

EAT Like a LOCAL in Nashville

From hot chicken to haute cuisine, we hope you will support some of the great local places in this guide from Airbnb and Edible Nashville!



Word of mouth. That's how you find the best restaurants, and Airbnb Hosts love sending guests to their local favorites. That's why Nashville's Airbnb Host community has joined forces with local food experts *Edible Nashville* to bring you this go-to resource for some of the best (and off-the-beaten-path) cafes, diners and date-night destinations across the city. Whether you are a local — or you simply want to eat like one — we hope you will enjoy supporting these and other local businesses in Nashville!



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NASHVILLE

8TH AVENUE/MELROSE

This area of Nashville is decidedly less touristy and less walkable than other parts. A mishmash of restaurants, apartments, and automotive centers, it's close to downtown, and home to the 100 Oaks shopping center and the leafy Oak Hill suburb.

Fenwick's 300

Modern take on the traditional diner serving breakfast and lunch and Southern fare. Great coffee.

Little Gourmand

This French bakery in a strip center off 8th Avenue is the second location for Guenievre Milliner and her husband, Parisians who moved to Nashville for their love of country music. Divine pastries, croissants and macarons, all to-go.

M.L. Rose Craft Beer & Burgers

Solid, reliable burgers and a great beer selection.

Sinema

Housed in a converted cinema, Chef Kyle Patterson serves some fancy, imaginative food with a local bent.

Smiling Elephant

This eclectic mom-and-pop Thai restaurant has been in business for more than 25 years (old by Nashville standards) and is small, funky and fun.

Stay Golden

Serving up some of the best biscuits and breakfasts in town. And coffee, too.

Vui's Kitchen

A Nashville staple since 2012. Quick, fresh Vietnamese food done well.



Bob Bernstein
Fenwick's 300 and Fido

Coffee pioneer Bob Bernstein is committed to fair trade and responsibly sourced coffee at both his coffee shop, Fido, and diner, Fenwick's 300.

12 SOUTH



Urban Grub

With its private cabanas, abundant fire pits, open air atmosphere and indoor-outdoor bars, Urban Grub is cozy and welcoming.

Lined with shops, restaurants and charming Nashville neighborhoods, this walkable strip is adjacent to Belmont University and buttressed by Sevier Park (home to the year-round 12 South Farmers Market) on one end and the Gulch on the other. It's also home to native Reese Witherspoon's Draper James clothing boutique and a varied mix of major brands and local shops.

The Buttermilk Ranch

Sister restaurant to neighbor Urban Grub, this breakfast and lunch spot serves lovely French and Southern-inspired fare with delicious pastries.

Burger Up

Locally sourced burgers to suit every taste and a terrific kale salad.

Epice

One of our “go-to” restaurants serving delicious fresh Middle Eastern food with fabulous wines and a veteran staff.

Hearts

Aussie-inspired bowls and breakfast fare we love. Serving all day. Cocktail bar at night.

The Cookery

A ministry-based café serving up second chances to formerly unhoused men.

Urban Grub

A classic. Chef Edgar Pendley knows how to smoke and serve meat. Solid food in a vibey setting with indoor and outdoor options.

“Sharing my favorite restaurants with guests ensures they have an authentic Nashville experience and helps support local businesses — especially ones that are unique to or born out of Nashville. Most of my guests are very pleased with my restaurant recommendations and say they never would have found them if I hadn't recommended them.

—Mark, an Airbnb Host & co-owner of the 12 South Farmers Market

DOWNTOWN

Situated on the Cumberland River and in the shadow of Tennessee's state capitol, Nashville's downtown has something for everyone. In addition to Broadway, lined with bars and music 24/7, lie the quieter pockets, including Printers Alley and Assembly Food Hall with outposts of many local favorites.

Acme Feed & Seed

Old feed and seed store converted to a four-level restaurant with music. In the heart of downtown, where Broadway meets the river.

Black Rabbit

Small, intimate place next to Printers Alley, serving great food with jazz most nights.

Husk

Chef Sean Brock's Southern staple redefining the meat and three.

Martin's Bar-B-Que Joint

The classic and real deal. Try the smoked chicken.

Tennessee Brew Works

Great locally brewed beer and food to go with it. Music on weekends.



PAT MARTIN

MARTIN'S BAR-B-QUE JOINT

*Proudly preserving the craft
of West Tennessee's legendary
whole-hog BBQ tradition*

EAST NASHVILLE



Hal Holden-Bache
Lockeland Table

“Everybody who walks out the front door and the back door wants to come back.”

