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Food & Lifestyle

# Wine, food, retail development signals future of Gallatin Pike



A food, beverage and retail destination is opening on Gallatin Pike this year.

LOST & FOUND



By [Julia Masters](#) – Reporter, Nashville Business Journal  
Jan 15, 2025

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Nashvillians can get Lost & Found on Gallatin Pike later this year.

In about eight months, Lost & Found will open at 3104 Gallatin Pike, bringing a bespoke wine shop, multilevel bar concept by Jamie White, micro retailers, food trucks and a lawn to the busy East Nashville corridor.

Nathan Weinberg, co-founder of MW Real Estate, Retrograde Coffee and Ugly Mugs Coffee & Tea, is spearheading the project along with business partner

Kelly Boutwell, who is creating the wine shop.

“I hope it becomes known as a gathering spot. I’ll bring my family here. I’ve got a vested interest in it, but we’ve heard from people that live two blocks away they are so excited that they don’t have to venture too far away anymore,” Weinberg said. “You’re enjoying this very community-centric thing in a corridor that has been less than hospitable to that kind of activity for over the last 30 years.”

For the past ten years, Inglewood has seen an influx of both families and young adults as Nashville has grown.

“We want this to be a space that catalyzes the right kind of growth along Gallatin Pike, and that’s hard to do,” Weinberg said. “What we hope this will do ... is some of these buildings along Gallatin Pike have great adaptive reuse cases, that will just benefit this project and it will benefit them. It will start generating more traffic here. It works in great tandem with the mayor’s transit plan. ... In the next six months, we’ll have a refreshed sidewalk that comes all the way down Gallatin.”

Another Nashville hospitality player, Austin Ray, is doing just that with 3701 Gallatin Pike up the street from Lost & Found – filling the building with an M.L. Rose, Crieve Hall Bagel Co., Club Pilates and more.

Lost & Found’s retailers will serve as a buffer from the road, insulating the lawn that will play host to regular live music and movie screenings. Four food trucks will be stationed at Lost & Found on semi-permanent resources.

“The wine shop will serve wine by the bottle and the idea there is mixing high with low, so really high-quality selections and then somebody pops a cork and you grab some glasses and you enjoy it in a really accessible atmosphere,” Boutwell said. “Wine can be intimidating to a lot of people, and my hope is to find ways to make it more approachable, more affordable and accessible in a place where you can bring your family, meeting up with friends, that kind of thing.”

The team would love to have retail tenants that are tied to East Nashville or Inglewood, but are open to anyone that’s a good fit.

“We really like concepts and people that demonstrate malleability. Which is not to say that we want to change them, but that they are capable of changing on the fly. This is going to be a space that is really governed seasonally. From a food truck concern, we want them to be concepts that will consider the season when they’re building out menus,” Weinberg said. “From a retail space, similarly, what is the season we’re in, and is this something that I can change and make more appealing to wherever and whenever we are?”

Creating this type of destination with multiple uses versus a stand-alone restaurant or retail concept helps build a sense of community—something people are increasingly craving—and ages well.

“We just recognize that things need to be a little bit more Swiss Army Knife life

in order to be effective and have some longevity, so the ability to have something that can mature and change over time is pretty important for us," Weinberg said.