



Free Spirit | Cultural Cool | Beautiful Blue Ridge

Exhilarating outdoor explorations in a Blue Ridge paradise amidst seemingly never-ending vistas, profound cultural roots from literary giants to American royalty and inspired locals whose passion projects jump from pop-up kitchens to performance art. Asheville, N.C., has been a point of pilgrimage since the 1800s as a destination for inspiration, wellness, rejuvenation and self-expression. It doesn't take long to see why George W. Vanderbilt chose this Blue Ridge city for his greatest legacy, Biltmore.

New Downtown Hotels Celebrating Asheville's History and Architecture Also Bring New Restaurants

NOW OPEN: The **Asheville Foundry Hotel**, part of Hilton's upper-upscale Curio Collection, has opened on "The Block," Asheville's historical business district for the African-American community. Portions of the five-building complex were once home to the foundry that forged the steel for Biltmore and many of Asheville's iconic buildings. ► Five-time James Beard finalist Chef John Fleeer has opened **Benne on Eagle** in The Foundry Hotel, paying homage to the historic neighborhood and often overlooked contributions of African-American cooks to Appalachian and Southern cuisine.

COMING FALL 2019: Asheville's famed Art Deco skyline will get a new icon and a four-star luxury property when **Hotel Arras** opens. The 128-room hotel will offer an extensive food focus with two restaurants by local chef Peter Pollay. ► **Bargello** will be a Mediterranean-inspired restaurant with handmade pastas, oven-fired pizzas and large-format meats (roasted rack of lamb and heritage pork shoulder) meant to be shared. ► The second space, **District 42**, will be a more casual spot for small bites and handcrafted cocktails.



NEW Downton Abbey Exhibition + Outdoor Adventures in Biltmore's Backyard

► On display Nov. 8 - Apr. 7, "**Downton Abbey: The Exhibition**" brings elegant costumes, meticulously recreated sets and exclusive multimedia elements to transport visitors into the world of the television phenomenon. The show closely parallels the lives of the Vanderbilts and staff during the early years at the Estate. ► Ride the remote trails and roads of America's Largest Home via electronic tricycle on the **Outrider Tour**. This new adventure tour allows you to explore behind-the-scenes areas of Biltmore's 8,000-acre estate. **Falconry** is also a newer offering, allowing guests to learn about birds of prey and have them fly to their hand.

Asheville Phenoms Offer New Factory Tour Experiences + New Downtown Museums

NOW OPEN: ► The **Moogseum** celebrates the life of Bob Moog, inventor of the Moog Synthesizer that revolutionized almost every genre of music. The museum features bays of synthesizers, theremins and effect pedals that allow people to explore the science behind electronic music, and a Young Inventors Lab where children can create their own circuit board. ► **French Broad Chocolate Factory** has a sweet new location in the RAMP (River Arts Makers Place) Studios. They're offering daily tours, a chocolate museum and a view of bean-to-bar treats being made. Across town, in their former factory location, the new **French Broad Cookies and Creamery** serves up ice cream, brownies, cookies, and other sweet treats.



► **East Fork**, the pottery studio co-founded near Asheville in 2009 by Alex Matisse (great-grandson of French painter Henri Matisse), has opened a new ceramics manufacturing facility in Biltmore Village that will increase their production capacity by 800 percent by 2020. The new facility bridges the gap between commerce and community engagement, where the public will be invited to interact with East Fork's process, people and culture through tours, community events and classes. **COMING SOON:** ► **Asheville Art Museum** reopens with a new state-of-the-art building that features education facilities, an art library, a lecture and performance space, a new ArtPLAYce for families and children and the addition of a rooftop sculpture terrace and cafe. ► **LEAF Global Arts Center** will offer educational experiences for guests rooted in music, art, community and culture via a mini-theater and global immersion room using virtual reality, unique musical instruments and a stage for performances.

