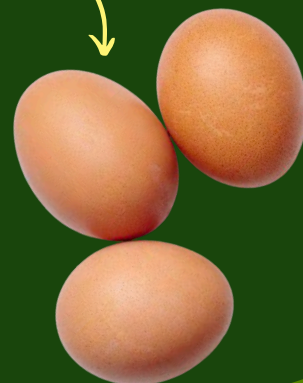
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Chef Margot McCormack and Editor Jill Melton

FROM THE EDITOR

Running With Scissors

You might say that opening a restaurant in Nashville these days is like running with scissors... precarious, at best.

It came as no surprise when Chef Margot McCormack thanked her plumber during her farewell party on June 5, when she closed the street in front of her eponymous café and threw a bash, complete with a DJ, bar and food trucks to thank the community that supported her for 25 years. In front of more than 1,000 friends, she thanked her staff, farmers, dishwashers, handyman, Creation Gardens, Sysco drivers, neighbors and literally anyone who contributed to Margot's success since its June 5, 2001 debut.

Margot epitomizes what a local business can be: a vibrant part of the community, a supporter of all things local, a mentor to employees and friends, a leader and icon. She trained and mentored half of the chefs in town and was behind the line cooking most nights. Half of her staff had been with her for years. It was about relationships for her. *"When you come to our restaurant, it's like you're coming into our [her and wife Heather's] living room,"* she once told me.

Margot is one of the few local restaurants that has closed not due to property taxes or rent (she owns the building), the cost of doing business or a lack of help, but on her own terms. But the list of local closings this year alone is staggering.

"You know, 25 years ago my partners and I made the restaurant for \$150K. I was just a regular girl from town with what I thought was a little talent. And I just don't think that an average person without a huge bankroll or hospitality group behind them can do that today. And that just makes me sad. That makes me sad that there are a lot of people out there not getting a chance because of how financially difficult it has become."

Whether it's truly feasible for small, local, independent folks to open a restaurant remains to be seen, but in this issue, we spotlight as many as we can. We also celebrate the chefs who provide a restaurant experience without a restaurant in our Movable Feasts section.

I, like everyone else, wished I had gone to Margot Cafe more than I did. However, it's not too late to support all the remaining local restaurants that work tirelessly to feed us great food. Do. It. Now.

Editor and Founder,

Jill Melton

Cover photo: Margot McCormack at her café in East Nashville, by Angelea Yoder.

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Daisy Layman, bartender at Fishmonger, Neuhoﬀ, shakes up what might possibly be the best margarita in town.

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AMUSE BOUCHE

(e, mooz'booSH) – starters to entertain the mouth and mind



Some Simple Syrup

In addition to produce, we love all the inventive, unique products you can get at the farmers market, and this Black Walnut Elixir by farmer Kelsey of Belle Fleur Farm tops the list. A few drops mixed with simple syrup, then combined with milk and espresso for a cold latte, on a hot summer day is sublime. Find Kelsey's tinctures and elixirs at the Franklin Farmers Market and the Murfreesboro Saturday Market.
@bellefleurfarm

Watermelon-Jalapeño Agua Fresca

All the refreshment of our favorite summer fruit, without the seeds.

- 4 cups sweet, juicy watermelon
- 1 cup ice-cold water
- 1 small jalapeño pepper

Place melon, water and pepper in a blender and purée until liquid. Serve over ice or with sparkling water. Happy hour? Add your favorite chilled white wine for a watermelon spritzer.

–Teresa Blackburn



What is Saba? (SAH-ba)



A product of Italy, saba is a thick, syrupy reduction made by boiling down the juice, skins and seeds of wine grapes. It is the precursor to balsamic vinegar. Use it like you would balsamic syrup, drizzled on Caprese salads, ice cream, just about anything. Available at Little Hats Market.

Try our pork chops with grilled figs and saba at ediblenashville.com.

Styrofoam Recycling, Hooray!

With about 75% of restaurant traffic coming from takeout, we are literally drowning in containers. And while many restaurants now use recyclable boxes, styrofoam still abounds. So it's great news that on April 22—Earth Day, to be exact—Mayor Freddie O'Connell announced Nashville's first foam recycling drop-off program. Davidson County residents can now drop clean foam packaging at the East Convenience Center at 943 Dr. Richard G. Adams Drive. Food-service foam (meat trays, egg cartons, takeout containers, plates and cups) and foam packaging are accepted.



Jewelry Catcher

When farmer Lauren Blanchett saw her grandmother put her rings on the windowsill, she was aghast. As she and husband James love upcycling, she obtained oyster shells from an area restaurant and, using Mod Podge, imprinted them with floral paper napkins, making adorable shell bowls. Find them at the Murfreesboro Saturday Market. [@cannaphamfarm](https://www.instagram.com/cannaphamfarm)



Noko: Best Workplace!

No doubt, service is a huge part of the restaurant experience. So, which restaurants treat staff best? The founders of Noko Hospitality Group prioritize happy employees. They offer health insurance, a biannual travel stipend, complimentary therapy and gym access, paid vacations, four-day workweeks and team meals every shift. It's no wonder the food and service are excellent every visit to Noko, Kase x Noko and soon-to-come Noko Yaki.

—Amanda Collins



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WHERE WE'RE EATING NOW

By JILL MELTON, CARRINGTON FOX, MANUEL ZEITLIN AND AMANDA COLLINS



Jill Melton
Editor



Carrington Fox
Senior Writer



Manuel Zeitlin
Contributor



Amanda Collins
Editorial Assistant



Ricotta cheesecake at
Ingrassia & Sons Italian Deli

Dog Haus, East Nashville

Full disclosure: We ended up at this casual brewpub when Smith & Lentz across the street had a 30-minute wait for pizza on a Saturday afternoon. We were not disappointed. The smashburgers were solid, as was the hot honey chicken over a salad. Local beers were cold and staff were phenomenally nice. We particularly enjoyed the quirky programming on the large-screen TVs, professional juggling and break-dancing competitions. Nice. **@doghausdogs** —JM

Bacco at The Four Seasons, Downtown

An Italian restaurant with a feminine side is how Nishaan Chavda describes newly opened Bacco at the upscale Four Seasons. It doesn't have the light, breezy feel of its predecessor Mimo but has all the feels and service of what you'd expect at the luxury hotel. The Italian menu is simple and surprisingly affordable. Everything was delicious, but the must-order is the cannellini beans with local sausage, tomatoes and guanciale. **@bacconashville** —JM

Pad Thai Cafe, Murfreesboro

It took me four years living in "the Boro" to discover this gem. While we were advised to get the wings, we went with the Thai green curry and pad see ew and were not disappointed. **@padthaicafemurfreesboro** —JM

Lyra, East Nashville

This Middle Eastern gem owned and run by Chef Hrant Arakelian, going on eight years now, is one of our favorite spots. It's worth going for the pillowy, piping-hot pita and hummus alone, but the Armenian- and Lebanese-inspired menu goes far beyond the standards. You may not know what most of the items are, but order them anyway. On our last visit, our party of six ordered almost everything on the menu, all served tapas-style. Standouts were fatayer, or bread stuffed with chard, onion and feta; hindbeh bi zeit, or greens with chicory and caramelized onions; and garlicky batata harra, or potatoes. Situated on a corner in East Nashville, the vibe is sexy bohemian, perfect for a Saturday night out. **@lyra_nashville** —JM

Fishmonger, Neuhoff District

With a seafood shack vibe and a casual menu, Fishmonger is serving solid seafood and fantastic drinks. Behind the bar, Daisy made us one of the best margaritas we've ever had. The Alabama oysters, smoked fish dip (with Old Bay-seasoned saltines) and blackened grouper sandwich were all on point, and the staff is the best. After dinner, with a Saffron Painkiller frozen drink in hand, we set off to take in the music on the steps at the Neuhoff. **@fishmongernashville** —JM

Present Tense, **Wedgewood Houston**

From the minimalist design of the space to the concise menu, each element of the izakaya-style restaurant and its 12-dish roster has been thoughtfully considered. Grilled hamachi collar is an interactive experience that comes with rice, ponzu, lemon and seaweed paper to assemble into hand rolls. Hiramasa, caught two days prior and flown in from New Zealand, was served with burnt citrus ponzu, Riesling gelée, shaved fennel and citrus segments. Parisian gnocchi with mushroom dashi and Parmesan foam was simultaneously unique and comforting. From the list of junmai sake and creative cocktails, I loved the Botanist—an herbaceous gin sour. And of course I ended the meal with lovely matcha soft serve. Present Tense shares a building with Flamingo cocktail club, which makes it the perfect spot for dinner and drinks before a night of live music next door.

