



Jason Carty ***Executive Chef***

Executive Chef Jason Carty uses his fine cuisine training and deep Southern roots to produce delicious and award-winning barbecue and other delicious dishes for the Opry Backstage Grill.

Carty has represented the state of Tennessee and the Opry Backstage Grill at the Pork Summit in Napa Valley, Cali., and also garnered the TN Pork Producers Taste of Elegance in 2012.

Every year, he enters his special barbecue recipe in four to five competitions, often becoming a Top 10 finalist.

“My favorite part about working with food is that you get to make people happy while doing something you love,” Carty said. “I enjoy working at the Opry Backstage Grill mostly because it is such a unique restaurant. The food that we serve is the food that I grew up eating, and we feature a few of my family’s recipes throughout the menu.”

Carty got into the culinary business as a teenager by making pizza at Sbarro’s, but really developed his love for food and the kitchen when he was a child by helping his great-grandmother prepare dishes—all of which were made from scratch.

Upon graduating from high school, Carty moved to Florida to attend college and work in his uncle’s Italian restaurant. Through the time spent at his uncle’s business, Carty realized his joy of cooking and decided to attend Le Cordon Bleu culinary program at the Orlando Culinary Academy.

After his 2005 graduation from culinary school, Carty worked for several independent restaurants in Orlando before accepting a position as a chef assistant at Walt Disney World’s renowned Five Diamond restaurant, Victoria and Albert’s.

In 2009, Carty moved back to Nashville and began working as a sous chef at Gaylord Opryland and was part of the opening team of chefs for Jack Daniel’s and Fuse Sports Bar, as well as the Opry Backstage Grill. Carty became executive chef of the Opry Backstage Grill shortly after its opening in 2011.