

Salt & Vine intrigues, from salads to small plates

Nancy Vienneau, For The Tennessean 11:01 a.m. CDT July 15, 2016

First taste

A study in clean lines and spacious whites, punctuated with spare accents of canary yellow, the interiors of Salt & Vine, the market/wine bar/tasting room just opened on Charlotte Pike at 40th are what first engage you. The room is aesthetically uplifting. And then, you begin to take in displays of rustic loaves, scones and croissants, the charcuterie and cheeses, the coffee service, the bar and its array of wines, the shelves of specialty ingredients, the bowls of creative salads in the refrigerated case. For food and wine lovers, it's the unbearable lightness of being.

Part of the new Hill Center Sylvan Heights development, the lofty effort combines the talents of sommelier Mattie Jackson, culinary director Molly Martin, and general manager Hannah Schneider. They've drawn their inspiration from food and wine emporiums they'd visited in southern California as well as EATaly in Manhattan.

Mornings begin with coffee — featuring beans from local roasters [Steadfast](#) and [Frothy Monkey](#), and Brooklyn's [Café Integral](#). Enjoy a latte with one of the indulgent baked goods provided by Sam Tucker of [Village Bakery](#) in the Nashville Farmers' Market. At lunch, select sandwiches and salads become available. After 4 p.m., dinner (with wine!) is served: Martin's menu of small and shared seasonal plates currently has a burrata with peaches and corn calling my name.

My first taste came at lunch time and a sampler of three of Martin's salads is what I blithely settled on: strawberry-beet, kale tahini and white bean fregola. Hallmarks of Martin's cooking: Each salad is lightly dressed to enhance the intrinsic tastes of the fruits and vegetables, and each salad has distinctive ingredients. Shaved fennel and fresh basil add a pop of licorice taste to the strawberry-beet; garbanzos and pumpkin seeds bring hearty bite to the kale.

It all portends well for diners, who can look forward to exploring all the good things at the corner of Salt & Vine.

SALT & VINE

4001 Charlotte Pike

615-800-8517, www.saltandvinenashville.com

Hours: Market: 10 a.m.-10 p.m. Monday-Saturday. Bar and restaurant: 4-10 p.m. Monday-Thursday; 4-11 p.m. Friday-Saturday. Closed Sunday.