



## 8 Best Restaurants in Nashville, Tennessee

### 1. Hattie B's

When in Nashville, it's practically a rite of passage to try a Nashville Hot Chicken Sandwich, and Hattie B's is the go-to destination for this iconic dish.

The roots of Hattie B's trace back to 1930 when Thornton Prince created what would become Nashville Hot Chicken.

Decades later, in 2012, Hattie B's Hot Chicken was born as a family business, continuing the legacy of this spicy Southern specialty.

The Hot Chicken Sandwich is made with crispy, juicy chicken coated in a secret spice blend that varies in heat levels from mild to "Shut the Cluck Up."

Their southern side dishes are also legendary. Try the pimento mac & cheese, potato salad, and crinkle-cut fries.

Be sure to save room for dessert, you're going to want to try their banana pudding and peach cobbler!

### 2. Biscuit Love

Biscuit Love is a love letter to Southern breakfast and the iconic biscuit. This Nashville institution is known for its mouthwatering biscuits and creative twist on Southern breakfast staples.

This locally-owned family business began with Karl and Sarah Worley, who started their culinary dream with an Airstream food truck in 2012.

Their passion for creating delicious and innovative dishes around the humble biscuit quickly gained attention.

This led to the opening of the first brick-and-mortar location in Nashville's The Gulch neighborhood.

Since then, Biscuit Love has expanded to five locations in Tennessee and Alabama, and they are continuing to grow.

The dishes at Biscuit Love are made from scratch using locally sourced ingredients. You can literally taste the quality in every bite.

The most popular item on their menu is their famed "Bonuts". These donuts are made with deep-fried biscuit dough and served with lemon mascarpone and blueberry compote.

The East Nasty is a classic Southern comfort dish. This buttermilk biscuit sandwich is made with fried chicken, aged cheddar, and sausage gravy.

The Lily is also a Biscuit Love favorite.

It will satisfy your sweet tooth with a French toast biscuit baked in custard. It is then topped with mixed berries and drizzled with cream and housemade butter toffee syrup.

### **3. White Limozeen**

White Limozeen is an over-the-top rooftop bar and restaurant that can be found on the top floor of the Graduate Nashville Hotel.

The whimsical decor is dripping in pink and takes inspiration from the extravagant lifestyle of country music legend, Dolly Parton.

The space is a vibrant, pink-and-green oasis adorned with eclectic decor, tropical motifs, and a touch of retro glamour.

The outdoor patio offers panoramic views of Nashville's skyline and is the perfect spot to go if you're on a girl's trip or bachelorette party in Nashville.

The [Governor's Pool](#) is also located on the rooftop patio, but reservations are required and it is a bit pricey.

The glamorous White Limozeen offers a menu of elevated French-inspired cuisine.

It includes dishes such as Goat Cheese Croquettes with Smoked Onion Jam, Marinated Mussels, Caviar, Ratatouille, and Smoked Chicken with Sauce Diane.

If those dishes don't appeal to you (I'll be honest, they didn't to me!), then I would recommend just going for Saturday or Sunday brunch.

Although there is still seafood on the menu, you will also find classic brunch dishes with a sophisticated twist.

Try the House Biscuits, Brûléed Red Grapefruit, or Avocado Toast on Sourdough.

They also have a delicious Sundried Tomato Quiche, French Toast, and a Cinnamon Bun Pull Apart Bread with Sea Salt Caramel.

Reservations are required for indoor table dining and can be made up to 14 days in advance. The patio and Rosy Onyx bar are available for walk-in only.

#### **4. Gracie's Milkshake Bar**

For those with a sweet tooth, Gracie's Milkshake Bar is a dream come true.

This is the best place in Nashville to indulge in an over-the-top milkshake that is both Instagram-worthy and delicious!

These handcrafted creative masterpieces come in flavors such as The Unicorn with a strawberry milkshake topped with whipped cream, sprinkles, a Pop-Tart, rainbow candy, and a waffle cone.

The most inventive might be The Movies with a Coke milkshake, topped with whipped cream, popcorn, Twizzlers, and other movie candies.

The most unique concoction is The Fuego with a spicy chocolate milkshake topped with whipped cream, Cocoa Puffs, chocolate wafers, donuts, and ghost pepper salt.

We went the safe route and ordered The Churro with a vanilla and churro flavored milkshake topped with whipped cream, Cinnamon Toast Crunch Cereal, a Pop-Tart, wafers, and chocolate syrup.

It was delicious and definitely big enough to share!

Gracie's Milkshake Bar is located at L&L Market, a cool old industrial building that has been renovated into a food hall and shopping complex.

#### **5. The Hampton Social**

Transport yourself to the East Coast at The Hampton Social. This trendy restaurant brings a taste of the Hamptons to Nashville.

The 3-story restaurant is Instagram-worthy with its chic decor and fun atmosphere complete with live music.

The most popular seating areas are on the first floor at the "Rosé All Day" lounge and the rooftop terrace with views of the Cumberland River.

The menu features coastal-inspired dishes like Grilled Octopus, Crab & Shrimp Bruschetta, Tuna Tartare, and Salmon Poke.

