

PREMIUM [FOOD NEWS](#)

# Part sports bar, part music venue and part gastropub opens in Collierville

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When Kirk Cotham saw the empty restaurant space in The Shops at Carriage Crossing last year, he said to himself, “What could this become?” (Benjamin Naylor/The Daily Memphian)

When Kirk Cotham saw the empty restaurant space in The Shops at Carriage Crossing last year, he said to himself, “What could this become?”

Then he, along with his business partner Chad Foreman, dreamed big.

The two restaurateurs, whose restaurant company Wolf River Hospitality Group is the driving force behind concepts such as Pyro’s Fire Fresh Pizza, Abner’s Famous Chicken Tenders, Wolf River Brisket Co. and Limelight, transformed the 10,000 square feet into a destination they hope will become a popular gathering spot.

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Wolf River Hospitality bringing new concept to Collierville center

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Nashoba opened Wednesday, June 26, at 4600 Merchants Park Circle in a space that formerly held the 7,500-square-foot Hickory Tavern restaurant along with previously unused square footage to make the venue 10,000 square feet.

“It’s about the experience,” Cotham said, as he explained Nashoba is three concepts in one.

The 300-seat restaurant, which also has an expansive patio, is part sports bar, part music venue and part gastropub.



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**formerly held the 7,500-square-foot Hickory Tavern restaurant along with previously unused square footage to make the venue 10,000 square feet.** (Benjamin Naylor/The Daily Memphian)

The menu is a fun mixture of starters, sandwiches, salads and entrees. Think bar food, but with an elevated twist.

“Nashoba’s large kitchen offered us the opportunity to do things we have never done before at our other restaurants,” Cotham said. “Can you believe we never had a burger at any of our restaurants?”

At Nashoba, they offer not one but six burgers. What makes their burgers unique is the meat is a blend of short rib and brisket.

At Wolf River Brisket Co., they don’t have fryers, Cotham said, so French fries and fried garnishes like onion rings were never an option. Thus, Nashoba’s Brisket Stack is a dish they couldn’t have made before. For this dinner entree, brisket is topped with crispy onions, bacon, egg and garlic aioli and served with crispy fried Brussels sprouts.

Similarly, the Brisket Fried Rice is a dish Cotham thinks will be a customer favorite.

“We could never do dishes like this that use brisket as an ingredient before,” he said.

Pizza is not surprisingly on the menu, as the restaurant group does include a pizza chain. Cotham said Nashoba’s pizza flatbreads are similar to what they serve at Pyro’s, with a Pyro’s fan favorite — the “Honey, Its Hot” pepperoni and hot honey pizza — making it on the new restaurant’s menu.

And a gastropub wouldn’t be complete without a good beer selection. Cotham said they will have 20 beers on tap.

Also in the works is their own house-brewed selection of craft brews.

“Beer fit the model, and we found the technology that would allow us to do it well,” he said.

The two-tank nanobrewery can be viewed from the dining room and is set to start brewing in the coming months. Cotham said to expect about



five or six Nashoba craft brews on tap.

## Sports and music



**Nashoba's stage, lighting and audiovisual system were designed to offer a quality live music experience.** (Benjamin Naylor/The Daily Memphian)

“Nashoba is a sports bar unlike any other in the city,” Cotham said.

“Chad and I traveled to see this new type of sports bar that is about the size of the screens, not just the number of TVs.”

Nashoba has a 20-foot screen indoors and an 18-foot screen on the patio, plus 60 other TVs.

Cotham said they also thought Germantown and Collierville were missing a live music venue.

He explained the stage, lighting and audiovisual system were designed to allow Nashoba to offer a quality live music experience.

To start, live music will be offered Thursdays, Fridays and Saturdays.

“Something like this didn’t exist outside the loop,” Cotham said. “I live in Collierville, and Chad lives in Germantown. We have been wanting a venue like this, one where it’s OK to come and have a great meal but also to just have a drink while watching the game or listening to music. We want to be a hangout space.”