

## **Nashville: To Eat, To Do, To See**

Nashville has long been a crossroads of the mid-South. Food and drink here reflect a blend of traditions from the long width of the state.

The “three grand divisions” of Tennessee (flat cotton country of West Tennessee, rolling hills of Middle Tennessee, and the high lonesome Appalachian twang of East Tennessee) have their own distinct flavors. To this already rich culinary community, add a host of new chefs and restaurants poised to make their own stamp on the city. Nashville is in a period of renaissance.

Classic Southern plate lunch joints, mom-and-pop places that serve what came to be known simply as home cooking, are Music City mainstays. They’re called meat-and-threes, though most folks just order a meat and two sides in order to save room for a piece of pie or some cobbler.

Country ham, pulled pork barbecue (served on corn cakes with slaw), searing-hot fried chicken, fish sandwiches, biscuits, and Tennessee whiskey (not bourbon) are all part of the culinary landscape. Broadening the staples is a variety of haute Southern experiments, restaurants that push the boundaries of grits, and molecular barbecue. With the SFA as your guide, you can taste Nashville’s evolution as it happens.

Below you’ll find a select list of some eateries established and new, all of which are points of departure for your exploration of Nashville.

### **HOT CHICKEN**

#### **Prince’s Hot Chicken**

123 Ewing Dr.

615-226-9442

Hours: Noon—9:00p.m. Tues.-Thurs.; Noon—4:00 a.m. Fri.-Sat.

Run by the grande dame of the hot bird, Andre Prince Jeffries, Prince’s is the undisputed champion and originator of hot chicken as we know it in Nashville. A chicken sandwich is, in reality, a leg or breast quarter, perched atop two slices of white bread and speared with a toothpick and pickle chips. The taste of the cayenne grease-stained white bread underneath the chicken is being tested as the possible sixth taste, one level beyond umami and just shy of a peyote-induced vision quest. On the SFA website, learn all about hot chicken and Prince’s in Joe York’s documentary *Hot Chicken* and the SFA Oral history of Andres Prince Jeffries.

#### **Bolton’s Spicy Chicken & Fish**

624 Main St.

615-254-8015

Hours: 11:00 a.m. —9:00 p.m. Tues.-Thurs.; 11:00 a.m.-Midnight Fri.-Sat.

The first off-shoot of the Prince's line was started by Bolton Polk. His nephew, Bolton Matthews, continues the tradition using Polk's original cast-iron skillets. Not as scorching hot as Prince's but of flavorful kick.

### **Mayo's Mahalia Jackson Chicken & Fried Pies**

For good measure, read the SFA's oral history of E.W Mayo, owner of Mayo's Mahalia Jackson Chicken & Fried Pies, who was actually famed for his fried pies, not his fried chicken. Joe York's documentary & *Fried Pies* chronicles Mayo's story. It's on the SFA Web site.

## **MEAT & THREES**

Meat-and-three places abound in Nashville for reasons the brain cannot comprehend, but for which the belly is grateful. For a glimpse of one family's culinary history in the city, see the SFA's web-archived oral history of Hap Townes, who expanded his father's mobile lunch business into a brick-and-mortar lunchtime institution.

Note: Most of these places are open only for breakfast and lunch during the week, and most only accept cash.

### **Arnold's Country Kitchen**

605 Eighth Ave. South  
615-256-4455  
Hours: 10:30 a.m. —2:45 p.m., Mon.-Fri.

Jack and Rose Arnold are as entertaining as their food is good. On most days, he dishes out jokes as he carves the roast beef, while she holds court over the register. Their meatloaf has legions of fans, and their fried green tomatoes buck trends with the addition of Italian seasoning.

### **Dairy King**

431 E. Thompson Ln. #B  
615-833-7362  
[www.dairykingnashville.com](http://www.dairykingnashville.com)  
Hours: 10:30 a.m.-7:00 p.m., Mon.-Fri.

