

C A F É  
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DINE NASHVILLE RESTAURANT WEEK

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*Two-course Brunch for \$25 per person*

PRIMI

*select one*

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GNOCCHI

*ricotta, Parmigiano Reggiano*

SHORT RIB

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

EGG BENEDICT

*Canadian bacon, poached egg\*,  
roasted potatoes, hollandaise*

SECONDI

*select one*

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WHIPPED RICOTTA BLINTZ

*cream cheese, blueberry compote,  
ginger, orange, almonds*

PUMPKIN PIE FRENCH TOAST

*cinnamon-maple butter,  
candied walnuts*

FOR THE TABLE

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CHARCUTERIE 15

*Chef's selection of  
Italian cured meats*

PASTRY BASKET 12

*Pastry Chef's selection of  
house-baked pastries*

COCKTAILS

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APEROL SPRITZ 9

MIMOSA 8

WHISKEY CONFIT 18

*brown butter-washed Happenstance  
whiskey, maple, aromatic bitters,  
toasted almond bitters*

*\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.*