@presenttensenashville –AC

Chef's Market Cafe & Takeaway, **Goodlettsville**

Some days you want pad thai, and some days you want a comforting buffet line stocked with broccoli and kale salads, brisket, mac and cheese and hot chicken salad. Those days, or any day, you want to be at Chef's Market, as the variety at this homey, cafeteria-style restaurant is endless. But we recommend Thursdays as the brisket, the daily special, was amazing. Definitely save room for dessert, as the variety of homemade cakes by

Lunch plate at Chef's Market



Fishmonger in the Neuhoff

baker Sonia Arriaza is the best in town.

@chefs_market –JM

Maru, Chestnut Hill

It's important to clarify, this new Maru location is not in Wedgewood Houston—an important distinction to longtime residents! And maybe it's a generational thing, but I've felt like I may be too old to enjoy what I call the college-town sushi vibe of the other Maru locations. Having said that, I love what Mikyung Bang is doing at hers on Fourth Avenue South. A beautiful, modern interior with a stepped-up food-and-beverage program (compared to her other locations), along with her gracious hospitality, has made me a regular who may be addicted to her Green Roll, Roe Problem Roll, Avocado Bomb and salmon usuzukuri, sometimes accompanied by a delicious lychee martini (at dinner, not lunch!).

While I'm tossing out caveats, there are a lot of great new sushi offerings in Nashville, but I'm personally worried about how long oceans can sustain increasing demands on their fish populations. Which, in the context of this article, may be another reason to get there as fast as you can!

@maru.nashville –MZ

Ingrassia & Sons, **Wedgewood Houston**

When I lived in Boston in the late '70s, I worked in the North End and lunched almost daily at neighborhood Italian markets. Luckily, John Ingrassia, a recently retired music industry legend and transplant from the Northeast, noticed Nashville needed a great, local Italian deli with the smell of freshly

baked sandwich bread, great desserts (including an amazing pistachio croissant, outstanding ricotta cheesecakes and affogato for later in the afternoon), and classic sandwiches. And that's exactly what he's opened a few blocks from our office in Wedgewood Houston (which means I can walk, which I clearly need to do). A couple of weeks ago, my first bite into the meatball sub took me right back to the former Piccola Venezia on Hanover Street in Boston. Speaking of time travel, I have one word, Benjamin: porchetta!

@ingrassiaandsons –MZ

AVO, oneCITY

My family knows that summer has arrived when I've once again prepared my favorite recipe from Rogers Gray *Italian Country Cook Book*: panzanella salad.

I was definitely pleased when I spotted the salad on AVO's new summer menu, and was even more pleased with how delicious it is. Annie Choo gets my kudos for continuing to meet the challenge of developing a following in Nashville for her creative vegan cuisine. (I promise there is no fake tofu egg salad on the menu!) Other favorites from her new menu include cacio e pepe—a go-to meal that I love cooking—and her vegan version is outstanding. The Save the Animals Style Burger is big, sloppy, delicious and a great addition to the restaurant's two other classic veggie burgers. And the fried potatoes are sick; five of us shared them, loved them and couldn't finish them. Friends are surprised when I tell them AVO has (and always has had) some of the best cocktails in Nashville. Who knew cocktails were vegan! **@eatavo** –MZ



'Sculits Pastrami Scuit

All or Nothing Bagels, Buchanan Arts District

I don't think I had heard anything about them but pulled over one morning when I saw the line outside Kathleen Sharpe's original little, orange, painted Airstream. (Nothing says homemade more than a less-than-perfect paint job!) In spite of a 20-minute line, I loved hanging out surrounded by neighborhood families with children and dogs, and I soon discovered some of the best bagels in Nashville. I was told they start building a wood fire in their Italian bread oven about 4 a.m., and all the bagels and other products are sourdough-based. More carbs was just another reason to drive to East Nashville, and I value supporting this woman-owned and woman-staffed small business. After some issues with a landlord, All or Nothing has opened a brick-and-mortar on Buchanan Street. With her boundless energy, Kathleen is reopening a new food truck across from her old location.

@allornothingbagels –MZ

'Sculits, Pop-Up

I'm surprised Derron Clark and his wife and partner in the kitchen, Sydney Benjamin, have any butts left—every time I see them, they sure are working theirs off, and they sure aren't helping mine. People who know me know I love a good biscuit, and their fresh, made-to-order buttermilk 'scuits are some of the best. I like all sizes and densities, but theirs are just right: not too large, not too small, not too dense, not too flaky. You'll have to follow them

on Instagram or Facebook to find their pop-up locations, since they keep me guessing. One constant I can guarantee, though, is their goodness. And it's not just the biscuits, of which I usually order about four extra; it's the sandwiches. Always some breakfast ones, and I've tried the smashburger 'scuit, but my two favorite biscuits I always order are the pastrami and brisket. I believe Derron shared that it takes 11 days to cure and cook the pastrami. It takes me only a minute to eat one! **@scuitss** –MZ

Merge Coffee, Wedgewood Houston

The walk-up hole in the wall started out catering coffee for events, and even now, the bricks-and-mortar operation—across Fourth Avenue from the City Cemetery—is technically a "coffee cart" in restaurant speak, because everything inside is on wheels. This designation means Merge can't serve food, but that's OK, because there's a burrito truck across the parking lot, if you're hungry. Something about walking up to the window and ordering a honey-kissed Bee's Knees or sweet basil latte feels like being on vacation, or at least a break from queueing up inside like an indoor lemming.

@mergecoffeebar –CF

OSH, Woodbine

When visiting the Uzbek restaurant across Thompson Lane from the Nissan dealership, keep it simple: Order the osh. Sure, there are other excellent dishes

to explore, including eggplant salad, tomato salad, hummus, soups and an abundant platter of tender grilled meats and vegetables, but oh my gosh, the titular dish of rice with onion, garlic, carrots and dried fruits topped with lamb and a hard-boiled quail egg is worth naming a restaurant for. **@oshrestaurantgrill** –CF

Only Chicken, Hillsboro Village

So understated is the poultry-centric name that we sort of wish this low-key Belcourt Avenue eatery would crow louder about its generous offerings of Mediterranean cuisine, which include chicken kabobs and lamb and beef highlights. So far, our fave is the chef's plate, a bountiful combo of marinated chicken breast on a creamy bed of smoky roasted eggplant, strained yogurt and garlic known as alinazik; lightly sauced pasta tubes; and salad with a pretty pink drizzle of red cabbage dressing. A perfect patio for alfresco dining before walking to a movie at the Belcourt. **@onlychickentn** –CF

Bayou Belle, Dickson

Hard to dream up a better destination for a Sunday drive than this laid-back nod to New Orleans, which launched about a year ago on Main Street in Dickson. We walked in and snagged a couple seats at the bar, where eight televisions silently broadcast everything from racing to rasslin', then worked our way down a laudable list of Louisiana staples, including a fried shrimp po'boy, étouffée, gumbo and Shrimp Tchoupitoulas in buttery garlic tinged with Cajun spice, all delivered by dumbwaiter from a kitchen upstairs. Don't miss the crawfish nachos and the showstopper of banana ice cream topped with golden brûléed strips of the fresh fruit. **@bayoubelle.dickson** –CF



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REFRESHING SUMMER SIPS

Skip the Sauvignon Blanc for these new wines for summer.

