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5 Ways to Experience Nashville

How to eat to the beat in Music City.

NOV 19, 2015 · BY PETER SALTSMAN | ILLUSTRATIONS BY KATRIN COETZER



1. The 404 Hotel

The 404 is literally a hidden gem in Nashville's Gulch neighbourhood: Its secret entrance, accessed by a code e-mailed before arrival, is in a repurposed shipping container in a parking lot behind a divey bluegrass venue. Once inside, you could spend hours lounging on the mid-century furniture, knocking back complimentary M&Ms and local Jackalope beer, but save room for chef Matt Bolus' seasonal fare at the 404 Kitchen. We recommend the schmaltz-confit half-chicken served on rich and creamy stone-cut oats with caramelized onions and chicken livers. And don't skip the skillet cornbread – Bolus whips the accompanying butter with sweet Kentucky sorghum aged in a bourbon barrel.

404 12th Ave. S., 615-242-7404 the404nashville.com

2. Pinewood Social

Pinewood Social houses a coffee bar, cocktail bar, restaurant, bowling alley, private karaoke room and two dipping pools in a former trolley barn, mixing the vest-and-skinny-tie hipness of an Ace Hotel with the country bombast of the Grand Ole Opry. Come anytime for coffee from Crema, Nashville's award-winning roaster, but don't miss the Broken Yolk Taco, crammed with avocado, bacon, pork and mellow green chili at brunch.

33 Peabody St., 615-751-8111, pinewoodsocial.com



3. Dozen Bakery

Claire Meneely is the epitome of the cool new Nashville. She started out selling buttery cookies to restaurants like Pinewood Social, then earlier this year opened this brick-and-mortar operation in the formerly industrial, now blossoming Wedgewood-Houston arts district. She serves crusty baguette sandwiches brushed with mustard-shallot butter alongside her brown-sugar-loaded pecan squares and slices of lemon-lavender pie.

516 Hagan St., 615-712-8150, dozen-nashville.com

4. 8th and Roast

After repurposing a bowling-alley floor for tabletops and a counter from the Union Bus Station – the home of 1960s Civil Rights Movement sit-ins – Lesa Wood opened her first coffee shop in historic Woodland-in-Waverly in 2010. Her specialty is iced coffee, brewed hot and flash-chilled using liquid nitrogen. And it's not just coffee she's brewing – she also turns homemade porters and stouts into ice creams using dry ice (“We love science!” she says).

2108 8th Ave. S., 615-730-8074, eighthandroast.com

5. Nelson's Green Brier Distillery

The Nelson Brothers pick up where their great-great-great-grandmother left off during prohibition, churning out smooth Tennessee White Whiskey from her husband's original recipe. The star of their new Nashville distillery is the Belle Meade Bourbon, hands down one of the best small-batch whiskies anywhere – just ask the judges at the San Francisco World Spirits Competition, where it won Best Barrel Finished Bourbon this year.

1414 Clinton St., 615-913-8800, greenbrierdistillery.com



Three smokin'-hot barbecue joints

Martin's Bar-B-Q Joint is the only place practising live-fire, whole-hog 'cue. Its low-and-slow, no-shortcuts philosophy yields melt-in-your-mouth pulled pork bathed in sweet vinegar and pepper sauce.

3108 Belmont Blvd., 615-200-1181, martinsbbqjoint.com

The ribs at **Peg Leg Porker** are hickory smoked for four hours with just a sprinkle of salt and only then generously dusted with pitmaster Carey Bringle's award-winning dry rub.

903 Gleaves St., 615-829-6023, peglegporker.com

The highlight at **Edley's Bar-B-Que** is the brisket: soft and juicy in the middle with a sweet, crispy outer crust.

2706 12th Ave. S., 615-953-2951, edleysbbq.com
