

Sloco to Open New Cafe in the Nashville Farmers' Market

POSTED BY DANA KOPP FRANKLIN ON THU, MAY 15, 2014 AT 3:50 PM

Ever since he opened he opened **Sloco** on in the 12South neighborhood three years ago, chef Jeremy Barlow has been talking about expanding the concept — quick, healthy sandwiches created and served with eco-friendly methods — to new locations.

Now we've learned he plans to open a second Sloco in the market house at the Nashville Farmers' Market. My colleague Chris Chamberlain talked to Barlow today, and the chef confirmed that he is taking over the Farmers' Market space recently vacated by chef Arnold Myint's takeaway spot AM@FM.

Barlow — **author of a book on improving sustainability in the food-service world called *Chefs Can Save the World*** — plans to officially announce the new project **tonight at the Generous Helpings** event.

The chef, previously known for the late, lamented fine-dining spot Tayst, opened Sloco in 2011, taking pains to not only use local ingredients, but to minimize waste and keep the restaurant's carbon footprint slim.

And *Scene* restaurant critic Carrington Fox was immediately impressed. "While Barlow and the Sloco team go out of their way to reduce, reuse and recycle, they simultaneously manage to inspire and elevate the classic deli menu," she wrote **in her 2011 review**.

Many sandwiches remain anchors of the menu three years later (the Redneck Reuben, for example, with local corned beef on a sub roll with caraway slaw) but the "seasonal fixins" change to reflect what's available at any given time of the year. (For example, the brisket sandwich is currently listed as being paired with strawberry slaw.)

And Barlow has added things over the years. There's now a Breakfast Sammie, with a steamed egg, cheddar cheese and bacon, served all day. He's also experimented with his own version of the "cronut," which has a devoted following.

The chef told Chamberlain he expects to open the new Sloco at the Farmers' Market in about three weeks, and added that he continues to explore opening more locations, possibly out of town.