Located in one of the few remaining old drive-in ice cream stands, Dairy King is also known for its plate lunches. Dine inside at one of their shaker-style tables and don't leave without trying a chocolate fried pie.

### **Silver Sands**

937 Locklayer St.  
615-742-1652  
Hours: 5:00 a.m. —2:30p.m., Mon.-Fri.

With pigs' feet on the menu almost every day, this is one of the last old-school soul food joints in town. Try the hot water cornbread: golden brown with a hearty church on the outside and a tender interior. And don't forget that gobsmackingly good breakfast hash.

**Swett's Restaurant**

2725 Clifton Ave.

[www.swettsrestaurant.com](http://www.swettsrestaurant.com)

615-329-4418

Hours: 11:00 a.m. —8:00 p.m., Mon.–Sun.

Swett's has been serving the Fisk and Tennessee state communities since 1954. Now run by Walter and Susie Swett's grandson, the atmosphere is the same but the food—homemade without the use of written recipes—is always a touch different. Read more about the Swetts in the SFA oral history with David Swett, Jr.

**Sylvan Park**

4502 Murphy Rd.

615-292-9275

**Sylvan Park Melrose**

330 Franklin Rd.

615-269-9716

Hours: 10:30 a.m. —7:30 p.m., Mon.-Fri.; 10:30 a.m. —6:30 p.m., Sat.

Sylvan Park has anchored the historic Sylvan Park neighborhood for more than 50 years. Its location—in an old house—and décor add to its cozy atmosphere, and the scratch-made squash casserole and butterscotch pie will make you want to call it home.

**Wendell Smith's Restaurant**

407 53rd Ave. North

615-383-7114

Hours: 10:30 a.m.-2:00 p.m., Mon.-Fri.

One of the few updates to this Nashville mainstay is the no-smoking policy. The 1950s décor and greased-stained walls remain. The fried catfish is divine, but their country ham breakfast (served all day) is revered. Eat your fill, then wander next door to the adjoining liquor store, a marvelous symbiosis.

**IINTRIGUING EATS AND DRINKS**

**55 South**

403 Main St., Franklin

615-538-6001

[www.eat55.com](http://www.eat55.com)

Hours: 11:00 a.m. —9:00 p.m., Mon.-Thurs.; 11:00 a.m. —10:00 p.m., Fri.-Sat.; 10:00 a.m. —3:00 p.m., Sunday Brunch; 11:00 p.m.—late Bar

Jason McConnell's third Franklin eatery, 55 South, is named after the highway connecting New Orleans and Memphis. Try the buffalo frog legs to start, or take advantage of the daily oyster happy hour. End with the Velvet Elvis, brownies topped with peanut butter mousse and bananas.

**Bluebird Café**

4104 Hillsboro Rd.

615-383-1461

[www.bluebirdcafe.com](http://www.bluebirdcafe.com)

Hours: Shows usually at 6:00 p.m. and 9:00 p.m.

Located in an unassuming strip mall across from the Green Hills mall, this intimate club is a happening spot for live music. Songwriters play music in the round, usually two shows each night. The first one's free, but there's a cover at the door for the second one. Reservations are suggested.

**Bobbie's Dairy Dip**

5301 Charlotte Pike

615-292-2112

Hours: 11:00 a.m. —10:00 p.m., Mon.-Sat., Noon—10p.m., Sun.

Known for their juicy, Angus Beef burgers, Bobbie's Dairy Dip also turns out crisp Belgian-style fries: twice fried with a shot of kosher salt, and homemade shortcakes topped with fresh strawberries and their own high butter-fat soft serve.

**Brown's Diner**

2102 Blair Blvd.

615-269-5509

Hours: Noon-10:00 p.m. daily

Also known as Brown's Rehearsal Hall, this is the home of the oldest beer license in the city. Meet Kimbro, the avid Cardinals fan and junior bartender; he's only worked there for about twenty years. If you like draft beer, Budweiser is your only option; note that the tap is too short to fit a pitcher underneath, so the bartender has to top it off using an extra glass they keep handy.