“Dining is about far more than the food. It gives visitors a little window into the culture of our city. The opportunity to recommend a place like Dino’s — where my grandmother flipped burgers and served beer — alongside more recent additions, continually reinforces why I love my neighborhood and am excited to share the experience with my Airbnb guests.”

—Sarah, an Airbnb Host in East Nashville

Home to hipsters, artists, families and young professionals alike, the food scene east of the Cumberland River is as varied as its neighborhoods. Here you will find well-established favorites alongside popular startups and food trucks-turned-restaurants. Also home to 300-acre Shelby Bottoms Park and the Tomato Art Fest every August.

Bill’s Sandwich Palace

Started during the pandemic by chef Aaron Clemins and wife Christen, the sandwiches stuck and now have a permanent outpost in an old corner bakery. They are sky-high and divine.

Butcher & Bee

Middle Eastern-leaning menu with the best hummus and whipped feta in town. Shareable plates and seasonal dishes.

Dino’s

This quintessential dive diner serves burgers with a side of attitude to musicians and locals until the wee hours.

FatBelly Deli

Acclaimed chef Levon Wallace found himself making pretzels during the pandemic. Now, he and his wife Kim own a deli and are making amazing sandwiches—on pretzel bread—and other homemade goodies. Open for breakfast and lunch.

Folk

From the chef of the wildly popular Rolf and Daughters in Germantown comes this hip, vibrant farm-to-table restaurant with fantastic food. You must get the clam pizza.

Lockeland Table

The pinnacle of a neighborhood restaurant with Community Hour and specials every week. Chef Hal Holden-Bache is a gem.

Maiz de la Vida

You can find this food truck parked at the tiki bar, Chopper. Crafted by Chef Julio Hernandez, it is, hands-down, the best authentic handmade Mexican food in town.

Margot Café & Bar

This 25-year-old restaurant in the heart of Five Points serves French-inspired Southern food and is independently run by chef/owner Margot McCormick. It’s as solid as they come and one of our favorites.

Mas Tacos

The go-to taco spot for locals.

Redheaded Stranger

Neighborhood taco shop owned and operated by chef Bryan Lee Weaver, who is a genius.

GERMANTOWN

This neighborhood just on the edge of Downtown is packed with apartments, condos, restaurants, and young professionals walking their dogs, and offers a wide range of food options for all palates.

5th & Taylor

With a beautiful outdoor patio, this restaurant serves up excellent fried chicken, short ribs and fish over a heap of mashed potatoes.

Big Al's Deli

Big Al makes the meanest greens, biscuits and pork chops you've ever had in this kitschy, well-worn house located on a residential street in the Salemtown neighborhood. Best to call before you go.

City House

Opened in 2007 by chef Tandy Wilson, this intimate café in a historic house in the heart of Germantown is a go-to for Nashvillians. Seasonal fare with an Italian spin.

Germantown Café

Located in the original heart of Germantown, this iconic restaurant serves soups, salads and dinner entrées. Great happy hour.

Henrietta Red

Neighborhood restaurant specializing in seafood and farm-to-table fare run by local Nashvillian Julia Sullivan. Love oysters? They've got you.

Rolf and Daughters

This restaurant in an old warehouse is a darling of Nashville foodies. Chef Philip Krajek has a deft touch with homemade pasta and seasonal fare.

Tailor

This supper club-turned-restaurant by Vivek Surti serves innovative food, blending Vivek's Indian roots and his Southern upbringing. Prix fixe with two seatings per night.



Vivek Surti
Tailor Nashville

“We couldn't be happier to finally have a home in Germantown, on Taylor Street, no less.”

THE GULCH



**Maneet Chauhan,
Chauhan Ale and
Masala House**

“My decision to open my first restaurant in Nashville was born from my heart. From the moment I stepped foot in Music City, I have had a love affair with the people and burgeoning culinary scene.”

A neighborhood that once contained a single grocery store and a “pickin’ parlor” is now lined with hip boutiques, restaurants, and juice bars. It is linked to downtown through a sidewalk system that makes it great for walking (and not so great for parking). P.S. The neighborhood’s historic “pickin’ parlor,” The Station Inn, is still there.

Adele’s

California cuisine and the rustic comfort of Italian dishes prepared with wood-burning ovens and grills.

Chauhan Ale and Masala House

Celebrity chef Maneet Chauhan’s bustling flagship restaurant featuring global Indian fare.

