

C A F É
Y O L A N

SMALL PLATES & HANDHELDS

CHARCUTERIE AND CHEESE

Chef's selection of Italian cured meats and cheeses 33

AVOCADO TOAST

feta, shaved radish, aji amarillo aioli, poached egg 19*

CAFÉ CAESAR*

*gem lettuce, Parmigiano Reggiano,
breadcrumb gremolata, herbs 17*

BEET AND CITRUS

spring mix, ricotta salata, pistachio, citrus vinaigrette 21

BEAR CREEK FARM SMASH BURGER

double patty, garlic aioli, pickles, shaved onion,
lettuce, New School American cheese 22*

ROASTED PORK* SANDWICH

wilted greens, caciocavallo, demi baguette 22

CAFÉ YOLAN ITALIAN

*prosciutto, mortadella, burrata, tomato, arugula,
house dressing, demi baguette 20*

*We are pleased to provide guidance on a variety of dietary
and wellness options available.*

**Consuming raw or uncooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.*

SIGNATURES

GNOCCHI

ricotta, Parmigiano Reggiano 26

PAN-ROASTED SALMON*

*butternut squash, parsnip, guanciale,
local mushrooms 28*

FILET MIGNON

6-ounce filet of beef, potato rosti,
wilted greens, bordelaise 36*

SWEETS

CHOCOLATE AND WHISKEY CAKE

Nelson's Green Brier Tennessee whiskey 14

*This artfully crafted confection is part of a global
culinary capsule collection of limited-edition
"Cakes & Candles" designed by chef, artist,
and Global Explorer Laila Gohar and inspired by
six of The Luxury Collection's iconic hotels and
destinations, including Istanbul, Madrid, Prague,
Savannah, Tokyo and Nashville.*

VANILLA AND BERRY TART

*vanilla bean custard, blueberry mousse,
fresh berries 14*

PASTRIES OF THE DAY

See server for today's specialties. 10.50

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COCKTAILS

SUNSET SPRITZ *Mi Campo* tequila blanco, prosecco, guava, lime, jalapeño, agave 16

APPLE CIDER SPRITZ *Aperol*, prosecco, apple cider, seltzer 16

APERITIVO NERO *Brugal Añejo* rum, espresso, banana, ginger 17

ALBA DI BOURBON *Buffalo Trace* bourbon, yuzu, orgeat, amaro Montenegro 17

HOKKAIDO SLING *Conniption* gin, yuzu, black peppercorn, shiso leaf 17

VINO

<i>Sommelier selections from our award-winning wine list</i>	<i>gl</i>	<i>btl</i>
Villa Marcello, Brut Glera , Prosecco, IT	16	80
Due del Monte, 'Ronesco' Chardonnay , Collio, IT	20	100
Collevento 921 Sauvignon Blanc , Trevenezie, IT	16	80
House of Mustaine, 'She-Wolf' Rosato of Sangiovese , Marche, IT	16	90
Il Palazzo, Chianti Riserva, Toscana, IT	17	85
Il Vulcano Di Elisa, Nerello Mascalese , Sicilia, IT	17	85
Tolaini, 'Legit' Cabernet Sauvignon , Toscana, IT	27	135

BEER AND SELTZER

12 oz unless otherwise noted

LITTLE HARPETH CHICKEN SCRATCH PILSNER 10

WANDERLINGER BLACKBERRY SOUR 12

BEARDED IRIS HOMESTYLE IPA 16OZ 12

JACKALOPE BEARWALKER BROWN ALE 10

FOUNDERS PORTER 9

MENABREA 150° BIONDA PREMIUM LAGER 330 ML 11

GOOD PEOPLE MUCHACHO MEXICAN LAGER 9

BUD LIGHT, BUDWEISER, MICHELOB ULTRA 8

UNTITLED ART ITALIAN-STYLE PILSNER (NA) 8

BRAVAZZI HARD ITALIAN SODA 9

ESPRESSO BAR

ESPRESSO 6.50

CAPPUCCINO 8.50

MACCHIATO 8.50

LATTE 8.50

MATCHA LATTE 8

CHAI LATTE 8

SEASONAL LATTE 9

SHAKERATO 5.50
espresso, house-made simple syrup, lemon, shaken and poured over ice

AMERICANO 6.50

DRIP COFFEE 5

RARE TEA CELLAR SELECTIONS 7

COLD-PRESSED JUICE 12

CUSTOMIZATIONS
milk alternative +1
extra shot +1
flavorings +1

