

C A F É
Y O L A N

SIGNATURES

STONE FRUIT AND PROSCIUTTO SALAD

stracciatella, chicories, Champagne vinaigrette 22

BREAKFAST SANDWICH

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

BLUEBERRY CHEESECAKE-STUFFED FRENCH TOAST

lemon posset, Vermont maple syrup 22

RISOTTO ALLA CARBONARA

egg yolk*, guanciale, carnaroli rice, Parmigiano Reggiano 26

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

ENTRECÔTE

coffee-rubbed 10-ounce New York strip*, marble potatoes, salsa verde, demi-glace 48 add egg* +5

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

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

EGGS BENEDICT

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

CORNED BEEF HASH

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

CHARCUTERIE AND CHEESE

local cured meats and artisan cheeses, mostarda, house-made focaccia, honey, grapes 33

MARGHERITA PIZZA

tomato, mozzarella, basil, extra virgin olive oil 23

*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

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



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