

CAFÉ BETWEEN

CB

BREAKFAST MENU

Served daily from 6:30am - 11am



HANGOVER?

HEAVENLY FRENCH TOAST 19

Angel food cake dipped in vanilla custard and griddled to golden perfection — finished with whipped cream, berries, compote, powdered sugar, and butter rosettes. A Southern revival of the classic “lost bread,” light as air and rich in tradition.

BROADWAY BANANAS FOSTER OATS 15

Steel-cut oats caramelized to a golden Brulé and topped with warm banana–nut compote, dehydrated citrus, and a strawberry fan — a Southern spin on the classic dessert, turning breakfast into a little Broadway indulgence.

THE MUSIC CITY STACK 18

Fluffy buttermilk pancakes — plain, blueberry, or chocolate chip — topped with whipped cream, berries, powdered sugar, and butter rosettes. A nod to Nashville mornings where comfort and craft meet on every plate.

SLOW START?

THE SOUTHERN STANDARD 19

Two farm eggs any style, with heritage bacon or sausage, golden hashbrowns, and toasted multigrain bread — a warm nod to the Southern farmhouse table and the comfort of a well-earned morning.

HARMONY BAGEL 15

A multigrain bagel layered with honey-sage whipped ricotta, prosciutto, and fresh pear, finished with a balsamic drizzle and sage sprig — a nod to Italian balance, composed with Nashville warmth.

PARTHENON OMELET 17

Greek-inspired omelet with spinach, feta, grape tomatoes, and Kalamata olives — folded into farm-fresh eggs and finished with avocado goddess dressing, crostini, and pickled pepper. A Mediterranean twist with Nashville soul.

READY FOR THE DAY!

FROTHY MONKEY AVOCADO TOAST 16

Fresh-baked multigrain toast topped with smashed avocado, feta, grape tomatoes, and a farm egg, finished with everything bagel seasoning and balsamic glaze. Served with arugula-tomato salad and pickled sweet pepper.

BRIGHTSIDE FRITTATA 15

Fluffy egg-white frittata with mushroom, peppers, and Swiss cheese. Served with arugula-tomato salad and curly scallions — a light, balanced start with Southern charm.

MORNING MARKET SALAD 16

Fresh cucumber, tomato, red onion, zucchini, basil, and avocado tossed with olive oil, lemon, and smoked salt. Topped with roasted pecans, feta, pickled sweet pepper, and a farm egg — vibrant, simple, and full of Nashville freshness.