

NASHVILLE

50 Best Restaurants

Restaurants

Chef Profiles 2016

THE FARM HOUSE

Downtown, \$\$, Elevated Southern

At this SoBro destination, chef Trey Cioccia is so dedicated to local food that he grows some of the restaurant's produce on his own small farm. He further draws on his Italian heritage and Southern roots in preparing seasonal farm-to-fork dishes. Look for lamb shank with sweet potato gnocchi or braised cow tongue with cavatelli, kale, and white beans. Playful fusion snacks—think pimento cheese beignets or a pork belly Pop-Tart—are terrific with a glass of local brew like the Little Harpeth Chicken Scratch Ale. *210 Almond St., 615-522-0688; thefarmhousetn.com*



THE FARM HOUSE
210 Almond St.
Nashville, TN 37201
615-522-0688
thefarmhousetn.com

Executive Chef Trey Cioccia

Chef Trey Cioccia's fondness for humble Southern ingredients comes directly from his roots in nearby Mt. Juliet, where he was born and raised. Surrounded by family with a passion for farming, Cioccia was most influenced by his grandfather, who was devoted to maintaining the family's 100-acre farm. From an early age, Cioccia developed a deep connection to food, the land, and farming. Today, as owner and chef at The Farm House in downtown Nashville, he celebrates the lessons learned on his grandparents' farm, combining seasonally fresh food and gracious service to create a memorable dining experience. He enjoys great working relationships with the farmers who supply his restaurant with an ever-changing basket from each harvest, and he cooks everything with love and passion—from beautifully composed salads and vegetable farm plates to entrées featuring lusciously cut meats to the beloved pork belly Pop-Tart to housemade sausage, sliced and cooked to order at Sunday brunch.