**Capitol Grille**

231 Sixth Ave. North

615-345-7116

[www.capitolgrillenashville.com](http://www.capitolgrillenashville.com)

Hours: 6:30 a.m. —10:00 p.m., Mon.-Sun.

Tyler Brown's Capitol Grille serves creative Southern cuisine in an elegant atmosphere. Try the grilled pork belly with Carolina hominy and Tennessee huckleberries from the lunch menu. On your way out, make a stop in the swank men's room, an art deco masterpiece with terrazzo floors and a shoe-shining station.

**City House**

1222 4th Ave.

615-736-5838

[www.cityhousenashville.com](http://www.cityhousenashville.com)

Hours: 5:00—10:00 p.m., Mon.; 5:00—10:00 p.m., Wed.-Sat.; 5:00 —9:00 p.m. Sun.;  
Closed Tues.

Chef Tandy Wilson has curated a collection of dishes that would do any Southerner proud. Try the house-made sausage, with celery root slaw, and fennel and orange dressing or the pizza with house-made belly ham, and a blend of mozzarella and Grana Padano cheeses. Finish your meal with a PB&J panino: cornbread filled with peanut almond butter and rhubarb jelly, served with a scoop of buttermilk gelato.

**Farmers' Market**

900 Rosa Parks Blvd.

[www.nashvillefarmersmarket.org](http://www.nashvillefarmersmarket.org)

Hours: 8:00 a.m. —6:00 p.m., Mon.-Sun.

In the shadow of Tennessee's State Capitol hill, the city's indoor/outdoor Farmers' Market is where local food purveyors sell their bounty. The current location, home to the market since 1995, backs up to Bicentennial State Park.

**K&S Market**

4224 Nolensville Pike

5861 Charlotte Pike

615-832-8881

Located in an old department store, this impressive world market stocks the best selection of ethnic foodstuffs in town. Highlights include dry goods, choice cuts of meat, live fish, and about ten varieties of cabbage. And did we mention there's an extensive beer section, featuring Dutch, Russian, Mexican, and Asian brews? This multicultural marketplace is a reminder of the changing face of the city.

**La Hacienda Taqueria**

2615 Nolensville Rd.

615-256-6142

[www.lahaciendainc.com](http://www.lahaciendainc.com)

Hours: 10:00 a.m. —9:00 p.m., Mon.-Thurs.; 10:00a.m. —10:00 p.m., Fri.-Sat.; 9:00 a.m. —9:00 p.m., Sun.

This small tortilleria has evolved from a small market into one of the city's most popular Mexican restaurants. For a taste of authentic Mexican cuisine, try the menudo, pozole, or whole fried huachinango.

**Las Paletas**

2907 12th Ave. South

615-386-2101

[www.wheresthesign.com](http://www.wheresthesign.com)

Hours: Noon—7:00 p.m., Tues.-Sat.

Guadalajaran sisters Irma Paz-Bernstein and Norma Paz-Curits opened their gourmet Mexican popsicle stand in 2002, and have built up an impressive following in the past eight years despite their lack of advertising or signage. Instead their exotic, icy treats speak for themselves: blueberry chocolate chip, chai tea, or avocado paletas are refreshing alternatives to traditional strawberry. There are over 100 different varieties of pops: more than enough reason to keep coming back.

**MacK & Kates's**

385 Main St., Kingston Springs

615-952-9511

[www.mackandkatescafe.com](http://www.mackandkatescafe.com)

Hours: (Lunch) 11:00a.m. —2:00 p.m., Tues.-Fri.; (Dinner) 5:30—9:30 p.m., Tues.-Sat.

Named after Jan Strawn's two daughters (yes, MacK does spell her name with a capital K), MacK & Kate's Wine Bar in Kingston Springs is worth the thirty-minute trek from downtown Nashville. Try the chicken-fried, bone-in pork chop with white gravy, squash casserole, and braised greens.

