Points North
Atlanta
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Celebrating 200 Issues inside our Northside Neighborhoods

Holiday Feasts
An International Medley

200 Minutes in Woodstock

Skillfully Southern
Red Land Cotton
TENNESSEE’S FAMED MUSIC CITY may clock in less than four hours from the Northside, but the drive can feel much longer as anticipation build with each curve along winding mountain roads. It’s akin to the buzzing excitement before your favorite star takes the stage for a live concert. Although I had experienced both the glamour and grit of Nashville before, this visit would be different.

Nashville has exploded in recent years with success stories that don’t necessarily involve record deals. This time around, I ventured to the burgeoning Nashville beyond Broadway, hot chicken and cowboys—and from this perspective, no boots are necessary.

LEATHER AND LUXURY

The Union Station Hotel Nashville, an Autograph Collection hotel, was my first stop so I could hand out keys to the valet and store luggage in one of the property’s luxurious guest rooms. Located in the heart of Music City, it’s an ideal homebase for travelers whose intended target is the First Center for the Visual Arts, the restored Ryman Auditorium, the numerous nightspots on Broadway. Music Row’s mighty record label offices, radio stations, recording studios or Bridgestone Arena, home to the National Hockey League’s Nashville Predators, conference basketball tournaments and multi-act concerts.

A noteworthy hallmark of another kind unfolds within the walls of Union Station. Beneath a heavy-stone Richardsonian-Romanesque design and designation as a National Historic Landmark, the hotel’s lobby is a showstopper: a soaring, barrel-vaulted ceiling with gold-leaf medallions and 100-year-old, original Luminous Prism stained glass reigns over marble floors, oak-accented doors, bas-relief details and stately limestone fireplaces.

Originally built to accommodate the eight passenger railroads that served Nashville in 1890, the building was transformed into a boutique hotel in 1986, and last year was reimagined with an extensive $3.5 million dollar renovation to seamlessly preserve the authentic architecture while incorporating contemporary details. From cowhide headboards and leather touches to custom wire chandeliers and commissioned sculptures, the combination embodies what Nashville is and what Nashville has become. Hungry for more of it, I hopped in an Uber and headed off to get my fill.
EAST OF NORMAL

My next stop was the historic East Nashville neighborhood. A short drive from Broadway’s entertainment district, this eclectic enclave has a distinct vibe. From the distinctive signage menus to the sounds filling intimate music venues, it’s apparent that locals have broader tastes than what is portrayed on television or at the annual Country Music Association (CMA) awards celebration. But rumor has it, if you mingle with the patrons of the local hangouts, you’re bound to meet more than a few musicians and songwriters.

Sample this theory at Vinyl Tap, part draft house and part record store, located at the corner of Greenwood and Porter. Founded and co-owned by Todd Hedrick, a fourth-generation local, the casual atmosphere encourages sipping while you shop through a variety of genres. Stay late and sample live in-store action from rising stars.

Feeling hungry? The wise will take their growing stomachs to The Pharmacy Burger Parlour & Beer Garden. It’s a tough call between the tower of gourmet shakes and signature burgers or housemade, smoked ‘Wursts, but it’s a win-win either way. Appease your sweet tooth at Citrus Siminari Chocolate Co., Tennessee’s first and only bean-to-bar chocolate company since 2007, a century-old method for some-ground critics using melangeurs (two giant granite rollers on top of a granite slab) to grind cocoa nibs to paste and then (quickly) inspire their technique for “Southern artisan chocolate.” Only pure cane brown sugar is added for a robust flavor, making it even sweeter to indulge with buttermilk white chocolate, aged cacao in bourbon barrels, Duck Fat Caramels and Smoked Nib Brittle.

NEIGHBORHOOD SPOTLIGHT

As East Nashville has developed its own vibe, communities like TJ South, the Gulch and Germantown have also evolved with their own distinct styles. The latter’s renaissance is responsible for an ensemble of restaurants like Rolf and Daughters, City House and Sip & Taylor – just to name a few – as well as the charming Germantown Inn. Located in one of the oldest buildings in the historic neighborhood, the two-story, Federal-style house dating back to 1866 is now an inspired five-bedroom luxury boutique inn.

Opened in December of last year, each light-filled suite is named for a former president with connections to Tennessee, complete with concrete presidential portraits by a local artist. In fact, the inn itself is a celebration of the vast wealth of creativity in the city, with custom pieces commissioned by local talent, from the drapery fabric to the wallpaper to custom lighting. If you’re traveling with a large party, consider booking all six suites and making yourself completely at home in Nashville. germantowninn.com
RELEVANT RENAISSANCE

trade and smell the ink as you pull your own keepsake print, but the real lasting impression is Nashville’s evolution as a world-class city.

CULINARY CROSSROADS

The evolution also is echoed in the food scene, with Strategic Hospitality leading the charge. Owned by brothers Benjamin and Max Goldberg, the duo has shaped the city’s dining landscape by continuously introducing innovative, one-of-a-kind concepts.

These range from a kitschy honky-tonk called Paradise Park to Pinewood, a trendy coffee shop and restaurant with six bowling lanes and outdoor pools. Then, there’s Bastion, a cocktail bar and hangout in the Wedgewood-Houston neighborhood that snagged a semi-finalist spot in the 2017 James Beard Awards for Best New Restaurant. It’s no coincidence that Bastion translates to “strength,” or “a place or system in which something (such as an old-fashioned idea) continues to survive.”

For an effervescent evening, I ventured to Le Sel in Midtown, Strategic’s fresh take on a French brasserie. The artful interiors are as appealing to the eye as the creative cuisine is to the taste buds.

Back at Union Station, the hotel lobby was busy with people preparing for Cochon 555. This epic culinary competition celebrates heritage breed pigs by gathering renowned chefs, sommeliers and bartenders, and it starts in New York and makes a dozen stops before the Grand Cochon in Chicago. A look at the tour’s lineup is further evidence that when it comes to amassing the country’s top food cities, Nashville can’t be missed.

After reluctantly checking out of the Union Station, I had one more place to check off the list: brunch at Chaahan’s at 6 Masala House. The local favorite is surrounded by funky street art and lined by Food Network rockstar Chef Maneet Chauhan, who has made history by beautifully colliding her Indian roots and zest for travel with her affection for Southern cuisine. Take for instance, the house Bloody Mary with vindaloo curry, or the deviled eggs made with tikka masala, tandoori chicken, and bacon. Just like Chaahan’s newfound hometown, she shows no signs of slowing down. Next door, she recently opened Tamano, a contemporary Chinese restaurant—reason enough to plan a return visit soon.

When the Honey Mary arrived, they brought me back to the present moment. Both hot and refreshing, the mix was quite unlike anything I had tasted before—just like the new Nashville.

unionstationhotelnashville.com
countrymusiccapitalofusa.org
chaahanashville.com