By Calvin Webster

For many of us, the frenzied pace of summer programming and the oppressive weight of the Nashville heat combine to form a sort of creative ennui. But for you, dear reader, this lethargy need not extend its corpulent hand to your table! Refreshment breeds repetition, but one must resist the urge to reach for the same sad Sauvignon Blanc or played-out Prosecco that stopped surprising your guests years ago (if, indeed, either ever did).

The formula for summer wine is simple: We must find something to refresh our palates, cool our heads and match the casual, often-outdoors occasions of the season, all without too much wallet lightening. To be the most in-the-know drinker at your next warm-weather gathering, see our selections below.

Contratto Alta Langa Spumante Pas Dosé Millesimato 2019, \$36, *Midtown Corkdorks*

Summertime is especially rife with occasions where a personal desire for Champagne is tempered by a parched throng of strangers pouring country-club-sized glasses of whatever you happened to bring to the party. For such occasions, I often reach for this traditional-method sparkler (that is, bottle-fermented on the lees using the same process used by the Champenois). Sumptuous texture, yeasty complexity and an electric backbone of acidity, all for what entry-level Champagne cost a decade ago.

Bodegas Rezabal Txakoli 2025, \$23, *Midtown Corkdorks*

Light, bright, slightly fizzy and brimming with lively acidity, Txakoli hails from the Basque country of northern Spain, where its refreshing salinity pairs with all manner of local fare (no *tapas* here, only *pintxos*). Traditionally poured from as high as one can reach over the shoulder into a stubby glass held low in the other hand, this humble blend of ostentation and messy conviviality fits in as much on a boat on Percy Priest as at a backyard barbecue.

Chalmers Greco, \$27, *Crush Bottle Shop*

Few wine regions have managed such an astonishing, technicolor transformation as Australia over the last two decades. The days of alcoholic

oak bombs are now a distant memory, and the local spirit of experimentation and innovation has led to plantings of little-known varieties like this southern-Italian white in what was once solidly Cabernet and Shiraz country. The Chalmers family has judged this one perfectly—fruity ripeness and a hint of almond nuttiness supported by a brilliant acidity that leaves one thirsty for more.

From the Tank Rosé 3L NV, \$35, *Crush Bottle Shop*

As you pour yourself the fifth—ahem, *third* glass—from this 3L box, rest easy in the knowledge that bag-in-box is by far the most environmentally friendly way to drink wine. Combine that shipping and packaging efficiency with organic viticulture, as in this case, and you're basically doing the earth a favor, all for less than \$9 per bottle equivalent. Plus, it will last for a month or two in your fridge! Or it would, theoretically, if it weren't empty first...

Beurer Trollinger Trocken 2023, \$26, *Woodland Wine Merchant Sylvan Supply*

Most people think of Germany as white-wine country, but oceans of crisp, high-acid red wines are produced there every vintage. Many collectors are catching onto the high-quality Pinot noir being produced in Baden and the Pfalz, but Trollinger from Swabia is still solidly underappreciated. Tart red fruits, light body and a color that lands somewhere between light red and dark rosé, this is the perfect red wine to chill down and enjoy on a hot day.

Tinto de Verano, any wine retailer

If you think of wine solely as a pretentious beverage, it's good to get out more ("touch grass," as the kids are saying). For instance, you could travel to southern Spain, where this tradition, which translates to "summer wine," mixes inexpensive red table wine with citrus soda (think Sprite or 7Up) for a spritzer that is anything but full of itself. Grab something cheap and fruity—preferably a Spanish red without any new oak influence—and experiment with different ratios. For those who prefer less sugar, a soda alternative like Liquid Death's Severed Lime is a good substitute. ¡Arriba, abajo, al centro, y pa' dentro! ✕



"Bag-in-box is by far the most environmentally friendly way to drink wine."



Calvin Webster is a wine writer, consultant, educator and master-of-wine student based in Nashville. When he isn't wine-ing, he loves cooking complicated dinners and strolling the sidewalks of Germantown with his wife and three kids.



OUR BEST RESTAURANT LIST

The idiosyncratic and completely biased picks by the editors
(who eat out a lot)

TOP 3 RESTAURANTS

Jill Melton,
Editor and Founder



Go-to On-the-Run Place
Little Rey, their smoked chicken half is killer with homemade tortillas, as are all the tacos and quesadillas, and there's parking!

1

Love, Peace & Pho

Peaceful, never busy and a perfect vibe with red lanterns hanging about. Best server ever is Lynda, who has been there for years. Their tofu dishes are what we crave, especially Tofu Garden, crispy in a tamarind sauce, and the spring rolls.

2

Jack Brown's, Murfreesboro

The burgers are perfectly sized, the sweet potato fries are served with an addictive sauce, the beer list is ever-changing and great, and the staff is amazing, always. But only the "Boro" location.

3

Lunch, Sewanee

Chef Mallory Grimm Tubbs' Lunch is the epitome of farm to table, with the changing menu reflecting the seasons and the farms she sources from. Her European flair with tarts, soups, sandwiches and pastries is hard to match. An okra and goat cheese danish, pear galettes, croque monsieur and tomato pie... We're swooning.

- Gulf shrimp à la plancha at **The Optimist**
- 35-layer lasagna at **Blue Aster** in The Conrad
- Ben's favorite goat cheese and olive oil with chiles, garlic and honey at **The Chloe**

TOP 3 DISHES

1

Bastion

Always delish, creative and I love the personal interaction with such a great team of collaborative chefs.

2

Present Tense

A brilliantly skilled and creative chef in an intimate setting.

3

Peninsula

Always pushing the edge, gastronomically and politically. And they have an extensive list of gin and tonics.



Go-to On-the-Run Place
Maiz de la Vida's Fonda Fina on Clarksville Highway

- Lahmajin (lunch and brunch only) from **Epice**
- Squid ink pasta from **Present Tense**
- Porchetta sandwich with a side of broccoli rabe from **Ingrassia & Sons**

TOP 3 DISHES



TOP 3 RESTAURANTS

Manuel Zeitlin,
Contributor

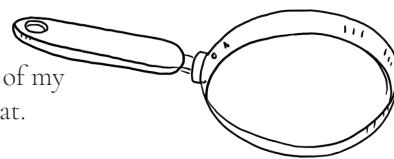
TOP 3 RESTAURANTS

Sarah Wilson,
Contributor



Go-to On-the-Run Place
Radish Kitchen, for the
Chicken Mamacita grain bowl
Ollé Korean Eats,
for the bibimbap
Dose, for an oat milk
latte and a zucchini muffin

- 1 **City House**
Consistently great food, warm staff and the kind of restaurant that feels both special and comfortable every single visit.
- 2 **Henrietta Red**
Their oyster and cocktail happy hour is one of my favorites in the city. It always feels like a treat.
- 3 **Miel**
Right in our neighborhood, with wonderful staff and reliably delicious food that keeps us coming back.



- Trout from **City House**
- Whipped feta from **Sadie's**
- Appetizer plate at **Edessa Restaurant**

TOP 3 DISHES

TOP 3 RESTAURANTS



Olivia Escude,
Contributor

- 1 **Moto Cucina + Enoteca**
Moto exemplifies the beauty of "simple done well," serving Italian classics like cacio e pepe and Bolognese with impeccable execution. Even the bread service, paired with thoughtfully selected olive oils, is a memorable tasting experience of its own.
- 2 **Culamar in Franklin**
Culamar captures the spirit of seaside Italian dining with bright, expertly prepared small plates. I particularly enjoy the arancini and tuna tartare, alongside an array of Italian wines and craft cocktails.
- 3 **Little Hats in Germantown**
Little Hats offers comforting Italian food, a relaxed neighborhood feel and a boast-worthy market filled with Italian delectables to browse while you wait. I always leave with a pack of fresh ravioli and a container of tiramisu to enjoy later at home.