**Margot Café & Bar**

1017 Woodland St.

615-227-4668

[www.margotcafe.com](http://www.margotcafe.com)

Hours: 6:00—10:00 p.m., Tues.-Sat.; bar opens at 5:00 p.m.

Since it opened in a 1930s-era former service station in 2001, Chef Margot McCormack's Margot Cafe and Bar has been the center of East Nashville's fine dining landscape. The foundation of McCormack's menu is southern Italian and French peasant cuisine, and her offerings change to daily to ensure the freshest ingredients, which she sources from local farms. When available, try the house-made limoncello and the pizza with wild boar salami, red potatoes, and parmesan.

**Mary's Old Fashion Barbeque Pit**

1108 Jefferson St.

615-256-7696

Hours: Noon—10:00 p.m., Sun.; 8:00 a.m. —Midnight, Mon.-Thurs.; 8:00—2:00 a.m., Fri.-Sat.

Late night hours make this drive-up barbecue joint popular on hot summer nights. Try the pulled pork between two corn cakes with slaw and hot sauce, and you'll testify to their restorative powers.

**Martin's BBQ**

7238 Nolensville Rd.

615-776-1856

[www.martinsbbqjoint.com](http://www.martinsbbqjoint.com)

Patrick Martin knew diddly about restaurants when he opened his own, but he learned bbq from shadowing pit masters in Tennessee whole hog country. He smokes his pork for more than 20 hours. We like ours piled into a pulled pork sandwich atop a hoecake, but the smoked turkey and hickory-smoked wings are great, too.

**Olive & Sinclair Chocolate Co.**

<http://oliveandsinclair.blogspot.com>

For a treat more high-brow than a Goo Goo Cluster, try a bar from Music City's premier chocolatier, Olive and Sinclair. These artisanal bars are crafted by hand from stone-ground, imported cocoa beans. Try the salt and pepper or the limited edition cinnamon-chili varieties. Available at specialty retailers around the city, including Whole Foods.

**The Patterson House**

1711 Division St.

615-636-7724

[www.thepattersonnashville.com](http://www.thepattersonnashville.com)

Hours: 5:00 p.m. —3:00 a.m. Tues.-Fri.

Cocktails are serious business at Patterson House, named after former governor Malcolm R. Patterson, where bartenders mix drinks with scientific precision. Each drink is tested at least twice before being served, and homemade bitters and syrups round out an elaborate menu of libations. Highlights from the menu of small plates include deconstructed s'mores and heavenly donuts.

**Pop's BBQ**

701 28th Ave. N Ste. B

615-321-4004

Hours: Noon—6:00 p.m., Sun.; 11:00 a.m. —9:00 p.m., Mon.-Thurs.; 11:00 a.m. —

Midnight, Fri.-Sat.

This tiny eatery, located amid a sea of strip malls, turns out honest bbq. His menu also includes pigs' feet, chitterlings, and bologna sandwiches. Try the baked beans: not overly sweet; tender and flavorful nonetheless.

**Rotier's**

2413 Elliston Place

615-327-9892

[www.rotiers.com](http://www.rotiers.com)

Hours: 10:30 a.m. —10:00 p.m., Mon.-Fri.; 9:00 a.m. —10:00 p.m., Sat.

A grilled cheeseburger, onion rings, and a chocolate shake are the best bets at this diner, a favorite of Vanderbilt students. The meat-and-three menu changes daily, but you'll always find fried chicken and roast beef as a selection. Breakfast is offered on Saturdays only, but bottled beer is available all the time.

**Station Inn**

402 12<sup>th</sup> Ave. South

615-255-3307

[www.stationinn.com](http://www.stationinn.com)

Open since 1974, this nondescript granite building in the Gulch is home base for Nashville's bluegrass music community. Every Tuesday through Sunday, this tidy little bar hosts what many consider the best bluegrass shows in the nation. And the folks who work there couldn't be nicer.