Iberian Pig

Authentic Spanish tapas in a beautiful setting.

Otaku Ramen

Chef Sarah Gavigan is slinging some damn good ramen.

Peg Leg Porker

One of Music City’s most beloved BBQ joints.

St. Vito Focacceria

What started as a pop-up and wandering restaurant has settled into its own digs in the Gulch. Pizza, focaccia and sandwiches in the Sicilian style. A gem.

Sunda New Asian

Entrepreneur and television personality owner Billy Dec is cooking great Asian food based on his Filipino roots.

MIDTOWN/HILLSBORO VILLAGE

You might call Hillsboro and Midtown a tale of two cities with Hillsboro clinging to its historic, bohemian university feel while Midtown is sparkling new, having risen “up” in recent years. They are adjacent to each other down the 21st corridor that goes smack through Vanderbilt University.

Brown’s Diner

The OG burger joint in town, founded in 1927 and boasting the city’s oldest beer license. No hipster burgers here.

Fido

One of the classic and original coffee shops and cafés close to Vanderbilt serving great food and locally roasted coffee.

Midtown Café

While the neighborhood around this restaurant has mushroomed, this stalwart serves classic “continental” food by one of the best, Randy Rayburn. Offers a shuttle to downtown fine arts venues for dine-in guests.

Thai Esane

Authentic Thai and Laotian food served by chef Nina Singto.

The Catbird Seat

Foodies, start your engines for this five-hour tasting experience.

The Chef & I

This comfy space specializes in cooking classes and demos at their three open kitchens.

Two Boots Pizza

Great pizza by the slice. Best for takeout.



Randy Rayburn
Midtown Café

Randy Rayburn has been in the Nashville food scene for 35 years, and his restaurant (just like him) is full of hardworking (mostly forgotten) standards like shrimp and grits, chicken saltimbocca, veal Oscar and the best Caesar salad you’ve ever had.

THE NATIONS



Nate Underwood
Harding House Brewing Co.

“Every beer we brew has a local product in it: 100% locally grown grain and heirloom varieties of local corn. We want to give people a real taste of Tennessee and brew beer that has a true sense of place.”

The Nations’ heartbeat is 51st Avenue that runs through the center and is home to breweries, cafés and restaurants. Its beacon is a hand-painted mural on an old silo that pays homage to one of the original inhabitants of the neighborhood.

Bare Bones Butcher

Great burger. Old school butcher.

Bringle’s Smoking Oasis

This outdoor emporium by BBQ expert Carey Bringle features an expansive outdoor area for watching games on huge televisions, plenty of al fresco seating and yard games.

Daddy’s Dogs

Gourmet hot dog shop with a lot of humor.

Frothy Monkey

Vibey coffee shop with several other area outposts that also serves wine, cheese boards and dinner.

Harding House Brewing Co.

Utilizing local ingredients, this small, understated brewery is crafting some of the best ale in town.

Nicky’s Coal Fired

Farm-to-table, wood-fired pizza and pastas.

NOLENSVILLE ROAD

Nolensville Road, one of the main arteries of town, runs through many of Nashville's immigrant communities and offers some great food at reasonable prices. This busy road is full of international markets, bakeries and taquerias. Best for driving.

Albasha Restaurant

Swoon-worthy kebabs and shawarma.

Degthai Street Food

Some of the best Thai food in town.

Edessa Restaurant

Named for a city in Turkey, this unassuming restaurant with Kurdish ownership serves kabobs, hummus, baba ghanoush, lamb and goat all accompanied by fluffy pita.

El Tapatio

Authentic Mexican. Two locations.

Gluten-Free Goose, a Bakery

This certified gluten-free café and bakery has insanely good cakes, cookies, brownies and breakfast and lunch sandwiches.

Taj Indian Restaurant

One of the best Indian spots in town. From complex curries to freshly baked garlic naan and street foods like pakora and chaat, Taj features the dishes of Northern India.



Degthai Street Food

This food-truck-turned-restaurant is serving some of the best Thai food in town.

NORTH NASHVILLE



Charlotte Miller
Yay Yay's

Charlotte Miller is committed to connecting Nashvillians through great food. Yay Yay's is a hub for community and civic gatherings, art shows, private parties and brunch.

Jefferson Street is the main corridor through this historic part of town that is also home to historically Black colleges Tennessee State University and Fisk University (plus the Fisk Jubilee Singers!). It is lined with some of our favorite food trucks, roadside eats and small businesses.