However, if seafood is not your thing, the extensive menu offers a variety of other mouthwatering dishes.

We loved the Crispy Quesadilla with goat cheese, arugula, honey, balsamic, and white truffle. The Spinach Dip with garlic parmesan crumble served warm with bagel chips and vegetables was also a hit.

They also serve a variety of salads and pizzas. We tried the Avocado Corn Pizza, it was unique and quite tasty.

We ordered the Tres Leches Pound Cake for dessert. It was just okay and the portion size was small for the price.

Hampton Social is open for lunch, dinner, and weekend brunch.

Although there is plenty of seating, reservations are recommended. You can also specify what floor you would like to sit on when making the reservation.

## **6. Edley's BBQ**

No visit to Nashville is complete without savoring some authentic Southern barbecue, and Edley's Bar-B-Que serves up some of the best in the city.

Edley's is known for its Nashville-style bar-b-que with slow-cooked meats, flavorful sauces, and a laid-back atmosphere.

It has been voted winner of "Best in Bar-B-Que" by the *Nashville Scene* Reader's Poll for 5 years and counting.

Edley's BBQ was founded in 2011 by Will and Catharine Newman and it has been family-owned and operated ever since.

In just over a decade, Edley's has expanded to other locations and has become a beloved establishment.

They are known for their commitment to preserving the tradition of Southern barbecue while adding their own flavorful twists.

Edley's takes pride in the art of slow-cooking meats to perfection. The pitmasters use a time-honored technique to slowly smoke the meat over Southern white oak.

This slow-smoking process allows the meats to absorb the rich, smoky flavors, resulting in tender and mouthwatering barbecue meat.

I would recommend getting the Smoker Sampler where you can choose any three smoked meats along with four homemade sides. It is also served with cornbread.

The sides are also made fresh from scratch each day. Our favorite is the mac & cheese baked with four different cheeses and topped with bread crumbs.

The cornbread is also delicious, it is pan-baked with jalapeños and red peppers and has a crisp buttery edge.

An insider tip is to order the kid's meal. It comes with a full-sized pulled pork sandwich, a side, and a drink for only \$5. Not only was it filling, but it was our cheapest meal in Nashville!

There are several locations across the state, but we love the one located in the trendy 12 South neighborhood of Nashville.

This walkable neighborhood is lined with boutique shops and restaurants with outdoor patios. Edley's is right next to Reese Witherspoon's Draper James store, if you want to pop over after you eat.

## **7. Five Daughters Bakery**

If you have a weakness for pastries and donuts, Five Daughters Bakery is a must-visit.

This family-owned and operated bakery opened in 2015. It is the brainchild of Isaac and Stephanie Meek who live in Franklin, Tennessee with their five daughters (the bakery's namesake).

Baking runs in Isaac's family as his grandfather owned a local pizzeria and his great-grandfather owned a cake shop.

What sets Five Daughters Bakery apart from other donut shops is its signature creation, the croissant-style 100-Layer Donut.

This pastry masterpiece is a labor of love and takes up to three days to handcraft.

The layers of dough are folded and fried to golden perfection. Once it is cooked, the donut is then rolled in sugar, filled with cream, and topped with a flavored glaze or frosting.

The result is a heavenly confection that boasts a flaky, buttery texture reminiscent of a croissant but with the sweet indulgence of a doughnut.

The 100-Layer Donut is a definite show stopper, but all of their donuts are made from scratch daily and melt in your mouth.

The menu includes traditional flavors as well as a selection of seasonal flavors such as Blueberry Lavender, Salted Caramel Apple, and Pumpkin Spice Latte.

## **8. Puckett's Grocery & Restaurant**

For a taste of Southern hospitality and classic comfort food, Puckett's is the place to go.

This iconic restaurant offers a menu filled with Southern favorites like barbecue, fried chicken, and indulgent desserts.

The live music adds to the fun atmosphere, making it a quintessential Nashville dining experience.

Puckett's was first established in the 1950s as a small grocery store in rural Tennessee.

It eventually transitioned into a restaurant and has now expanded to serve up delicious down-home southern cooking across the state.

Puckett's is known for its commitment to preserving Southern culinary traditions with a menu that features classic comfort food made from scratch.

From slow-smoked barbecue to soulful sides, Puckett's embodies the essence of Southern hospitality through its warm ambiance and hearty dishes.

Puckett's breakfast dishes are legendary from their giant Skillet Cinnamon Roll to their Fried Chicken & Apple Jacks.

This dish is made with a stack of apple jack pancakes topped with Tennessee whiskey-fried apples and fried chicken tenders drenched in whisky syrup.

Their lunch and dinner menu includes classic favorites like BBQ sliders, Smoked Baby Back Ribs, Southern Fried Chicken, and a Hot Chicken Sandwich.

We ordered the Nashville Cheesesteak Sandwich and the BBQ Taco Salad and they were both delicious!

I wish we had room for dessert because the Deep Fried Brownie Sundae, Cinnamon Roll Bread Pudding, and the Homemade Cobbler looked amazing.

I hope this guide will help you discover the best places to eat in Nashville!