**Tootsie's Orchid Lounge**

422 Broadway

615-726-0463

[www.tootsies.com](http://www.tootsies.com)

Hours: 10:00—3:00 a.m., daily

This famous watering hole is located just across the alley from the historic Ryman Auditorium, which made it a favorite spot for Opry entertainers who liked to sneak out the back door and get a drink between sets. It's now a popular tourist destination, as is true for most places on Lower Broad, but it's still worth checking out.

**Yazoo Brewery**

1200 Clinton St., #110

615-320-0290

[www.yazoobrew.com](http://www.yazoobrew.com)

Taproom Hours: 4:00—8:00 p.m. Thurs.-Fri.; 2:00—8:00 p.m., Sat.

Sample beers and tour the taproom at the new home of Linus and Lila Hall's Yazoo Brewery, now located in the Gulch. Learn how Yazoo's team of 12 concocts such brews as the Dos Perros, a Mexican-styled beer laced with flaked maize. If you're feeling experimental, try the Hops Project, a India Pale Ale made with a new blend of hops in every batch.

## SUNDAY BRUNCH

Nashville offers a full menu of brunch options. The listings below are scattered all over the city (and a few of these are outside municipal limits), but all these destinations are worth a Sunday drive.

### **Athens Family Restaurant**

2526 Franklin Pike

615-383-2848

[www.athensfamilyrestaurant.com](http://www.athensfamilyrestaurant.com)

Hours: 7:00 a.m. —8:00 p.m., Mon.-Tues.; 24 hours, Wed.-Sat.; Close at 2:00 p.m. Sun.

Husband-and-wife team Yanni and Dina Panagiotakis's serve Greek delicacies like gyros and stuffed grape leaves in a restored fast food joint. Stop in early for breakfast and try the Greek omelette (tomatoes, onions, spinach, and feta), or—for a heartier appetite—try Yanni's special breakfast. It has too many ingredients to list.

### **Beacon Light Tea Room**

6276 Highway 100, Bon Aqua

931-670-3880

Hours: 4:00—10:00 p.m., Tues.-Fri.; 9:00 a.m. —10:00 p.m., Sat.-Sun.

Right down Highway 100, about thirty minutes outside of town in Bon Aqua, there's a little restaurant that offers Sunday morning religion and the best biscuits in the Nashville area. Order country ham and red-eye gravy, or try the skillet-fried chicken. You won't find brunch cocktails on this menu, but the coffee's good. Bible verses are stored in a tabletop breadbox so you can read while you wait, or browse the religious art for sale on the walls.

### **Loveless Café**

8400 Highway 100

615-646-9700

[www.lovelesscafe.com](http://www.lovelesscafe.com)

Hours: 7:00 a.m. —9:00 p.m. daily

About fifteen miles southwest of downtown, near the entrance to the Natchez Trace Parkway, the Loveless Café serves up biscuits and country ham, chicken and waffles, and veggie plates loaded with turnip greens, field peas, and creamed corn. Popularity drove renovations a few years ago. The food is still worth the drive. Buy postcards in the gift shop while you wait.

### **Pancake Pantry**

1796 21<sup>st</sup> Ave. S

615-383-9333

[www.pancakepantry.com](http://www.pancakepantry.com)

Hours: 6:00 a.m. —3:00 p.m., Mon.-Fri., 6:00 a.m. —4:00 p.m., Sat.-Sun.

Drive through Hillsboro Village, and you'll inevitably see it: a long line of people wrapped down the sidewalk, all of them waiting on pancakes. The staff claims that even celebrities wait in line here, patiently savoring the thought of two full menu pages of buttermilk pancake varieties. Breakfast is served all day and, well, pancakes are the best bet at the Pancake Pantry. Reservations? Not a chance...

## **SIGHTS**

We've grouped these suggestions into two categories, downtown and "not downtown." Check your maps, start your engines.

