




# eastland cafe

97 Chapel Ave  
Nashville, TN 37206  
(615) 627-1088



## MENU

### **french onion soup gratinee \$5.00**

With house-made croutons and imported Swiss cheese

### **steamed mussels with grilled tuscan bread \$8.50**

coconut curry broth, bacon, leeks, sweet tomato

### **semolina crusted fried calamari \$8.50**

tomato caper sauce, lemon chive aioli, parmesan

### **crab cakes \$8.00**

With black bean and corn salsa, traditional remoulade

### **goat cheese brulee with chestnut honey \$8.50**

With grilled flatbread, oven-roasted tomatoes and peppers, and balsamic syrup

### **crispy polenta with parmesan \$7.50**

With Portobello mushrooms, roasted chicken jus, rosemary, and roasted garlic cloves

### **stone-baked pizza marguerita \$8.50**

With classic red sauce, garlic, fresh mozzarella, basil, and freshly ground black pepper

### **local mixed greens salad \$6.75**

With citrus vinaigrette, strawberries, roasted almonds, and crispy goat cheese cake

### **arugula and grilled radicchio \$7.00**

shaved green apples, walnuts, balsamic reduction, brie crostini

### **iceberg wedge salad \$6.50**

With bleu cheese dressing, fried green tomatoes, apple smoked bacon, chives, with gastrique pepper & jalapeno

### **café salad \$3.50**

Mesclun greens and fresh herbs with house vinaigrette  
-Add crumbled bleu cheese, buffalo mozzarella, or crispy goat cheese cake for \$1.00



(no substitutions, please)

**citrus and vanilla roasted shrimp \$19.00**

saffron risotto with sweet peas, tarragon, chive aoli

**Pan roasted chicken breast \$16.00**

white cheddar grits, southern style green beans, red pepper jelly

**brined pork porterhouse \$17.50**

mashed sweet potatoes, sherry whole grain mustard sauce, red onion marmalade, and candied pecans

**pan roasted duck breast \$21.00**

coconut rice, Szechuan spinach sautee, candied ginger demi glaze, hoisin

**grilled flat-iron steak \$19.00**

buttered asparagus, green peppercorn sauce, and pommes frites

**grilled ribeye \$24.00**

lemon parmesan broccoli, mushroom madeira sauce, and semolina onion rings

**pan seared teriyaki salmon \$17.50**

ginger sake broth, udon noodles, shiitake mushrooms, spinach, carrots, crispy wontons

**grilled vegetables \$ whole wheat fettuccini \$14.50**

kalamata olives, feta, cannellini beans, herbs, toasted pine nuts

**Ask your server about our daily entree specials!**

- coconut rice
- pommes frites
- buttered asparagus
- mashed sweet potatoes with candied pecans
- green chili mac-n-cheese
- white cheddar grits
- southern style green beans
- Szechuan spinach,
- cauliflower potato puree
- saffron risotto with sweet peas

(\$3.50 each)

**chef's choice crème brulee**

With fresh berries

**triple chocolate tart**

with sorbet

**blueberry beignets**

With warm white chocolate sauce and powdered sugar

\$6.00 each

**Ask your server about our daily dessert specials!**

- kids' menu -



- cheese or pepperoni pizza
- chicken fingers with honey mustard dipping sauce (served with french fries)
- wheat fettucine with house marinara
- cheeseburger (served with french fries or whipped potatoes)

all kids' dinners include vanilla ice cream with chocolate sauce

\$6.00 each

