

# Swig

NASHVILLE LIFESTYLES



## *New Brew Review*

4 NEW BREWERIES  
TO TRY RIGHT NOW

# 46

PLACES  
TO SWIG  
AROUND  
TOWN



**Inside:**  
Meet  
Nashville's  
**STAR**  
Mixologist

# KITCHEN NOTES



Classic recipes take on a contemporary flavor inside Kitchen Notes, a Southern-inspired restaurant conceptualized by executive chef David Harker and the Omni Hotels and Resorts culinary team. Traditional dishes handed down through generations are created with a modern flair to offer a one-of-a-kind dining experience.

Our farm-to-fork philosophy is made possible through our local partnerships with regional

farms and businesses, such as Black Hawk Farms and The Nashville Jam Company, which provide the highest quality ingredients for our award-winning menu items.

With our famous homemade biscuit bar open daily from breakfast to supper, the “Best Burger in Nashville,” as voted by Nashville locals, and a warm, inviting and yet, sophisticated environment, our Kitchen hits all the right notes.



SUPPLIED

## INFO

### NEIGHBORHOOD

Downtown

### VIBE

Warm, Sophisticated, Chic, Delectable

### WHY WE LOVE IT

The biscuits, the burgers, the amazingly delectable dishes and the warm, chic décor. Plus, complimentary valet parking with any meal.

### HOURS


Monday-Sunday: Breakfast, 6:30-11 a.m.; Lunch, 11 a.m.-2 p.m.; Supper, 5-10 p.m.; Sunday Brunch, 9 a.m.-2 p.m.

### LOCATION

250 5th Ave. S.  
Nashville, TN 37203

### CONNECT

615-761-3700  
KitchenNotesNashville.com

 @KitchenNotesNashville