



THE UNION STATION NASHVILLE YARDS

EARLY RISERS

PARFAIT | 11 gf

Organic Citrus Greek Yogurt
Sprouted Granola, Local Tenn. Berries

FRUIT PLATE | 12 gf

Chefs Selection of Seasonal Fruits, Citrus Yogurt

STEEL CUT OATMEAL | 10

Dried Figs, Clementine, Pecans, Cinnamon

SWEETIE

BUTTERMILK PANCAKES | 13

Sugarman's Maple Syrup, Whipped Butter
*add Bananas Foster Caramel
or Local Tenn. Berries 2*

EGGS & MORE

AVOCADO TOAST | 18

Smashed Avocado, Tomato Jam, Poached Egg
Baby Bell Pepper, Frothy Monkey Sourdough,
Everything Seasoning, Aleppo Pepper

BROADWAY OMELET | 17

Tenn. Pride Pork Sausage, Kenny's Farmhouse Cheddar
Caramelized Onions, w/ Smashed Browns

EGG WHITE OMELET | 16 gf

Cheekee Greens Lion's Mane Mushrooms
Asparagus, Kentucky Moon Swiss, w/ Fresh Fruit

* BOXCAR BREAKFAST | 17

Two Cage-Free Eggs *{any style}*
Your Choice of Tenn. Pride Pork Sausage
Tenn. Grass-Fed Bacon, or Plant-Based Sausage
w/ Smashed Browns

BREAKFAST MELT | 17

Kenny's Farmhouse Cheddar, Fried Egg
Choice of Tenn. Grass Fed Bacon, Tenn. Pride Sausage
or Plant-Based Sausage, on Croissant w/ Smashed Browns

BAGEL & LOX | 18

House-Smoked Salmon, Cream Cheese
Pickle Red Onions, Capers, Everything Bagels

UNION STATION EGGS BENEDICT | 19

Poached Eggs, Canadian Bacon, Tenn. Grass-Fed Bacon
Sour Dough, Smoked-Jalapeño Hollandaise

HOT CHICKEN AND EGGS | 17

Pickle and Butter Milk-Marinated Chicken Thighs
Egg *{any style}*, Smashed Browns, White Toast

gf - gluten free v - vegetarian vg - vegan pb - plant based

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu prices for alcoholic beverages do not include 15% liquor by the drink tax + sales tax, taxes will be added to your final bill.



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GREENS

FARMER'S SALAD | 16 gf

Baby Kale, Savoy Cabbage, Noble Springs Goat Feta Seasonal Tenn. Fruit, Hazelnut, Citrus Vinaigrette Local Pasture-Raised Chicken

SUMMER WEDGE | 15 gf

Baby Iceberg, Shaved Red Onion, Cucumbers Tenn. Grass-Fed Bacon, Baby Heirloom Tomatoes Red Wine Vinaigrette, Local Pasture-Raised Chicken

SANDWICHES

B.L.T.T. | 15

Tenn. Grass Fed Bacon, Baby Iceberg Summer Tomato, Smoked Tomato Aioli Wheatberry Bread, House Cut Fries

CUBAN | 16

Smoked-Pulled Pork, Blackforest Ham Deli Pickles, Smoked Gouda, Drunken Mustard Butter-Toasted Bun, House Cut Fries

PULLED PORK | 16

12 Hr Hickory-Smoked, House Rub, Creamy Slaw B&B Pickles, Frothy Monkey Brioche Bun House Cut Fries

HOT CHICKEN SANDWICH | 16

Pickle and Buttermilk-Marinaded Chicken Thighs Pickle, Coleslaw, Frothy Monkey Brioche Bun House Cut Fries

*THE FARM BURGER | 17

Tenn. Grass-Fed Beef, Tomato Jam Noble Springs Goat Cheese, Arugula Frothy Monkey Brioche Bun, House Cut Fries

BURGER OF THE MONTH

*BLACK & BLUE BURGER 19

TENNESSEE GRASS-FED BEEF PATTY BLACK GARLIC AIOLI, CRISPY ONION STRAWS ARUGULA, FROTHY MONKEY BRIOCHE BUN w/ HOUSE CUT FRIES



THE SUMMER {Spritz}

GREY GOOSE VODKA, LEMON LAVENDER, RASPBERRY, CAVA

-10-

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