

101 REASONS TO EAT UP MUSIC CITY

SOUTHERN ELEVATED DISHES TO TRY

1. Hot Chicken (Silo)
2. Devil of an Egg (Mason's)
3. Shrimp and Grits (Gray's on Main)
4. Frisee and Arugula w/Chicken Livers and Boiled Peanuts (The Farm House)
5. Steak Biscuits (The Southern Steak & Oyster)

VISIT THESE NEW RESTAURANTS

6. Josephine on 125
7. The 404 Kitchen
8. Pinewood Social
9. Epice
10. Saint Anéjo
11. Two Ten Jack

SHOP AT THESE INTERNATIONAL MARKETS

12. K&S World Market
13. King Market & Restaurant
14. Lao Trading Company
15. InterAsian Market & Deli
16. Sonobana Grocery & Japanese Restaurant

CELEBRITY CHEFS ABOUT TO HIT TOWN

17. Maneet Chauhan
18. Jonathan Waxman
19. Donald Link

TRY THESE TRIED & TRUE POPULAR DISHES

20. Park Café's Green Chili Mac and Cheese
21. Margot Café & Bar's Potato Chips and Aioli
22. Mad Platter's Jerk Duck Breasts
23. Midtown Café's Lemon Artichoke Soup
24. McCabe Pub's The Red Velvet Cake
25. Robert's Western World's Fried Bologna Sandwich
26. Tin Angel's The Med Salad

DINE AT THE CHEF'S TOP PICKS

27. Lockeland Table (Brandon Frohne, chef at Mason's)
28. Utterly Ice Cream (Erik Anderson, chef at The Catbird Seat)
29. City House (Austin Ray, owner of M.L. Rose Craft Beer & Burgers)
30. M.L. Rose (Steven Robilio, chef at Amerigo)
31. Etch restaurant and Turtle Anarchy (Jon Heidelberg, chef and owner of Jonbalaya)
32. Korea House (Deb Paquette, chef at Etch)
33. Corner Pub Green Hills (Carey Bringle, owner of Peg Leg Poker)
34. Carl's Perfect Pig and Village Pub (Tyler Brown, chef at Capitol Grille)
35. Hattie B's and Bolton's hot chicken (Garrett Pittler, chef at Chelsea Bistro)
36. City House (Philip Shyatt, chef at Bound'ry)
37. Eastland Café (Hoss Fuentes, executive chef at The Palm Nashville)
38. Bella Napoli (Margot McCormack, chef and owner of Margot Café and Bar)

FOODIES TO FOLLOW

39. Eat. Drink. Smile (eat-drink-smile.com)
40. Nashville Food Truck Junkie (nashvillefoodtruckjunkie.com)
41. Community Food Advocates (communityfoodadvocates.org)
42. Second Harvest Food Bank of Middle Tennessee (secondharvestmidtn.org)
43. The Nashville Food Project (thenashvillefoodproject.org)

SEE THE WORKS OF 3 LOCAL ARCHITECTS

44. Barry Brechak Architecture + Design (Etch)
45. DA AD (Burger Up, 404 Kitchen)
46. Powell Architecture + Building Studio (Yazoo, Jackalope, Porter Road Butcher)

DRINK UP!

47. Craft Draft cocktails at Music City Tippler
48. Andrea Clodfelter, Corsair Artisan Distillery
49. 1808 Grille's Tennessee Julep
50. Tennessee Brew Works
51. Black Abbey Brewing Company
52. Little Harpeth Brewing

53. Beer festivals put on by Matt Leff's Rhizome Productions
54. Nashville Wine Auction events
55. American Born Moonshine
56. Bistro 360's wine
57. Tequila at Saint Anéjo's Tequila Library Lounge
58. Bourbon at The Oak Bar, The Hermitage Hotel
59. Bourbon at City House
60. Whiskey at The 404 Kitchen
61. Bourbon at Husk Nashville

HONOR NASHVILLE'S "goddesses of food"

62. Deb Paquette, Etch
63. Kim Totzke, Provence Breads & Café
64. Anita Hartel, formerly of Mambu
65. Laura Wilson, Nashville Farmer's Market
66. Margot McCormack, Margot
67. Renee Kasman, Tin Angel
68. Molly Martin, The Food Company
69. Lisa Donovan, Husk Nashville
70. Megan Williams, Etch
71. Nicole Wolfe, Wolfe Gourmet Cakes

SNEAK A SECRETLY AWESOME BURGER

72. The Veggie Burger at J. Alexander's
73. The "Secret" Burger at Mason's
74. The Pimento Cheese Burger at McCabe Pub
75. The Tavern Burger at Tavern

CLASSIC NASHVILLE EATERIES

76. Arnold's Country Kitchen
77. Atomic Yardbirds Hot Chicken
78. Our farmers' market

THE ROOTED FOOD COMMUNITY

79. Nashville community gardens are thriving
80. Partnership between The Nashville Food Project & Center for Refugees & Immigrants of Tennessee
81. Garden for refugees by Rwandan Genocide survivor Alice Gatebuke and her sister Beatrice
82. Urban Agrarians

CHECK OUT THESE FISHMONGERS

83. Wild & Local Foods
84. Gulf Pride Seafood
85. Bubba Gandy Seafood Market & Steamery

LOOK AT THIS BEAUTIFUL TABLEWEAR

86. Potter Caroline Cercone's work at Husk Nashville

BOOMING FOOD TRUCK CULTURE

87. Nashville Food Truck Association (NFTA) is 39 members strong; 10 new trucks opened in 2013; 250 people are employed by NFTA trucks; Nashville has 20 unique commissary locations; NFTA members serve 2,000+ events/year

EAT MORE CHEESE + LOCAL HONEY

88. Cheese plate from Rumours Wine Bar
89. Noble Springs Dairy
90. Trubee Honey

BREAKFAST IS SERVED!

91. Fruit Hand Pies from Barista Parlor
92. Traditional Hand-Rolled Puff Pastry Danish from Coffee Lunch
93. Apple Cinnamon Rolls from Porter Road Butcher
94. Sugar Crusted Donut Muffins from Frothy Monkey
95. Chai-Spiced Cranberry Scone from Frothy Monkey
96. Gluten-Free Hyland Brownies from Lucy's Kitchen
97. Breakfast Biscuit Sandwiches from Porter Road Butcher

SWEETER THAN PIE PASTRY CHEFS

98. Spiced Pear Pie (Alisa Huntsman, Loveless Café)
99. Caramel Layer Cake (Lisa Donovan, Husk Nashville)
100. Mocha Crèmeux (Megan Williams, Etch Restaurant)
101. Samoas, and Swiss Cake Rolls (Audra Dykes, Riffs Café)