Ed's Fish House

Specializes in Nashville's hot fish sandwich.

Ooh Wee Bar-B-Q

Owner Freddie Waller has been smoking chicken, pork and beef and selling it out of his trailer on Jefferson Street for 30 years.

Riddim n Spice

Riddim n Spice is an homage to the owners' Jamaican roots and love of Caribbean food.

Slim & Husky's

Fast-casual, artisan pizza shop with a love for hip-hop and R&B culture.

Swett's

Classic meat and three that's been serving fried chicken, fish, mac and cheese and greens for nearly 70 years.

The Southern V

Homestyle vegan comfort food in the heart of the Buchanan Street Business District.

Yay Yay's

Chef Charlotte Miller has created a welcoming event space and café full of art and great food. Southern biscuits and fried chicken at their best. Hours are spotty, so check before going.

SYLVAN PARK

South of downtown, Sylvan Park is a haven for young families walking their dogs and strollers to grab a bagel or go for a run on the Greenway that circles McCabe Park and Golf Course. This vibrant area also includes some great restaurants nestled among residential homes. The Charlotte corridor (best for cars, not walking) houses the new part of Sylvan Park with historic warehouses that have been repurposed for restaurants and shops.

answer.

Neighborhood restaurant with globally inspired, hyper-seasonal fare.

Black Dynasty Secret Ramen House

Started as a pop-up in the hip Bar Sovereign, now part of local Bearded Iris Brewing. Best ramen in town.

Caffé Nonna

Family recipes from Abruzzo, Italy, served in a cozy neighborhood setting.

Hathorne

Restaurant in an old church complete with pews for seating. Vegetable-centric modern Southern fare.

Miel

Intimate dining room serving farm-to-table fare with French and Middle Eastern influences and terrific wines.

Red Perch

Local restaurant with global roots. Features fish and chips by Australian chef Cameron Payne.

Streetcar Taps and Garden

Gastropub and beer garden with great outdoor space. Chef Carter Hach is a smoking master. Get the brisket if he has it.



Seema Prasad
Miel

Committed to sustainability and sourcing local, Seema Prasad serves farm-to-table fare with excellent wines in her intimate space just off Charlotte Pike.

WEDGEWOOD-HOUSTON



Earnest Bar & Hideaway

Sometimes you run into people who change your life for the better. Those people are called bartenders.

Just south of downtown, Nashville's Wedgewood-Houston (or "WeHo") neighborhood is a formerly industrial area that is now a creative hub with art galleries, restaurants, bakeries, distilleries and breweries.

Bastion

Upscale, reservation-only tasting menu behind a nondescript door in an old warehouse row. High-design cooking for serious foodies.

Dozen

What started as Claire Meneely's one-woman holiday cookie pop-up in 2009 has become the go-to bakery for artisan bread and croissants in Nashville. Although you can get their bread across town, the bakery serves delicious sandwiches and tartines, as well as brunch on the weekends.

Earnest Bar & Hideaway

With an ode to its namesake Ernest Hemingway, this tavern-style place serves rustic fare with plenty of literary nods. Cozy up to the bar and order the bread service, which is dinner in itself. Fantastic cocktails.

IL Forno

What started as a family food truck is now a restaurant serving Neapolitan wood-fired pizza.

Jackalope Brewing Company

This woman-owned brewery is super fun and, although it doesn't serve food, hosts some of the best food trucks in town.



99%

of Hosts in Nashville share recommendations for local restaurants and cafés with guests.

96%

of Hosts report that these recommendations are in the neighborhood of their Airbnb listing.

*Based on a survey of Hosts in Nashville conducted from January 1, 2022 - December 31, 2022.

Airbnb is proud to partner with *Edible Nashville* to support many of the local restaurants our Hosts know and love.

Our co-founders Brian, Joe, and Nate, launched Airbnb in 2008 during the Great Recession because they could not afford their rent. Here in Nashville, our local Host community is largely comprised of women, small business owners, artists, musicians, healthcare workers, and retirees – more than 50% of whom say they rely on the extra money they earn from hosting to cover basic expenses. This is one of many reasons Airbnb Hosts love to support local businesses of all kinds.

Edible Nashville is the foremost voice of local food in middle Tennessee with a beautiful magazine printed 6x/year, robust website, newsletters and farm dinners. Follow them on instagram for recipes, restaurant reviews and local food info at @ediblenashtn

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