

Nashville Shake Shack's Debut Date is Official

ShackBurgers and crinkle fries all around

by [Delia Jo Ramsey](#) Aug 13, 2018, 3:17pm CDT

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Wildly popular **Danny Meyer** burger joint **Shake Shack** will officially swing open the doors in Green Hills on Thursday, August 23. The first Tennessee outpost of the burger joint is a 4,000-square-foot space in the prominent corner at the **Hill Center**, located at 4031 Hillsboro Pike. Green Hills' newest restaurant sports a sizable patio and seating for over 200 cult-following burger eaters.

The menu features all of the classics, including the standard ShackBurger, crinkle-cut fries, and shakes, as well as frozen custard concretes featuring Nashville-exclusive [collaborations](#) with local food purveyors **Olive & Sinclair Chocolate Co.** and **Little Mosko's**. There's also a burger featuring **Peg Leg Porker's** seasoned cracklins.

Diners can sip on local brews from **Yazoo Brewing Company**, **Jackalope Brewing Company**, **The Black Abbey Brewing Company**, and **Tailgate Brewery**, plus Shake Shack's exclusive **Brooklyn Brewery** ShackMeister® Ale. Wine lovers can order a glass of Shack Red™ and Shack White™ wine from the **Gotham Project**.

Shake Shack sustains a mission to Stand For Something Good, and the Green Hills Shack will donate all proceeds from soft opening, as well 5% of sales from the Pie Oh My concrete throughout the life of the shack, to Room in the Inn. Room in the Inn is an organization that provides programs emphasizing human development and recovery through education, self-help and work, centered in community and long term support for those who call the streets of Nashville home.

Green architecture and eco-friendly construction are another Shake Shack staple, and the Green Hills Shack's tabletops are made from reclaimed bowling alley lanes by CounterEvolution, with the space also featuring booths crafted from lumber certified by the Forest Stewardship Council.