

HEADLINERS

SOUTHERN BRAISED SHORT RIB

27

Slow-braised to tender perfection, served with red whipped potatoes, broccolini, and heirloom carrots — finished with a rich, velvety jus. A soulful Southern classic built on patience and craft.

SMASHVILLE HOT CHICKEN PLATTER

25

Born from Nashville's fiery roots — crispy hot half chicken with a touch of sweetness from local honey drizzle, served over mashed red potatoes with savory short rib jus. A bold balance of heat, comfort, and Southern soul.

ZESTY SPAGHETTI

22

Spaghetti tossed with sautéed zucchini, tomato, and sweet peppers, finished with lemon, basil, and shaved Parmesan. Light, bright, and full of Café Between's signature freshness.

GULCH STREET SHRIMP

26

Sautéed shrimp tossed with pepper-zucchini rice pilaf and honey vinaigrette, finished with fresh cilantro. A vibrant dish that captures the rhythm, color, and creativity of the Gulch. captures the rhythm, color, and creativity of the Gulch.

OPENERS

CUMBERLAND CROQUETTES

16

A Café Between signature — golden croquettes of Yukon Gold potato, portobello mushroom, and mozzarella, served with creamy tomato sauce and fresh basil. A warm, crispy bite that blends Southern heart with European charm.

HONKY TONK WINGS

15

Crispy, golden wings with true Nashville soul — served by the pound with your choice of plain, honey buffalo, bourbon BBQ, or Gulch dry rub. Accompanied by ranch or blue cheese, and garnished with carrots, pickled shishitos, and celery.

FRIED GREEN TOMATO STACK

15

Crispy fried green tomato layered with fresh mozzarella and basil, finished with balsamic reduction and smoked sea salt — a Southern garden classic with an Italian twist, celebrating comfort and craftsmanship.

SOUTHERN SPICE FRIES

11

Golden steak fries dusted with Café Between's signature Southern dry rub and served with chipotle ranch — a crispy, smoky, Nashville-style classic with just the right kick.

THE BROADWAY BARBACOA NACHOS

17

Crispy corn chips layered with barbacoa short rib, black beans, smashed avocado, pico de gallo, pickled jalapeños, beer cheese, and fresh cilantro. A bold blend of comfort and spice — a Southern street-style hit made to share.

CB

CAFÉ BETWEEN

ALL DAY MENU

Served daily from 6:30am - 9pm



BETWEEN TAKES

BOURBON BBQ BEEF SANDWICH

23

Slow-braised short rib with bacon, bourbon BBQ, pickled onion, lettuce, tomato, and sweet pepper on brioche. A smoky, savory tribute to Nashville's barbecue tradition — crafted with Café Between's signature finesse.

BELLE MEADE BOURBON BURGER

21

An 8 oz 80/20 beef patty topped with cheddar, bourbon onion jam, lettuce, tomato, and pickled sweet pepper on a brioche bun. A rich, flavorful nod to Nashville's bourbon heritage.

UNION STATION PANINI

16

Toasted sourdough layered with smashed avocado, tomato, arugula, cheddar, and provolone — a warm, melty tribute to Nashville's creative energy and Southern freshness.

GOLDEN GULCH WRAP

15

Southern dry-rubbed chicken with romaine, grape tomato, and honey vinaigrette in a soft tortilla — a fresh, flavorful nod to Nashville's creative spirit. Substitute shrimp for 3 to Nashville's creative spirit. Substitute shrimp for 3.

SMASHVILLE HOT CHICKEN

19

Hot fried chicken breast with garlic aioli, lettuce, tomato, and pickled sweet pepper on a brioche bun — a fresh, flavorful take on a Nashville classic.

BACKSTAGE PASS

BROADWAY BREAD PUDDING

11

Warm, house-baked bread pudding with ripe bananas, fresh strawberries, whipped cream, and berry compote. A Southern classic that hits all the right notes — sweet, rich, and perfectly in tune with Broadway's rhythm.

MUSIC CITY AFFOGATO

12

A Nashville-inspired indulgence — salted caramel ice cream topped with espresso beans and caramel drizzle, finished tableside with a pour of Bongo Java espresso. Where sweet cream meets bold roast and rhythm meets rest.

THE PERSONAL PIZZA SET

BACK PORCH BBQ

17

Slow-braised short rib with bourbon BBQ sauce, smoky bacon, roasted peppers, and onions on a golden stone-fired crust. Rich, hearty, and full of Southern comfort.

SMASHVILLE HOT HONEY

16

Crisp stone-baked crust topped with tender hot chicken, creamy buttermilk ranch, pickled sweet peppers, and a drizzle of hot honey. A bold balance of heat, comfort, and Southern charm.

GREEN THUMB

16

Inspired by backyard gardens and Sunday suppers — stone-fired crust topped with tomato sauce, mozzarella, mushrooms, onions, bell peppers, and fresh tomato slices. Fresh, simple, and full of Southern comfort.

GARDEN MARGHERITA

15

A tribute to Naples' most iconic pizza — stone-baked with fresh mozzarella, ripe tomatoes, and basil chiffonade. Light, vibrant, and crafted with classic Southern warmth.

THE GREEN ROOM

CAPITOL COBB SALAD

17

A Nashville take on the classic Cobb — Gulch-rubbed chicken, bacon, tomato, cucumber, romaine, and a six-minute farm egg, served with buttermilk ranch. A timeless favorite with Southern character.

CUMBERLAND GREEK

17

Crisp romaine with grape tomatoes, cucumbers, Kalamata olives, pickled red onions, and feta — finished with avocado Greek goddess dressing. A Southern nod to Mediterranean balance and freshness.

STRAWBERRY FIELDS

19

Spring greens with basil, sweet strawberries, roasted pecans, and feta — all tossed in a honey-citrus vinaigrette. A fresh, vibrant nod to Nashville's early summer harvest.

BLUEBERRY HILL

18

Spring mix with blueberries, cucumber, roasted walnuts, and feta — topped with brown butter granola, balsamic vinaigrette, and a strawberry fan. A bright, Southern favorite inspired by Nashville mornings (and a little Fats Domino charm).

Need a Power Up?

ADD A PROTEIN: Chicken 7 • Shrimp 8