yolan

NEW YEAR'S SPECIALS

TURKEY POT PIE 28
English peas, soffritto, puff pastry

ITALIAN CREAM CAKE 18
sweet coconut, pecan, cream cheese

SIGNATURES

BUTTERMILK PANCAKES 18
cinnamon butter, spiced maple syrup

ARANCINI ALLA FONTINA 18
risotto, arrabbiata, smoked mozzarella, fontina, basil

SOUTHERN TUSCANY SHRIMP AND "GRITS" 30
poached shrimp, middlins, tomato gravy
add poached egg* *+3*

SHORT RIB HASH 26
sunny-side up egg, potatoes, peppers, caramelized onions*

NASHVILLE HOT CHICKEN SANDWICH 24
mustard aioli, pickles, sourdough, sea salt fries

YOLAN BURGER* 25
American cheese, bacon, heirloom tomato, dijonnaise, potato bun, sea salt fries

GARDEN AND GRAIN

RISI E BISI *24*
Arborio rice, Sea Island red peas, artichoke, zucchini, blistered tomatoes, beet greens
add poached egg* *+3*

AVOCADO TOAST 18
stracciatella, blistered tomatoes, pickled shallots, pumpkin seeds, Tom Cat sourdough
add poached egg* *+3*

MARKET SALAD 18
burrata, honeycomb, hazelnut, mushroom

YOGURT PARFAIT 14
berries, seasonal granola, local honey

STEEL CUT OATMEAL 16
cannella, brown butter granola
add berries *+2*

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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 foodborne illness.*

CLASSICS

each dish includes our signature breakfast potatoes

EGGS BENEDICT 22
Canadian bacon, poached eggs, hollandaise*

DUNGENESS CRAB CAKE BENEDICT 28
poached eggs, arugula, hollandaise*

BREAKFAST SANDWICH 18
shaved ham, scrambled eggs, American cheese, herb aioli, potato bun*

PROSCIUTTO DI PARMA OMELET* 24
smoked mozzarella, arugula, lemon zest

MUSHROOM AND SPINACH OMELET* 24
sautéed onions, whipped Boursin cheese

THE JOSEPH BREAKFAST 21
two eggs any style, bacon or sausage, choice of toast*

SIDES

HOUSE SALAD 8
local greens, balsamico, olive oil, Parmigiano Reggiano

BERRIES 11

APPLEWOOD BACON 7

SAUSAGE, TURKEY OR PORK 7

BREAKFAST POTATOES 6

PASTICCERIA

PASTRY BASKET 38
choice of four pastries

CROISSANT 10
cultured butter

PAIN AU CHOCOLAT 11
dark chocolate

CORNETTO 10
blueberry, apricot, white chocolate

SFOGLIATELLE 12
ricotta, saffron, thyme, honey

CANTUCCI CINNAMON ROLL 11
mascarpone-orange glaze

APPLE GRANOLA MUFFIN 9
oats, warm spice

TUSCAN ORANGE MUFFIN 9
citrus, olive oil

COCKTAILS

BERGAMOT SPRITZ 18
Italicus bergamot liqueur, citrus, club soda, Prosecco

ACQUA TERMALE 19
gin, Chareau aloe liqueur, lime, cucumber, club soda

BLACKBERRY FIELDS 18
vodka, blackberry, thyme, lime, tonic

MORNING IN MUMBAI 19
Corsair vanilla bean vodka, espresso, chai, St. Elizabeth allspice dram

WHISKEY CONFIT 21
brown butter–washed local whiskey, shiitake mushroom, sarsaparilla bitters

WINE

Sommelier selections from our award-winning wine list	*gl*	*btl*
Villa Sandi, 'Il Fresco' Brut **Glera**, Prosecco, Veneto, IT	16	80
Le Mesnil, Brut Blanc de Blancs, **Chardonnay**, Le Mesnil-sur-Oger Grand Cru, Champagne, FR	30	150
Losito e Guarini, 'Le Cascine' **Sauvignon Blanc**, Lombardia, IT	16	80
Marchesi Antinori, 'Bramìto della Sala' **Chardonnay**, Umbria, IT	19	95
La Spinetta, 'Il Rosé di Casanova' **Sangiovese / Prugnolo Gentile**, Toscana, IT	17	85
Il Vulcano di Elisa, **Nerello Mascalese**, Sicilia, IT	19	95
Il Palazzo, **Chianti** Riserva, Toscana, IT	17	85
Tolaini, 'Legit' **Cabernet Sauvignon,** Toscana, IT	28	140

BEER AND SELTZER

12 oz unless otherwise noted

PERONI *premium pilsner* 11

TENNESSEE BREW WORKS *Urban Hiker lager* 9

MARBLE FOX BREWING CO. *Zorro Mexican lager* 11

EAST NASHVILLE BEER WORKS 11
The Sipper golden light ale 16oz

YAZOO BREWING CO. *Gerst amber ale* 9

TENNESSEE BREW WORKS 9
Hippies & Cowboys IPA

ATHLETIC BREWING CO. *Run Wild IPA (NA)* 9

GUINNESS *stout 14.9oz* 9

MICHELOB ULTRA 8

BRAVAZZI *hard Italian soda* 8

MIMOSAS

served 10 am - 2 pm

… with choice of fresh juice 13

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

COLD-PRESSED JUICES

E+ROSE COLD SNAP 12
green apple, spinach, ginger, kale, chard, mint, parsley

E+ROSE MUSIC CITY SUNRISE 12
carrot, apple, lemon, ginger, turmeric

E+ROSE BROADWAY RXMEDY 12
beet, pineapple, lime, coconut water

SEASONAL

ORANGE CREAM AFFOGATO 11
espresso, orange-zest whipped mascarpone

HARVEST LATTE 12
espresso, pumpkin, autumn spices, steamed milk

MAPLE CLOUD LATTE 11
espresso, maple, vanilla, brown sugar, steamed milk

ORCHARD SPICE 9
apple, cinnamon, allspice, nutmeg, clove

BEVERAGES

ESPRESSO	6.50
CAPPUCCINO	8.50
MACCHIATO	8.50
FLAT WHITE	8.50
LATTE	8.50
MATCHA LATTE	8
CHAI LATTE	8
SHAKERATO *espresso, house-made simple syrup, lemon, shaken and poured over ice*	9
AMERICANO	6.50
DRIP COFFEE	5
DAMMANN FRÈRES TEA SELECTION	7

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

We are pleased to present fresh juices in our cocktail and beverage offerings.

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