

C A F É
Y O L A N

SIGNATURES

PUMPKIN PIE FRENCH TOAST

cinnamon-maple butter, candied walnuts 22

NASHVILLE HOT CHICKEN BENEDICT

poached eggs, bacon hollandaise, crispy potatoes 23*

CAFÉ YOLAN BREAKFAST SANDWICH

house-made sausage, fried egg, gouda, caramelized onion, smoked paprika aioli, everything bagel, choice of potatoes or side salad 21*

GNOCCHI

ricotta, Parmigiano Reggiano 26

CAFÉ CAESAR*

gem lettuce, Parmigiano Reggiano, breadcrumb gremolata, herbs 17

GRAIN BOWL

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

BEAR CREEK FARM SMASH BURGER

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

FILET MIGNON

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

CLASSICS

THE CAFÉ BREAKFAST

two eggs any style, bacon or house-made sausage, choice of toast, choice of potatoes or side salad 21*

AVOCADO TOAST

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

EGGS BENEDICT

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

SHORT RIB HASH

braised short rib, roasted potatoes, blistered peppers, sunny-side up egg* 23*

EGGS IN PURGATORY

spicy tomato sauce, fennel, heirloom sourdough, baked eggs 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.

BRUNCH DUETS

Enjoy a sweet and savory brunch tasting.
select one of each 32

SWEET choose one

Whipped Ricotta Blintz cream cheese, blueberry compote, ginger, orange, almonds

Pumpkin Pie French Toast

cinnamon-maple butter, candied walnuts

SAVORY choose one

Gnocchi ricotta, Parmigiano Reggiano

Short Rib Hash braised short rib, roasted potatoes, blistered peppers, sunny-side up egg**

Egg Benedict Canadian bacon, poached egg, roasted potatoes, hollandaise*

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

MOCHA OVERNIGHT OATS 15

espresso whipped cream, dark chocolate

YOGURT PARFAIT 14

Greek yogurt, berries, house granola, local honey

HOUSE SALAD 8

local greens, balsamic, olive oil, Parmigiano Reggiano

BERRIES 11

FRUIT 10

APPLEWOOD BACON 7

HOUSE PORK SAUSAGE 7

CRISPY POTATOES 6



MIMOSAS

served 10 am - 2 pm

... with choice of juice 13

... bottle for the table, served with a flight of three juices per guest 70

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

The 15% Tennessee State Liquor tax is not inclusive in menu price.

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

PASTRIES

BUTTER CROISSANT 9

SPECIALTY CROISSANT 10.50

BISCOTTI 6

MUFFIN OR SCONE 8

SPECIALTY PASTRY 10.50

PASTRY BASKET 35
choice of four pastries

SWEETS

available 11 am - 2 pm

VANILLA AND BERRY TART
vanilla bean custard, blueberry mousse,
fresh berries 14

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.