LOCKELAND TABLE COMMUNITY KITCHEN AND BAR is nestled into the historic neighborhood of it’s namesake in East Nashville. Woven into it’s very fabric are elements of the community, history and camaraderie that make up it’s charm. From the reconstructed storefront to resemble the original 1930s H.G Hills dry goods store, to the center wall built by friends and family, to the comforting dishes paying tribute to Chef Hal’s upbringing, it all represents a piece of Lockeland Table’s foundation.

Co-owners Cara Graham and Chef Hal Holden-Bache are quite the dynamic duo. Holding similar positions at a former restaurant, the two learned early on that they were going to be a successful team. Cara’s knack for setting the tone and Hal’s culinary skill for simple, yet refined fare has proved to be everything they thought it would be and more. Nearly every night is a full house of regulars and new faces, alike, making Lockeland Table a local favorite in just two and half years of business. They have also gained the adoration of food critics and writers from publications, such as Southern Living, Food & Wine Magazine and Bon Appetit.

Referred to as ‘upscale dining without the fuss’ (BBC), Lockeland Table’s cuisine holds true to Chef Hal’s roots. His dishes are identifiable to the food we loved growing up, but crafted into an exquisite and delightful experience far from most mothers’ kitchen tables. Hal’s technique is based on preserving the integrity of the food and sourcing fresh, choice product that has the ability to stand on it’s own. There is an obvious rustic approach to his cooking with Lockeland Table’s wood burning oven, as well as his smoker and garden out back of the restaurant. Home-made canned goods and vinegars line the walls, finishing off the down-home appeal.

Not only are Hal and Cara dedicated to providing delicious food and drink in a cozy space, but also in giving back to the community that supports them with a full house nearly every night. They are very involved in local philanthropy, including Our Kids Soup Sunday, Second Harvest Food Bank and even their own “Community Hour,” which donates a portion of the proceeds from their happy hour to the local PTO at the Lockeland Design Center.

For more information, please visit www.lockelandtable.com or call 615.228.4864.
The building was constructed in the 1930’s as one of the original H.G. Hills dry goods stores. For over forty years it was Boutique Coiffures, east Nashville's beauty shop. Elaine was the owner and Star was the main hairdresser. In their honor, Lockeland Table has a drink name after them - the Star & Elaine. During this period, a angry husband drove his car through the front window. Elaine decided to build back where his car landed, thus changing the whole facade of the building.

In 2004, John Guider, a local photographer, bought the building and turned it into his studio space and an art gallery. Lockeland Table purchased it from him 2012 and began the renovations and restorations that are now the restaurant.

Lockeland Table has paid respect to the previous owners by:

- Reconstructing the front of the building back to its original design of the H.G. Hills.
- Keeping the Boutique Coiffures mural and acquiring the same phone number that is painted on it.
- Displaying all of our art work, a timeline of the history of the building, in the gallery style that John Guider displayed his artwork.
Hal M. Holden-Bache, executive chef and owner of Lockeland Table, arrives at his East Nashville restaurant each day with one goal – “Everybody who walks out the front door and the back door wants to come back.” His investment is in tomorrow, a motto as simple, yet refined as Hal’s poise and culinary skill. Lockeland Table, Hal’s latest venture with partner Cara Graham, has everyone wanting to come back. Friendly staff, cozy vibe, and ‘upscale dining without any fuss,’ he is cooking for a packed house nearly every night.

Raised in Shepherdstown, West Virginia, Hal credits his compassion and skill to cooking alongside his mother. His technique is based on preserving the integrity of the food and sourcing fresh, choice product that has the ability to stand on it’s own. There is an obvious rustic approach to his cooking with Lockeland Table’s wood burning oven, as well as his smoker and garden out back of the restaurant. Homemade canned goods and vinegars line the walls, finishing off the down-home appeal. Hal’s dishes are identifiable to the food we loved growing up, but crafted into an exquisite and delightful experience far from most mothers’ kitchen tables.

Hal’s passion for knowledge of all things culinary led him to pursue a Culinary Arts degree at Shepherd University, in his hometown of Shepherdstown, West Virginia. After graduating, he was accepted into the coveted Culinary Apprenticeship Program at the world-class Greenbrier Resort in White Sulphur Springs, West Virginia, a perennial AAA Five-Diamond award winner. During his studies at The Greenbrier, Hal was recognized as a rising star and was given the opportunity to intern under world-class chefs including Hartmut Handke CMC, Peter Timmons CMC, Tom Colicchio and Butcher, Larry Griffin. His resume extends to renowned restaurants such as Gramercy Tavern in New York and Dickie Brennan’s Palace Cafe in New Orleans. Hal relocated to the growling culinary scene in Music City, working at the famed Capitol Grille at The Hermitage Grille and others before opening his own restaurant in East Nashville, Lockeland Table.
Despite the busy life of executive chef and co-owner of a popular restaurant, Hal finds time to support another passion, giving back to his community. His philanthropic involvement extends to Our Kids Soup Sunday, Second Harvest Food Bank and other backyard organizations dedicated to the Nashville area. Lockeland Table even hosts “Community Hour” which donates a portion of the proceeds from their happy hour to the local PTO at the Lockeland Design Center.

Hal is a four-time winner of the “People’s Choice Award” at Our Kids Soup Sunday, as well as their first prize, “Souper Chef Challenge,” in 2004. He has won second place in the “Tennessee Restaurant Association Beef Competition,” where he competed against 16 other chefs from Tennessee. Hal was also given the George R. Williams Award in Recognition of Participation and Support for “A Taste of Nashville,” an event that helps with local education at Pearl-Cohn Business Magnet High School. In 2013, he joined an impressive list of national chefs in the James Beard Foundation’s Semifinalist Nominations. And most recently, Hal and his sous chef, Danny Bua, won Nashville’s Scene Iron Fork 2014, which included the honor of competing in the World Food Championship this November.