### **The Arts Company**

215 5<sup>th</sup> Ave. North

615-254-2040

[www.theartscompany.com](http://www.theartscompany.com)

Hours: 10:00 a.m. —5:30p.m., Tues.-Sat.; Closed Sun. and Mon.

This downtown art gallery has two floors of the funkier art in the city. Current exhibits include photographs, paintings and poetry by Robert Michie, Anne Goetze, Denise Stewart-Sanabria, and Pam Moxley.

### **Belle Meade Mansion**

5025 Harding Rd.

615-356-0501

[www.bellemeadeplantation.com](http://www.bellemeadeplantation.com)

Hours: 9:00 a.m. —5:00 p.m. Mon.-Sat.; 11:00 a.m. —5:00 p.m., Sun. Last tour 4 p.m.

This antebellum property and horse farm produced the first American-born horse to cross the pond and win the English Derby. Look for pockmarks on the limestone columns where bullets hit the house during the Civil War. Leave with the knowledge that President Howard Taft once got stuck in the bathtub here.

### **Centennial Park/Parthenon**

Corner, West End and 25<sup>th</sup> Ave.

615-862-8431

Hours: 9:00 a.m. —4:30 p.m, Tues.-Sat.; 12:30 p.m. —4:30p.m., Sun.

Nashville centennial celebration (1896) produced a replica of the Parthenon, the temple that graces Athens acropolis. Nashville still claims the title "Athens of the South" for the number of institutions of higher learning in the city. The original Parthenon in the park burned, but it was rebuilt just shy of exact scale. Note the giant bronze doors and inside, the largest indoor sculpture in the western hemisphere, and the towering figure of Athena herself.

**Cheekwood**

1200 Forrest Park Dr.

615-356-8000

[www.cheekwood.org](http://www.cheekwood.org)

Hours: 9:30a.m. —4:30 p.m., Tues.-Sat.; 11:00 a.m. —4:30p.m., Sun.

Tour the former home of the Cheek family (hence the clever name), which made its fortune on the caffeine addiction of Americans through Maxwell House Coffee. It's a stunning mansion styled with European furnishings and accents. The home also boasts a permanent art collection and botanical gardens.

**Country Music Hall of Fame and Museum**

222 Fifth Ave. South

615-416-2001

[www.countrymusichalloffame.org](http://www.countrymusichalloffame.org)

Hours: 9:00 a.m. —5:00 p.m. daily

This excellent museum that traces the roots of all sub-genres of country music (bluegrass, Cajun, cowboy, honkytonk, rockabilly, modern country) through both popular exhibits and ethnomusicology studies. Tour the Country Music Hall of Fame, and don't forget to visit the great, kitschy gift shop.

**Ernest Tubb Record Shop**

417 Broadway

615-255-7503

2416 Music Valley Dr.—Suite 110

615-889-2474

[www.etrecordshop.com](http://www.etrecordshop.com)

Hours: 9:00 a.m. —10:00 p.m., Sun.-Thurs.; 9:00 a.m.-Midnight, Fri.-Sat.

The former home of *Midnight Jamboree*, a radio show that aired after the Opry, the Ernest Tubb Record Shop is the place to buy music in the city. The selection, honestly, is about as good as anywhere else, but the music just feels more country when it's purchased on Lower Broad.

**Frist Center for the Visual Arts**

919 Broadway

[www.fristcenter.com](http://www.fristcenter.com)

Hours: 10:00 a.m. —5:30p.m., Mon.-Wed.; 10:00 a.m. —9:00 p.m., Thurs.-Fri.; 10:00 a.m. —5:30 p.m., Sat.; 1p.m. —5:30p.m., Sun.

The Frist Center, built in 2001, does not house a permanent collection but instead hosts world-class traveling exhibits. Currently on display is U-Ram Choe's "New Urban Species," a collection of kinetic sculptures crafted from wrought iron and brought to life with motorized moving parts.

