

# Jack Cawthon puts Nashville BBQ on the map

As a staple in the Nashville community, Jack's Bar-B-Que has been serving original recipes and mouth-watering barbecue since 1976. Today in Nashville you'll find dozens of BBQ joints, all with their own unique flair and style. But it was Jack Cawthon who saw what other regions were doing with barbecue, like in Texas, the Carolinas, Kansas City and Memphis, and decided that Nashville needed its own hub of smoked meat.

Cawthon was actually the first barbecue restaurant to bring smoked brisket to Nashville, one of their most popular menu items today. If you visit this exciting, trendy city, you'll find yourself in the midst of bachelorette parties, pedal taverns, live music, sports venues and some of the best tasting barbecue around.

With three locations all within just a few miles of each

other, the Broadway location draws in tourists from all over the world, sitting smack dab in the middle of Honky Tonk central and across from Bridgestone Arena where Nashville's hockey team, the Predators, play.

Most recently, Nashville was host to the NFL draft, drawing in a record-breaking 600,000 people in three days to the downtown area.

You might recognize Jack's Bar-B-Que from The National Barbecue Association (NBBQA), where the Trinity Lane location hosted the first ever annual conference restaurant tour in 1993. When the conference came back to Nashville in 2015, they also took part alongside the city's other fantastic barbecue restaurants.

Something unique about Jack Cawthon's Bar-B-Que is the wide array of sauces: *Tennessee Original*, *Kansas City Style*, *Texas Sweet Hot*, *Carolina Style*, *XXX 911*, and then this year's notable winner at the NBBQA awards *Music City White Sauce*. With nods to the barbecue capitals, Cawthon has a sauce for every palate.

In one of the fastest growing cities in the nation, you'd think a town full of competing barbecue joints would have bad blood. But it's nothing but love, describes Cawthon. He's noted that every restaurant has their own way of cooking and smoking, and their menu items vary so much that Nashville is a great spot to taste different takes on barbecue. The city's barbecue owners all know each other well and don't step on each other's toes. What else would you expect from a city full of southern hospitality?

334 W. Trinity Lane  
1601 Charlotte Avenue  
416 Broadway

[jacksbarbque.com](http://jacksbarbque.com)





# From a small, country town to HONKY TONKS & BBQ

# NASHVILLE