Go-to On-the-Run Place
All'Antico Vinaio for
the Paradiso sandwich
Little Hats for soup,
crispy ravioli and
tiramisu

- Paradiso sandwich from **All'Antico Vinaio**
- Tortellini soup and tiramisu from **Little Hats**
- Pappardelle Bolognese at **Moto Cucina + Enoteca**

TOP 3 DISHES





TOP 3 RESTAURANTS

Carrington Fox,
Senior Writer



Go-to On-the-Run Place
Taqueria Don Carbon
La Juquilita
Bombay Palace
Vui's Kitchen

1

Lola, Sylvan Park

This easygoing and chic Spanish eatery nestled among so many other favorites in Sylvan Park has become a go-to for when we're not ready to end the night. Even if we didn't eat dinner or tapas here, we can count on dessert and a nightcap at the bar or on the patio.

2

BrickTop's, West End

Don't overthink it. Everyone's happy on the site of the original Houston's: the carnivores, the sushi eaters, the cocktail crew. The booths are comfy, the patio is warm or cool when you need it. Burgers, steak frites, Brussels sprouts, Palm Beach salad stacked with crabmeat and avocado... BrickTop's is rock-solid.

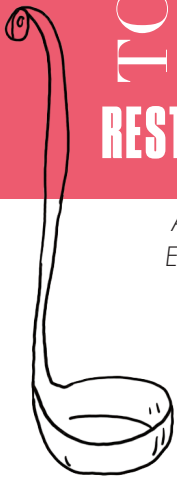
3

Brown's Diner, Hillsboro West End

If you remember this landmark as a smoke-filled room of tolerable food, delete that from your mind. Brown's is now the cheerful default dining room for young families and neighbors in the know who gather for fresh breakfast, lunch and dinner, live music and hospitable service. Recommendations: blueberry pancakes, bison burger, onion rings and fried catfish.

- Chicken soup from **El Palenque**
- Whole fried fish from **Tantísimo**
- Cornmeal catfish with coconut rice cake from **Etc**

TOP 3 DISHES



TOP 3 RESTAURANTS

Amanda Collins,
Editorial Assistant

1

Cafe Rakka, Hendersonville

The perfect spot for Mediterranean food in Hendersonville. I love their hummus bowls, falafel, shawarma wraps and pickled turnips!

2

Folk, East Nashville

Best meal I've had in town. Folk offers uber-seasonal dishes that allow each element to shine without over-complicating the food. The littleneck clam pizza is a classic, with umami and citrus notes on wood-fired sourdough. The vibes, aesthetic and service match the quality of the food: stellar.

3

Kisser, East Nashville

Amazing food, service, aesthetics and attention to detail. You will leave satisfied for \$30–40 per person (including tip). Don't go hangry as you'll have to wait. Tip: scan the code to "wait in line" and go for a walk or grab a coffee from Flora + Fauna next door.



Go-to On-the-Run Place
Hugh Baby's
Bad Luck Burger Club
Mitchell Deli



- A basket of hush puppies with honey butter from **Brown's Diner**
- Yellowtail collar from **Kisser**
- Pistachio-orange blossom frozen custard from **Peachtree Grill**

TOP 3 DISHES

BEST FARM-TO-TABLE

Restaurants that are really cooking from the farm

Farm to table has been a campaign slogan for restaurants for a long time. But sourcing a few tomatoes in the height of summer does not a “farm-to-table” restaurant make. We went straight to the farmers supplying the restaurants to find out who is sourcing local, for real.

If anyone knows if “farm to table” is a working principle or just a marketing slogan, it’s Alan Powell. Powell started Nashville Grown in 2011 to distribute farm-fresh food to restaurants, thereby making it easier for farmers and chefs. Fast forward to 2026 and Nashville Grown is going strong, working with more than 50 farms and 55 restaurants. “Conceptually, farm to table is as strong as it’s ever been. But it does cost more, and right now in the current economic climate, it’s a bit down.”



TOP
PLACES



Alan’s top places on his “Dashboard,” based on orders and 10 years in the business:

- Audrey
- Dozen Bakery
- The Joseph Hotel (Yolan)
- 1 Kitchen 1 Hotel
- Catbird Seat
- Dinner Belle

High-dollar restaurants tend to source local more, but not always, as demonstrated by Laura Axelrod, who owns and operates **Dinner Belle in Bellevue, Meal Delivery and Take-out.**

Most restaurants want to source local but the problem is being able to get enough. Many farms are just not producing enough to keep a restaurant with all they need. We caught up with farmer Ian Palmer of Palmer Farms at the Murfreesboro Saturday Farmers Market. He supplies Chef Philip Krajack’s restaurants, including **Rolf & Daughters, Folk** and the newest, **Junior**. He’s been approached about supplying more restaurants, but wants to keep his herd at a certain size ensuring the highest quality, and isn’t willing to get bigger.

Smaller restaurants that have flexibility with what they serve have a symbiotic relationship with farmers in a “what you got, we’ll take it” kind of thing. **LUNCH** in Sewanee, run by Chef Mallory Grimm, has such a relationship with Sequatchie Cove Farm. Her menu changes daily and is based on seasonal local produce.

Farmer Samantha Lamb of Farm & Fiddle in Santa Fe works exclusively with **Audrey** and the newly opened **Lion’s Share** in Sylvan Park, supplying them with her gorgeous vegetables and fruit.

Una Acre Farm in Neely’s Bend, a stone’s throw from East Nashville, supplies **City House, Henrietta Red, Butcher & Bee, SS Gai, Sho Pizza,** and **Kisser** with their produce. ✕

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Movable Feasts

Photos REBECCA DENTON PHOTOGRAPHY

Connections and community are forged over food, but not always in a restaurant. Chefs are finding other ways and places to serve their food, and many times with more impact. They are cooking in fields, in trailers and in other folks' kitchens. They are connecting with guests and each other, in ways they can't in a standard restaurant. Here are three such stories in our this special section:

1. Farm Dinner
2. E's Supper Club
3. Driveway Moments



2020 Farm Dinner at Farm & Fiddle



"If you are lucky enough to have lived in Paris as a young man, then wherever you go for the rest of your life, it stays with you, for Paris is a moveable feast."

—Ernest Hemingway



A cool evening smack dab in the middle of the Tennessee summer.

2026 Creek Dinner

Hachland Hill, Joelton
July 24 & 25

Tickets at ediblenashville.com

Sponsored by Tito's Handmade Vodka, Lalo Tequila,
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FARM DINNER

Photos **ANGELEA YODER AND GUSTAVO LOPEZ**

A Farm Dinner, where a culinary team constructs a kitchen in a field to feed 100+, is not for the faint of heart.

If hunger is the best gravy, then maybe, too, a cold day in May is the best way to warm the soul? At a warm-hearted gathering at 5 Porch Farm in Spring Hill, a nimble cooking team led by *Edible's* Chef Skylar Bush and a culinary squad from 1Kitchen at 1Hotel Nashville collaborated on an alfresco feast over open flames on makeshift stoves. It turns out, pulling 200 pounds of pork, smoking 100 lemons and whipping 24 quarts of cream is a surefire way to beat the chill of a crisp evening on a breezy hillside—and to form connections.

Serving 142 guests in a field is an all-hands-on-deck enterprise, and *Edible's* generous volunteers circulated swiftly through the

orchard-turned-dining-room, carrying bowls of fire-roasted pork, lamb dirty rice, tomatoes, pasta salad and bottomless wine.

