

C A F É
Y O L A N

SIGNATURES

BLUEBERRY CHEESECAKE-STUFFED FRENCH TOAST
lemon posset, Vermont maple syrup 22

BREAKFAST SANDWICH
mortadella, Gruyère, fried egg, pesto, toasted ciabatta,
choice of potatoes or side salad 21*

GRAIN BOWL
*cauliflower rice, quinoa, roasted seasonal vegetables,
lemon vinaigrette, basil aioli, poached egg* 22*

CORNED BEEF HASH
*roasted peppers and potatoes, caramelized onion,
sunny-side up egg* 23*

CLASSICS

THE CAFÉ BREAKFAST
two eggs any style, crispy potatoes,
bacon or sausage, choice of toast 21*

AVOCADO TOAST
*gochujang aioli, toasted heirloom sourdough,
Cotija cheese, poached egg*, pea tendrils 19*

CHARCUTERIE AND CHEESE
*local cured meats and artisan cheeses, mostarda,
house-made focaccia, honey, grapes 33*

EGGS BENEDICT
Canadian bacon, poached eggs, hollandaise,
choice of potatoes or side salad 22*

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*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*

OMELETS

choice of potatoes or side salad

HAM AND CHEESE*
country ham, Tillamook cheddar 22

SAUSAGE AND WILD MUSHROOMS*
*house pork sausage, caramelized onions,
goat cheese 22*

SIDES

YOGURT PARFAIT 14
Greek yogurt, berries, house granola, local honey

FRUIT 10

BERRIES 11

APPLEWOOD BACON 7

OVERNIGHT OATS 15
caramelized bananas, Chantilly

HOUSE PORK SAUSAGE 7

CRISPY POTATOES 6

FOCACCIA 4

PASTRIES

BUTTER CROISSANT 9

SPECIALTY CROISSANT 10.50

BISCOTTI 6

MUFFIN 8

SCONE 8

SPECIALTY PASTRY 10.50

PASTRY BASKET 35
choice of four pastries



COCKTAILS

MILANO MIMOSA *orange, passionfruit, vanilla, jasmine, prosecco* 14

ITALIANO 75 *gin, Curaçao, prosecco, yuzu, lemon* 15

CAFFÉ MARTINI *espresso, Tito's vodka, salted Kahlua, Angostura cream* 16

CAPRI CITRUS CRUSH *rum, Pep Talk lager, oolong, simple syrup, lemon bitters* 14

BLOODY SARPA *vodka, gochujang, basil, lemon, fresno chili* 15

MAPLE OLD FASHIONED *WhistlePig PiggyBack rye, aged maple syrup, bitters, orange* 20

VINO

Sommelier selections from our award-winning wine list

2021 Bruno Rocca, 'Cadet' **Chardonnay**, Langhe, IT 20

2022 Collevento 921 **Sauvignon Blanc**, Trevenezie, IT 16

2021 Benanti, **Nerello Mascalese**, Etna Rosso, IT 17

2022 Tolaini, 'Legit' **Cabernet Sauvignon**, Toscana, IT 27

BEER AND SELTZER

12 oz unless otherwise noted

LITTLE HARPETH CHICKEN SCRATCH PILS 10

TAILGATE ORANGE WHEAT 10

WANDERLINGER BLUEBERRY SOUR 12

BEARDED IRIS HOMESTYLE IPA 16OZ 12

JACKALOPE BEARWALKER BROWN ALE 10

BLACK ABBEY THE SPECIAL DUBBEL 10

FOUNDERS PORTER 9

GOOD PEOPLE MUCHACHO MEXICAN LAGER 9

BUD LIGHT, BUDWEISER, MICHELOB ULTRA 8

UNTITLED ART ITALIAN-STYLE PILSNER (NA) 8

AMARO POP!, LONG DRINK, BRAVAZZI HARD ITALIAN SODA 9

BEVERAGES

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*