Happily settled into his home of Nashville with his wife, Stacy and son, Cole, Hal looks forward to continuing to showcase his culinary talents at Lockeland Table, serving the Nashville community and extending his culinary knowledge, skills, and accomplishments.
Cara Graham’s inviting smile is a warm, familiar feeling for steady restaurant-goers in the Nashville, Tenn. area. And even if it’s your first time meeting her, the pleasure is all the same. With over 17 years of restaurant experience, Cara’s front-of-house savvy has perfected her knack for setting the tone. Her resume extends to several Nashvillian favorites, along with a Business/Management degree from The University of Tennessee at Chattanooga that keeps all things business in check at Lockeland Table, her latest venture with partner and executive chef, Hal Holden-Bache.

For Cara, it’s all about being connected to people and creating experiences. Owning a restaurant in the booming culinary scene of Nashville has proved to be her perfect outlet. Perched within the Lockeland neighborhood on the east side of the city, Lockeland Table has become a staple in what will be two years in August 2014. Not only are they deep-rooted in providing exquisite food and drink, but also in giving back to the community that supports them with a full house nearly every night. Hal and Cara are very involved in local philanthropy, including their own “Community Hour” which donates a portion of the proceeds from their happy hour to the local PTO at the Lockeland Design Center.

Outside of some time spent living in Aspen, Cara is as local to Nashville as they come. Born and raised in Pegram, Tenn., just on the outskirts of the city, Cara has nestled her and her family, James Hollin and two young boys, Grayson and Conley in East Nashville. She finds it so rewarding to be surrounded by a committed and involved community. Because of this, Cara is dedicated to providing wonderful experiences for her neighbors through food, camaraderie and charity. “It’s where the heart is,” she says.
Danny ‘Boston’ Bua may be fresh into the food scene in Music City, but he is no stranger in the kitchen. With ample experience in cuisines ranging from French to Mediterranean to Mexican, it was cooking authentic Italian with his grandmother and sister that led him to pursue a career in the culinary industry. At the ripe age of 16, he began as a dishwasher at a Mom & Pop Italian restaurant in his neighborhood. From there, he moved up to line cook and straight into Culinary Arts School to perfect his craft.

Danny began his career at the just opened Mistral, a French/Mediterranean bistro in Boston’s South End, under the highly regarded Chef Jamie Mammano. Under Mammano, Danny grew to encompass an intense work ethic, kitchen management and organization, and, most importantly, how to cook simple, elegant and sophisticated food. His career blossomed over his 15 years with the company, as he moved from Line Cook to Sous Chef to Private Event’s Chef.

In January 2012, Danny decided to test his hand in Mexican food and opened The Painted Burro, as the Executive Chef. Not only did he enjoy the challenge, but he quickly fell in love with the cuisine. Within a few months of opening, the restaurant was already gaining recognition. They were selected to host a James Beard dinner, won the Improper Bostonian’s Best of Boston: Mexican Restaurant, two years in a row, and even made it to the third round of The Boston Globe’s munchmadness. Not only was Danny in charge of creating the menu and managing the kitchen, he was also the public face of The Painted Burro, promoting it on TV, appearing at local cooking events and teaching a celebrity chef’s cooking class.
After relocating to Nashville to be near family, Danny found a new home at Lockeland Table Community Kitchen and Bar in East Nashville. With the open kitchen and warm, friendly atmosphere, he now fits right in as a familiar face for restaurant-goers. Lockeland Table has quickly made a name for itself as a dining destination for locals, visitors and national publications, such as Food & Wine Magazine, Bon Appetit, and Southern Living. Danny recently joined the restaurant’s Executive Chef Hal Holden-Bache in taking home first place for Nashville Scene’s Iron Fork competition. The two will move on to compete in the World Food Championship in Las Vegas this fall. Danny looks forward to creating new food, feeding new people and continuing his journey with the Lockeland Table team in Music City.
TESTIMONIALS

The place is a top to bottom testament to East Nashville’s community roots: everything has a story and the theme of preservation runs deep.

- BBC

Chef Holden-Bache doesn’t disappoint on his new adventure in the culinary world.

- The Examiner

The result is a repertoire that’s as balanced in style as it is in content, with counterpoints of rustic and refined, sweet and savory, crisp and custardy, all conspiring to create a consistently excellent meal.

- Nashville Scene

This is a restaurant you won’t want to visit only once.

- The Examiner

The bar at Lockeland is indeed one of the happiest places in town.

- Nashville Scene

Upscale dining without any fuss.

- BBC
FEATURES

Food & Wine Magazine

Southern Living

Bon Appetit

Nashville Scene

04-2014 | 04-2014 | 04-2014
01-2013
12-2012 | 11-2012 | 08-2012 | 07-2012

Nashville Lifestyles

The Tennessean

Forbes

Nashville Business Journal

The Los Angeles Times

The Examiner

BBC
HONORS

Iron Fork 2014 - Nashville Scene

Best New Restaurant Semifinalist 2013 - James Beard Foundation

Preservation Award - Nashville Metropolitan Historical Commission

Nashville Scene Best of Awards
  2012 - Best New Restaurant (Writer’s Choice)
  2013 - Best Side Dish (Writer’s Choice)