As the sun set over Middle Tennessee farmland and fluffy bowls of strawberry trifle, guests retreated to firepits to swap stories with new friends against a backdrop of live music and the silhouette of lowing cows. Back in the outdoor kitchen, chefs sipped bourbon and toasted a job well done, before packing up kitchen equipment and restoring quiet calm to the farm's rolling pasture. ✕



VEGETABLE CARPACCIO

This bright, beautiful vegetable dish was served as a first course.

Tangerine Buttermilk Vinaigrette:

- 1 cup tangerine or fresh orange juice
- ¼ cup lime juice
- 3 tablespoons buttermilk
- 1 tablespoon kosher salt
- 1 tablespoon finely grated Fresno or jalapeño pepper
- 1 teaspoon finely grated garlic
- 4 dashes Cholula or other hot sauce
- 1 tablespoon fresh dill, chopped
- 1 cup extra virgin or fruity olive oil

Carpaccio:

- Pickled collard stems
- Sliced roasted orange baby beets
- Cara Cara oranges, sliced

1. To prepare vinaigrette, combine all ingredients except oil. Slowly incorporate oil, whisking vigorously.
2. To prepare carpaccio, arrange oranges and beets on a plate. Top with collard stems. Drizzle with vinaigrette.

Jill, Skylar & Edible Team,

I wanted to send a quick thank you for having us back out for the Spring Farm Dinner—third time around and it still feels just as special to be part of it.

There's something about these dinners that always keeps it real—in the best way. A few challenges here and there, some moving parts, a long day on the fire—but that's kind of the beauty of it. It's honest, it's a little gritty, and it always seems to come together when it matters. I may not have looked like I was everywhere at once this time around, but that 6:30 a.m. live fire start definitely took a lot of wind out of me—worth it, though.

From our side, it felt like a great night overall. Hoping guests felt that same energy and that the feedback reflects the experience you all worked so hard to create. Those moments—good food, good people, a setting that does half the storytelling for you—are hard to replicate and easy to remember.

—Chef Tyler Lee, 1Kitchen1Hotel

SKYLAR'S "CHURCH" PASTA SALAD

This pasta salad is reminiscent of old-fashioned church picnics, except that we used handmade pasta from Farm & Fiddle, as well as vegan mayo, making it suitable for vegans, something Grandma never thought much about.

- 2 pounds small pasta shells
- 1 cup fresh or frozen peas, thawed
- 1 cup chopped, roasted asparagus
- ½ cup sugar
- 1 cup Champagne vinegar
- ¼ cup chopped fresh spinach
- 2 tablespoons chopped green onion
- 2 tablespoons chopped green garlic (optional)
- 2 garlic cloves
- ¼ cup chopped fresh dill
- ¼ cup chopped parsley
- 1 tablespoon fresh mint
- 1 tablespoon thyme leaves
- 1 tablespoon cilantro
- ½ cup Hellman's Vegan Mayonnaise
- Salt and pepper to taste
- Flaky salt and fine herbs for garnish

1. Boil pasta in salty water until al dente, about 4 minutes. Drain, rinse with cold water and allow to cool.
2. Combine peas and asparagus.
3. Place sugar and vinegar in a small saucepan and heat until sugar is dissolved; do not boil.
4. In food processor, combine spinach, onion, garlic and herbs, then pulse until blended. Mix with mayonnaise.
5. Combine cooked pasta, vegetables and mayo-herb mixture and stir well. Season with salt and pepper. Allow to rest in the refrigerator up to 2 hours or overnight. Toss again before serving and garnish with flaky salt and fine herbs. Serves 6-8.



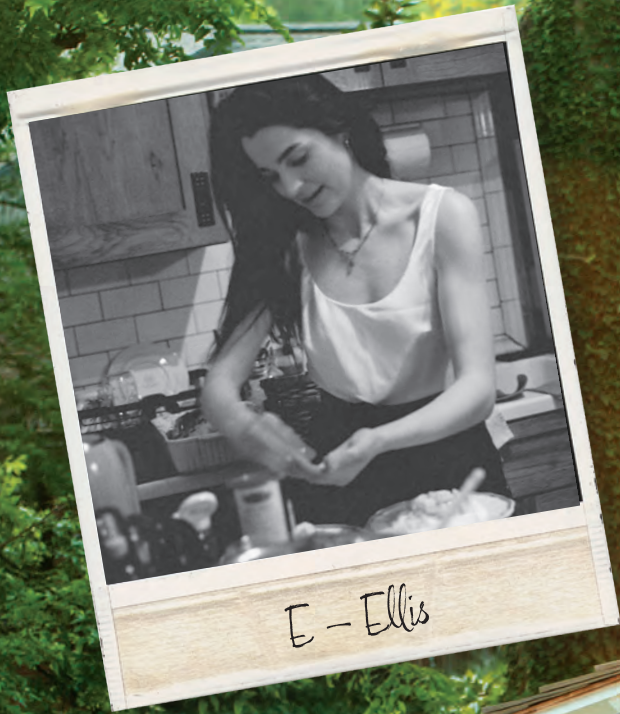
Lamb tartare



Chefs from left:
Chris Crary,
Cody Allen,
Tyler Lee, and
Skylar Bush



Skylar's "Church" pasta salad



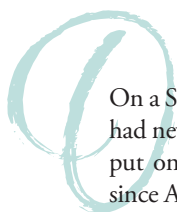
E - Ellis





Hospitality radiates at this whimsical Gen Z supper club without a smartphone in sight.

Words **AMANDA COLLINS** | Photos **NATALIE MANTZELL**



On a Saturday night in April, I drove east of the city to have dinner at a home I had never been to, with people I had never met. I was heading to a supper club put on by 24-year-old Ellis (a.k.a. "E") who's been hosting E's Supper Club since August 2024. E's Supper Club is an intimate pop-up dinner party hosted in various spots around Nashville and fueled by Ellis' passion for good food, aesthetics and bringing people together.

Ellis was looking for spaces to make friends (outside of work and church) when she moved to Brooklyn in 2024. Ellis is not alone. Supper clubs have been on the rise, especially in New York City, since the 2020 pandemic. Ellis says, "We have a really lonely generation. We're all on our phones all the time." Compelled by her love of food and a generation-wide need for connection, Ellis decided to start her own supper club when she moved back to Nashville, her hometown.

When asked where she draws inspiration, Ellis effuses, "I freak out about beautiful meals. I love what food does, which is bringing people together. So, the combination of being filled up spiritually and gastronomically excites me and gives me life."

This Saturday night, with the table set in a chic apartment, Ellis warmly welcomed each guest like an old friend. After a half-hour of mingling and cocktails, she rounded us up for a reading from *Liturgies for Wholeness: 60 Prayers to Encounter the Depth, Creativity, and Friendship of God in Ordinary Moments*, by Elizabeth Moore and Audrey Elledge.

Ellis does a customized invite for every gathering and sends them out on Instagram. Each and every one is unique, as is every supper club.





“We have a really lonely generation. We’re all on our phones all the time.”



A recent supper club set up in a garage in Green Hills.

As a nonreligious person, I was a little surprised, but not put off. The prayer didn’t require anything from listeners but to be present in a moment with others. I felt both welcome and a bit nervous about who I would be seated next to. Would we have anything to talk about in what Ellis calls an opportunity to “get out of your routine and off your phone?”

My social anxiety quickly melted after meeting Nora and Leighton, best friends in their late 20s and members of the same church. We talked about careers, hobbies, dating apps, religion and spirituality. I imagine if we spend more time together we could have honest, enlightening and constructive conversations about sensitive issues—a refreshing idea in a time when polarizing topics are off-limits at many family meals.

