# Brugada Kitchen & Bar Unveils Fall Menu and Expands to Seven-Day Service in Downtown Nashville

*New seasonal menu from Executive Chef Kyle Gieseke, Monday dinner service added, and December private-event booking open across four rooms for 10 to 300.*



Bavette steak at Brugada Kitchen & Bar, 204 Commerce Street, downtown Nashville. Credit: Brugada Kitchen & Bar.

NASHVILLE, TN, UNITED STATES, September 29, 2026 / EINPresswire.com/ -- Brugada Kitchen & Bar, the modern American restaurant and cocktail bar at 204 Commerce Street in downtown Nashville, has introduced a new fall menu and expanded to seven-day service — the clearest signal yet of a restaurant investing in its kitchen at a moment when much of lower Broadway is competing on volume.

The new menu, led by Executive Chef Kyle Gieseke, moves Brugada decisively toward seasonal, technique-driven cooking. Starters include citrus-soy hamachi crudo with avocado purée and citrus supremes; roasted bone marrow with bacon jam and grilled brioche; and 'nduja-steamed mussels with fingerling potatoes, fennel and tomato in a star anise liqueur broth. Entrées center on a grilled bavette steak over charred onion soubise with broccolini, trumpet mushrooms and cipollini; seared scallops over sweet corn purée with maitake mushrooms and charred pearl onions; and a charred corn elote risotto finished with cotija and pickled Fresno chili. Desserts include a buttered popcorn panna cotta and deconstructed mezcal s'mores.

> We built this menu around technique, not trends. Fall is when the produce lets you do it."
>
> *Kyle Gieseke, Executive Chef, Brugada Kitchen & Bar*

Weekend brunch was rebuilt alongside it, adding chilaquiles in roasted tomatillo sauce, a three-

egg Brugada omelet with Chihuahua cheese, and a hazelnut Nutella waffle with brûléed banana, alongside favorites like chicken and waffles and bavette steak and eggs.

"We built this menu around technique, not trends," said Executive Chef Kyle Gieseke. "Roasting bone marrow to order, steaming mussels in a star anise broth, building a charred onion soubise for the bavette — that's a kitchen that wants to cook. Fall is when the produce lets you do it."

Seven days, and a bigger kitchen team

Brugada is now open Monday through Sunday, adding Monday dinner service for the first time. The expansion follows a round of senior kitchen and floor hires aimed at consistency across a schedule that runs from weekend brunch through late-night service on Fridays and Saturdays.

"The goal was never to be the loudest room downtown — it was to be the one people come back to," said Joe Dawoodi, owner of Brugada Kitchen & Bar. "This menu is the version of Brugada we've been working toward. Opening Mondays is us saying we're ready to cook every night of the week."

Private dining and events

Brugada's private events program has grown into one of downtown's more flexible offerings, with four distinct private spaces — the Main Dining Room, the VIP Room, Singer's Lounge and Skull Nook — plus a full-venue buyout. Rooms handle intimate dinners of 10 through buyouts and receptions of up to 300 guests, in prix fixe, buffet-station and à la carte formats.

"We can seat ten in the VIP Room or take the whole building for three hundred, and every format comes off the same kitchen," said Cassi Patterson, Director of Partnerships and Branding. "That flexibility is what corporate planners are calling about right now, because December dates go early."

The program has drawn corporate client dinners and team events downtown, alongside rehearsal dinners, milestone birthdays and holiday parties. Booking for the December season is open.

Location

Brugada Kitchen & Bar sits at 204 Commerce Street, one block off Broadway and directly across from the newly opened SongTeller Hotel, within walking distance of Bridgestone Arena and the Music City Center.

Reservations are available at brugadabar.com. Private event and holiday party inquiries are accepted at brugadabar.com/privatedining.

About Brugada Kitchen & Bar

Brugada Kitchen & Bar is a modern American restaurant and cocktail bar at 204 Commerce Street, one block off Broadway. Known for its candlelit dining room, handcrafted cocktails and private event spaces, Brugada serves weekend brunch, nightly dinner and late-night service Friday and Saturday. The restaurant holds a 4.5-star rating across more than 1,000 Google reviews.

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