**Hatch Show Print**

316 Broadway

615-256-2805

Hours: 9:30 a.m. —5:30 p.m., Mon.- Fri., 10:30 a.m. —5:30 p.m., Sat.

Opened in 1879, Hatch has been churning out letterpress posters ever since. They used to make the giant barn bills announcing traveling minstrel shows, but it was the manager for some kid name Presley who took a shine to old print shop. A lot of reproduction posters of Opry stars available, using the original, wood-cut blocks.

**The Hermitage**

4580 Rachel's Lane (accessible via I-40 or I-65)

615-889-2941

[www.thehermitage.com](http://www.thehermitage.com)

Hours: 8:30 a.m. —5:00 p.m. daily (April 1-October 15); 9:00 a.m. —4:30 p.m. daily (October 16-March 31)

Feeling the itch for some presidential history? Visit the Hermitage, the former home of President Andrew Jackson. The main house and outbuildings have been converted into a museum where visitors are invited to take a self-guided tour of the grounds. Salute the former Commander-in-Chief 's tomb.

**Hermitage Hotel**

231 Sixth Ave. North

888-888-9414

[www.thehermitagehotel.com](http://www.thehermitagehotel.com)

This historic hotel in the heart of downtown was the last residence of billiards hustler Minnesota Fats and the location where the Tennessee legislature decided to ratify the 20<sup>th</sup> amendment (Tennessee was the swing state and deciding vote). Worth a visit are Tyler Brown's on-site restaurant, Capitol Grille, and its men's bathroom, which it nationally recognized for its art deco features, lime-and black lead-glassed tiles, terrazzo floor, lime-green fixtures, and shoe-shine station.

**Opryland Hotel**

2800 Opryland Dr.

615-889-1000

[www.gaylordhotels.com/gayord-opryland](http://www.gaylordhotels.com/gayord-opryland)

Hours: Open daily, 24/7

It's a sight that really defies description. Amid the hustle and bustle of Nashville sits a hotel with 2800+ rooms and three atria, all covered by more than eight acres of glass to create the city's largest greenhouse. See indoor streams, beautiful tropical plants, and a laser light waterfall show choreographed to the beat of Nashville's biggest country hits. Be sure to stop at one of the many gift shops to buy your "I've been to Opryland" t-shirt before leaving.

**Radnor Lake**

1160 Otter Creek Rd.

615-373-3467

Hours: Daylight

Visitors Center: 9:00 a.m. —5:00 p.m., Sun.-Mon.; 8:00 a.m. —5:00p.m., Tues.-Thurs.;  
8:00 a.m. —4:00 p.m., Fri.-Sat.

Known as "Nashville's Walden Pond," Radnor Lake offers unmatched scenic beauty and opportunities for quiet reflection and nature observation. The 1,118 acre site, nestled within the steep Overton Hills and only eight miles from downtown Nashville, is a popular sanctuary among birdwatchers and photographers. The area features six miles of walking trails and scheduled interpretive programs.

**Ryman Auditorium**

116 Fifth Ave. North

615-889-3060

[www.ryman.com](http://www.ryman.com)

Hours: 9:00 a.m. —4:00 p.m. daily

This national historic landmark, as country music fans know, is the real home of the Grand Ole Opry. You'll feel a bit touristy when you pay admission to wander through the self-guided tour of this great hall, but when given the opportunity to stand on stage and look out at the pews, you'll feel the spirit of Hank Williams and it'll all be worth it. Allow an hour for the tour if you're a die-hard fan who likes to linger, or just scoot through quickly to say you've been there. Either way, you won't regret it.

**Tennessee State Capitol**

600 Charlotte Ave.

615-741-0830

Hours: 10:00 a.m. —4:00 p.m., Mon.-Fri.

This Greek Revival building is made from Tennessee limestone and marble that slaves and convict laborers quarried and cut. This state capital is Nashville's second presidential resting place; President and Mrs. James K. Polk are buried on the grounds.