When she debuted her supper club, Ellis wore hats of host, chef, server, designer and marketing team. She now partners with chefs who do the cooking, while she handles the rest. In the kitchen on this particular evening was 27-year-old Jon Ezzo, chef at East Nashville’s Kisser by day and Ellis’ Supper Club by night. The spring-inspired menu featured asparagus with guanciale, pecorino and preserved lemon, pistachio-pesto gemelli, pork chop with gremolata and green beans, and olive oil pound cake with berry-herb jam. The supper was full of Ellis’ whimsical touches, from the invitation on Instagram to the place cards and menus.



“It’s the people who come that really make it,” Ellis says. “Yeah, the food’s good, and yeah, the experience is nice and the table’s pretty. But it’s the people that make it what it is.”

Other than a phenomenal meal, I came away from E’s Supper Club with something I would have never imagined: a glimmer of hope for the future of this country. I met a diverse group of people in their 20s, many of whom are Christians, living in the Bible Belt of America. And they are more open-minded and open-hearted than the media would have me believe. We are operating in the same world with completely different belief systems, and we are able to not just sit at a table and coexist, but to have meaningful conversations and even become friends.

Ellis isn’t reinventing the wheel, but she is reminding us of its existence and necessity. “Eating together is one of the oldest and most human things we can do,” Ellis says. “Somewhere along the way, we lost sight of its power. E’s Supper Club is a simple invitation to remember.” She has created a safe place to break bread at a table set with different worldviews and beliefs, in pursuit of friendship and community. ✕

For more information on E’s Supper Club, follow Ellis on Instagram @essupperclub and check out her website essupperclub.com.



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DRIVEWAY Moments

Chef David Leathers takes to the road with his elevated Southern cuisine.

Words **WILLIAM HARWOOD**

Buttery deviled eggs topped with pepper jelly, roasted pork belly, a signature collard green salad, 24-hour sous vide beef short ribs and a buttermilk tart with fresh peaches and miso-whiskey caramel are just a few of the dishes you can enjoy without ever leaving home. Welcome aboard the “Chef Trailer,” a vehicle complete with a custom kitchen and comfortable cabin serving a single table for up to 14. It’s the brainchild of Chef David Leathers, aka the “Foodsmith.” David’s chef-driven meals are on a roll, literally. The venue for the menu is neither a restaurant nor an event, but someone’s driveway.

“I was doing private dinners, going into houses,” Chef David says, recalling the genesis of his inspiration. “Even if it was a great kitchen, it was always like, ‘Where’s your cutting board again?’”

And so, in his culinary-inclined mind, which is informed by a boyhood growing up in the family BBQ business in Mississippi followed by culinary school in Pennsylvania, Chef David’s wheels began to turn. “Normally, I was bringing a bunch of stuff into people’s homes because you knew that they weren’t going to have



that. So I started thinking, okay, maybe I’ll build a mobile kitchen and work out of there.”

Great idea, but one that still left the problem of a messy, post-feast table. So the chef expanded his idea further, placing the table in the cabin. “People can take 15 steps from their front door and enter this immersive experience,” he says. “By the end of the meal, folks have forgotten that they are already home.”

One of the most magical things that happens around the table is connection. Without the distractions of an all-too-often noisy restaurant, guests can focus on each other, the food and one chef.

Indeed, David does it all, from driving the trailer to cooking to serving. He is the chef, sommelier and server. ✕

Schedule your own driveway moment with the Foodsmith at foodsmithnashville.com. Follow David on Instagram @[foodsmithnashville](https://www.instagram.com/foodsmithnashville).

COLLARDS & WHITE BBQ SAUCE

Chef David serves this popular salad at every dinner. The combination of white BBQ sauce, sweet potato chips, pecans and cheese gives folks a new appreciation for this Southern green.

White BBQ Sauce

- 2 cups mayonnaise
- ½ cup apple cider vinegar
- 2 tablespoons lemon juice
- 2 tablespoons yellow mustard
- 1 teaspoon chipotle hot sauce
- 2 teaspoons sugar
- ¼ teaspoon salt
- 1 teaspoon black pepper
- ½ teaspoon granulated garlic
- 1 teaspoon smoked paprika

Fresh collard greens, sliced into a chiffonade

Sweet potato chips, crumbled

Toasted pecans, coarsely chopped

BellaVitano cheese, finely grated

1. To prepare sauce, whisk all ingredients in a large bowl until smooth and combined. Use immediately or allow it to set in the fridge for 24 hours or up to 2 weeks.
2. Place greens in a large bowl and drizzle with BBQ sauce. Massage collards until tender and slightly wilted. Top with sweet potato chips, pecans and grated cheese.



ON THE MENU

Deviled egg + fried chicken skin
Hidden Holler Farm

Heirloom cornbread + buttermilk
stracciatella + heirloom tomato + country ham
Beaver Dam Creek Farm, Hidden Holler Farm,
Old Stone Creamery
Bloomsbury Farm, Benton's

Sunday gravy + grits
Beaver Dam Creek Farm, Old Stone
Creamery
Bear Creek Farm

Bear Creek Farm beef short ribs + buttermilk
whipped potatoes + smoked collard
green chimichurri + jus gras
Bear Creek Farm, Colbert Farm, Creamery

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Similarly, the Consorcio Serrano seal on Jamón Serrano is your assurance of exceptional quality. For 35 years, the Consorcio del Jamón Serrano Español has been dedicated to preserving the authenticity and excellence of this emblematic product. While European standards already require an impressive 30 weeks of curing, the Consorcio demands a minimum of 52 weeks—more than a year of patient perfection.



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Both Cava and Jamón Consorcio Serrano are perfect examples of how time-honored craftsmanship, underpinned by the European Union's commitment to quality and tradition, creates products that are unmatched in their category.

Their seals are more than marks on a label—they are promises of authenticity, excellence, and the patient dedication that only time can deliver. Whether enjoyed on a special occasion or as part of your daily life, Cava and Jamón Consorcio Serrano bring the best of Europe to your table.

Learn more on
our website



Look for the Seal

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GRAZING THE GREENWAY

Bike this urban section of Nashville's greenways for great bites and brews.

Words **CARRINGTON FOX** | Illustration **CAT KAHNLE**

Of the 110 miles of greenway trails in Nashville, the Cumberland River Greenway, a 9-mile protected path winding from Metro Center to Germantown to Rolling Mill Hill, is one segment that abounds with food and drink. On this scenic stretch, you'll take in modern sculptures and historic ruins, tunnels and boardwalks, swing sets and solitude, and maybe the Nashville Chew Crew—a herd of sheep grazing to control the growth of vegetation along the levee. Start at Ted Rhodes Golf Course with a BCycle, stop in Neuhoff District in Germantown for tacos, pastries or a beer, and end at Pinewood Social with fried broccoli and sunflower aioli, a dip in the pool or some bowling. ✕

For complete greenway trail maps go to greenwaysfornashville.org.





Emotions resonate as songwriter Ben Rector tastes Chef Philip Krajeck's dish and the chef listens to Ben's song.

TENNESSEE SOUND BITES

Songwriter Ben Rector + Chef Philip Krajeck

Words JILL MELTON | Photos COURTESY OF TENNESSEE DEPT. TOURISM DEVELOPMENT

Crafting a recipe and writing a song are not really all that different. A beat, an ingredient, a rhythm, an aroma. When Tennessee Department of Tourist Development paired Chef Philip Krajeck of Rolf & Daughters and songwriter Ben Rector through its 2026 Tennessee Sound Bites initiative, the pair used every part of a tomato and every part of a banjo to create a taste and tune unique to Middle Tennessee's. The musical marriage of Rector's "From the Ground Up"—inspired by his grandfather's memories—and Krajeck's cherry tomatoes with spinach pasta, basil, olive oil and herbs showcases the long heritage of music and farming in Middle Tennessee. Ben Rector and Philip Krajeck sat down together to talk about what food and music mean to them.

Philip: I've been cooking my entire life, and it's always about one thing: the ingredients. And how fresh they are, and how local they are. We have incredible tomatoes in Tennessee, but one thing most folks don't experience is walking through rows of tomato plants. There's a smell. There's a little bit of this thing

that makes it really special. That just the fruit doesn't quite capture. So I'm making tomato water with Purple Cherokee tomatoes. We're using the vines of the tomato plant, which smell of the tomato garden, to hydrate the pasta dough. How do we make a tomato taste more like a tomato? Every bite can be a little bit different, which makes it more of an adventure.

Ben: It smells incredible. Hummm. O.K. I'm going to write a song about tomatoes.

Philip: Is it about tomatoes or how it makes you feel?

Ben: I want to use all parts of the instrument. And sort of like the tomato, the main instrument on the song will be banjo. And a banjo is essentially a drum.

So, with car keys and a drumstick, Ben created a layered song that captured the complexity of the tomato. And when Philip heard it 24 hours later, he said, "It's really shocking how it really feels like the emotion behind the dish." ✕

collabs we love

PHILIP KRAJECK'S TOMATO VINE VINEGAR

Use this vinegar in pasta dough as Philip does or salad dressings or any summer dish.

Tender tomato vines
Champagne or white wine vinegar

1. Collect some tender tomato vines, wash and dry thoroughly. Break them up by hand to release the aromas.
2. Place in a clean glass jar, packing in tightly. Cover completely with your favorite vinegar (I like Katz Late Harvest Sauvignon Blanc vinegar).
3. Cover and leave at room temperature for a week. Strain and reserve at room temp.



Above: Ben Rector at work. Right: Chef Philip Krajeck







DINNER AND A SHOW

Tuck into a glass of wine and a proper dinner while enjoying a show at City Winery.



Haven't been to City Winery in a bit? Time to change that. This longstanding music venue has a new chef and some slap-pin' food to enjoy at a candlelit table in front of live entertainment.

Will Green, a Culinary Institute of America-trained chef, joined City Winery Nashville this February after stints at the St. Louis location and Disney, where he helped launch new restaurant concepts.

In Nashville, the chef and guitarist has revamped the menu, fine-tuning logistics for dinner service in a 90-minute show-time. A roster of handheld dishes and small plates, including charcuterie with cheese and flatbreads topped with hot honey or artichokes, make convenient, shareable bites. But want something heartier? Rigatoni vodka or smashburgers loaded with prosciutto-and-pesto or truffle, along with a glass of housemade wine, hit all the right notes.

On-site urban winemaker Michelle Foletta Bell sources grapes from some of California, Oregon and upstate New York's most acclaimed vineyards.

"Our grapes come from some of the finest vineyards around the world, chosen for the varieties that grow best in each region—what people often refer to as terroir," explains owner, founder and CEO Michael Dorf. "With an exceptional

winemaking team, we're able to deliver real value in every glass, and our wines-on-tap program allows us to do so in the most sustainable way possible. As a company, we're saving tens of thousands of bottles each year. We're very proud of that effort, and we think it shows in the glass." Go for a show, dinner or to host your next party.

For shows and reservations go to citywinery.com. Follow on Instagram [@citywinerynsh](https://www.instagram.com/citywinerynsh).





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PEACHES & FETA SALAD

This “California-meets-Mediterranean” recipe from Executive Chef/Partner CJ Jacobson of *Aba* is designed for easy, flavor-packed hosting all summer long.

- 1 cup sliced ripe peaches
- ½ cup sliced cucumber
- 2 tablespoon rose water vinaigrette (recipe below)
- 3 tablespoons feta cheese, crumbled
- 5 leaves mint, torn
- 5 leaves shiso, torn
- 5 leaves basil, torn
- Freshly ground black pepper
- Sea salt, to taste

ROSE WATER VINAIGRETTE

- 1 teaspoon finely diced shallot
- 1 teaspoon rose water
- ¼ cup fresh squeezed grapefruit juice
- 1 teaspoon red wine vinegar
- 1 tablespoon white balsamic vinegar
- 1 teaspoon sugar
- Freshly ground black pepper
- 2 tablespoon extra virgin olive oil
- lemon juice, from one lemon wedge
- Sea salt, to taste

1. To prepare vinaigrette, add shallot, vinegars and sugar in a bowl. Allow to sit for 10 minutes.
2. Add salt, pepper, rose water and grapefruit juice. Whisk well.
3. Add olive oil and whisk for 3 minutes until emulsified.
4. Toss peaches and cucumber with rose water vinaigrette and salt to taste. Layer peach mixture with feta, and top with herbs and pepper.

CHEF'S MARKET CORN AND AVOCADO SALAD

This is a summer favorite at Chef's Market in Goodlettsville. Made fresh every morning, it features a vibrant mix of rich avocados, sweet corn, bursting grape tomatoes, crisp cucumbers, red onions and a pinch of cilantro. It is undeniably the star of the summer season, but its bright, clean flavors offer a delicious taste of sunshine no matter the time of year.

- 3 avocados, diced
- 3 cups fresh yellow corn, cut from cob
- 3 cups quartered grape tomatoes
- ¼ cup diced red onion
- 1 large cucumber, peeled, seeded and diced
- 1 lime, juiced and zested
- ¼ cup chopped cilantro

1. Gently toss all the ingredients in a medium-sized mixing bowl. Squeeze in lime juice. Add lime zest. Toss again. Serves 6–8.



OLIVE OIL CAKE WITH TEA-POACHED PEACHES

Recipe courtesy of Katie Fair, executive pastry chef at Butcher & Bee, Fancypants and Redheaded Stranger.



Olive Oil Cake:

- ½ cup sugar
- 2 egg yolks
- 2 tablespoons lemon juice
- 1 teaspoon vanilla paste or extract
- 1 cup sifted cake flour
- ¾ cup good extra-virgin olive oil
- 4 egg whites
- 2 teaspoons salt
- ½ cup sugar
- Zest of 2 lemons

Tea-Poached Peaches:

- 3–4 fresh peaches, sliced
- 2 cups water
- ½ cup honey
- 4 tea bags (chamomile, oolong, jasmine, black or green tea are all delicious with peaches)
- 4 teaspoons lemon juice

1. To prepare cake, line an 8- or 9-inch cake pan with parchment paper and grease. Preheat oven to 350 degrees.
2. Using a mixer with a paddle attachment, combine ½ cup sugar, egg yolks, lemon juice and vanilla. Mix on medium-high speed until pale, thick and increased in volume. (This is called the ribbon stage;

if you lift the paddle from the mixture, it cascades like a ribbon back into the bowl.)

3. Decrease mixer speed to low. Slowly add flour to egg mixture, then slowly stream in olive oil. Transfer batter to a bowl and carefully fold in lemon zest by hand.
4. Beat egg whites and salt on high, adding remaining sugar. Beat until stiff peaks form. Fold egg whites into cake batter in 2–3 additions.
5. Pour batter into the prepared pan and bake until a toothpick comes out clean and the top is golden brown; check after 15 minutes, may take up to 30.
6. To poach peaches, heat water to boiling, add tea bags and let steep 3–4 minutes. Add honey and lemon and stir to dissolve. Pour the hot mixture over peaches to gently poach. Let sit for 30 minutes.
7. Slice cake and serve with peaches. Drizzle syrup on or around the cake. Serve with vanilla ice cream or whipped cream, flaky salt and fine herbs. Serves 6–8.



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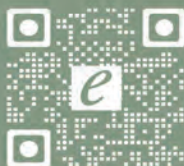


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This is for anyone who eats.

For television host and author Capri Cafaro, the phrase No Farms No Food® isn't just a familiar bumper sticker—it's a truth she knows personally. Having spent years working alongside dairy producers and grain growers, she came to understand that protecting farmland and supporting the people who steward it are inseparable parts of a healthy food system.

For Cafaro, American Farmland Trust (AFT) is doing work she recognizes from the ground up. Not just protecting acres on a map but showing up for the farmers and ranchers behind them—in the fields and in the rooms where decisions get made. "Anyone who eats should recognize that farmland preservation and supporting the next generation of farmers is critical to our sustainability as a nation," Cafaro reflects.

As a storyteller and host of programs exploring America's regional food cultures, Cafaro is especially passionate about amplifying the voices of those behind our food—from family farmers to the many women who farm or co-farm more than 40 percent of U.S. farmland. For her, conservation organizations like AFT are part of how we make sure the land and the communities that steward it can continue for generations to come.

Join Capri and thousands of others in helping keep America's farms and ranches thriving. Become a member of AFT today.

Capri Cafaro,
television host,
author and
AFT member



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American Farmland Trust believes in thriving farms and ranches. AFT protects agricultural land, promotes environmentally sound farming practices, and keeps farmers on their land. It is the only national agricultural organization of its kind recognizing the connection between land, practices, and farmers. Because of AFT, millions of acres of farmland that otherwise would have been converted into house lots and shopping malls remain in farming, and tens of thousands of farmers and ranchers have adopted better farming practices.

THE HOUSE OF MARGOT

So long, Chef. We always felt at home in your house. Here's what made Margot Cafe the institution it was.

Words SKYLAR BUSH | Photo ANGELEA YODER

You can find countless articles parroting Margot McCormack's résumé: inheriting a passion for cooking while in the kitchen with her mother, shipping off to school in Knoxville to obtain her degree in English, rekindling that love for cooking, attending the prestigious Culinary Institute of America in New York, and eventually returning to Nashville to rise to the top of the city's foodscape.

This isn't one of those pieces. This piece is personal.

Being a great chef and an impeccable human being don't always overlap. Those at the top of their craft in this industry can get lost in the sauce and lose sight of what hospitality is at its core: practicing goodwill and genuine human connection. Margot transcends that notion completely.

While she rules her roost with a tight fist and an unwavering truth for her vision, she practices hospitality exactly how one should. You may be in her house, but she makes you feel at home. This is evident in the countless patrons who visit Margot Cafe religiously, sometimes three or four times a week, and have for decades. It is unmistakable in the tear-filled embraces from those I have witnessed as they come to say their goodbyes. It is clear from the people who have made their pilgrimages to her Mecca from far and wide.

But it's easy to put on a face for a customer. The true measure is how you treat those who work with you day in and day out. As evidenced by the family of past and present employees she has accumulated the past 25 years, Margot is a mentor, a guiding light for those who have had the privilege to work beside her, and a motherly figure to those lost children that decide being a chef is for them. She works harder than anyone I know and will not take a shortcut, no matter the circumstances. Her guidance has spawned some of our city's greatest chefs and restaurants, her reach has been endless in the culinary field, and her legacy is something that won't burn out anytime soon.

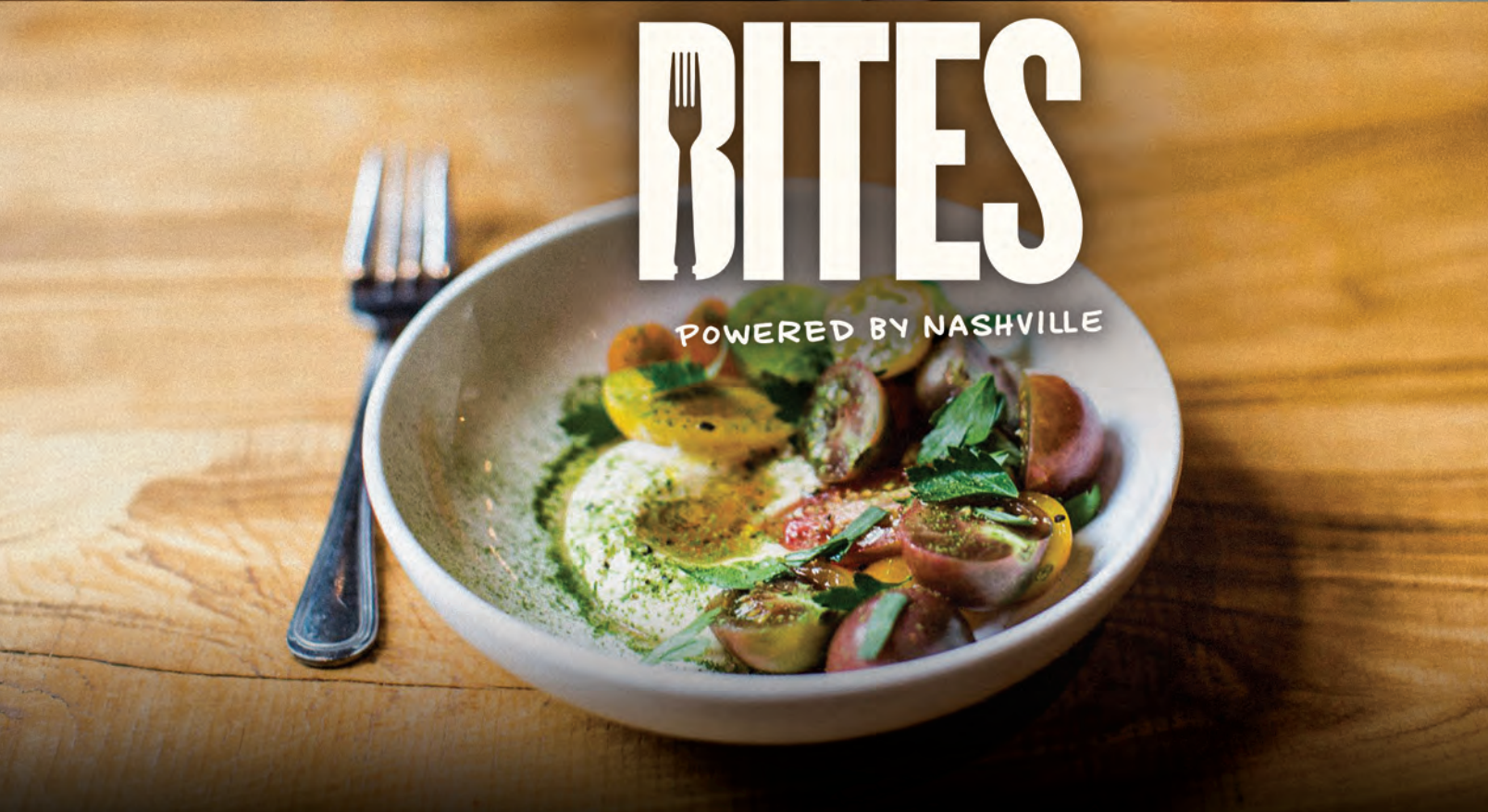


Cheers to 25 years, Chef. I know it is going to be delightful to finally take a break. But, in the short time I have gotten to know you, something tells me this won't be the end. Greatness does not fade away—it leaves indelible marks on every canvas it touches. You shaped my life as a cook and human and instilled in me a passion that I didn't think I would ever get back. I am indebted to you, as many of us are. I will carry your torch alongside the rest of your devotees that have the honor to cool with you. And I'll speak for the rest of us: We love you and will miss you and what you created. I will say goodbye in the most appropriate way I can think of: Au revoir, prends bien soin de toi.”—Chef Skylar Bush

A man with brown hair, wearing a maroon button-down shirt, large black headphones, and a watch on his left wrist, is singing into a vintage-style silver microphone with a black pop filter. He is in a recording studio setting with a wooden wall and a rack of clothes in the background.

TENNESSEE SOUND

Top 10 Billboard Artist
Ben Rector

A top-down view of a white ceramic bowl filled with a salad of halved cherry tomatoes, green herbs, and a dollop of white dressing, garnished with a green powder. A silver fork lies on the wooden table to the left of the bowl.

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