ASHEVILLE

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spirit
run free



Beer City News - 50 Breweries and Counting

NOW OPEN: ► **CANarchy Collaboratory**, run by a group of independent brewers headlined by Oskar Blues and focused on cutting-edge flavors and brewing methods has opened in downtown Asheville with a restaurant and space for artists and musicians. ► **12 Bones Smokehouse** opened a **new restaurant in South Asheville** with a **new brewery** serving bbq-friendly brews. **COMING SOON:** ► Set in the buildings that once housed young forestry workers of the Civilian Conservation Corps, **Burial Beer Co.'s Forestry Camp Restaurant and Bar** opens soon, offering beer, wine and coffee and highlighting local makers. James Beard semifinalist Brian Canipelli, chef and owner of Cucina 24, leads the food program. ► **DSSØLVR**, a new brewery from two former Burial Beer Co. brewers is set to open in downtown Asheville.

Beverage Culture News

NEW IN THE SOUTH SLOPE: ► **Urban Orchard** has expanded to a second location featuring 30 taps and serving up an Old Europe vibe. ► **The Chemist** is a South Slope gin distillery with a tasting room outfitted as a Prohibition-era apothecary. ► An adjoining cocktail bar, **Antidote**, offers pre-Prohibition cocktails, new drink classics and a small-plate menu. The rooftop space offers views, Botanical Bar and cocktail-friendly plant beds. ► Recently celebrating five years, **Ben's Tune-Up** is focusing on its special American saké by hiring brewer Patrick Shearer, formerly of the famed Saké One in Portland, Ore., and opening a saké tasting room. **NEW IN DOWNTOWN:** **Noble Cider** has opened **The Greenhouse**, a new bar and modern-American restaurant with a concept featuring craft cocktails that highlight locally made cider, a charcoal oven that utilizes wood from the orchard and a menu featuring local beef fed apple mash from the cider-making process.

Fresh Adventures: Prehistoric Appalachian Pandas + New Tours (One Fido-Friendly!)

► **The WNC Nature Center's Prehistoric Appalachia Project** comes to life with a **NEW red panda exhibit**. An ancient ancestor of the endangered animal, the Bristol's Panda, was once prevalent in the region. ► Sit, stay and explore with the **NEW Dog City Tour**, starting at Asheville's Dog Welcome Center (the first of its kind in the country), with stops at local shops and breweries catering to pups, plus a special dining experience for people and their canine companions. ► The **NEW Deluxe Triple Waterfall Yoga Hike** from **Namaste in Nature** offers the perfect fall wellness adventure with a half-day yoga hike to three area waterfalls. The hike includes yoga and meditation, as well as photo opportunities of your downward dog by a cascading stream. ► **Asheville Wellness Tours** will offer **sunset yoga hikes** on select evenings throughout October, as well as **Tea and Tarot**, an educational tea tasting at the new High Climate Tea that includes a group tarot reading.

► **Food Scene. FAST:**

250+ independent restaurants; **12** James Beard-nominated Asheville food folk; **50+** breweries; **14** farmers markets; **1** spice factory; **1** vegan butcher; **1,000+** family farms; **1** wild-foods market, the first in the nation; **1** butcher bar; **3** craft hard cideries using local apples; the **fifth** micro saké brewery in the nation; **1** rum distillery (the only one in Western N.C.); **1** kombucha bar, all local; **1** honey bar/boutique; **1** underground supper club with wild themes and secret locations; **4** insanely creative donut shops; **3** locations to get bean-to-bar local chocolate; **1** mushroom-man tour guide; and the **first** woman to legally distill moonshine.

NEW BITES/SIPS: ► Chef Dan Silo brings his "Adirondack lumberjack food" to **Sawhorse**, a new restaurant in nearby Leicester that serves house-made cheese curds, preserved meat, pancakes and boiled egg & salt potatoes. ► Wicked Weed's sour-beer facility, Funkatorium, expands on the South Slope with new restaurant **Cultura** (from James Beard Chef and pioneer of Asheville's food scene Jacob Sessoms). The restaurant features large-format, wood-roasted shareable meat entrees and a pizza variety using dough fermented with Wicked Weed's house yeast. ► Jacob Sessoms, has also opened **All Day Darling** in Montford. ► Chef Katie Button, the mastermind behind Cúrate, opened **Button & Co. Bagels**, an Appalachian-inspired bagel and sandwich shop downtown. ► Ice cream shop **Sunshine Sammies** has added housemade pop tarts, twinkies, moon pies and more! ► **COMING SPRING 2020:** James Beard Chef Meherwan Irani and Highland Brewing Co. join forces for a **new food and beer hall** in the iconic S&W Building. ► **Cookies & Creamery** (French Broad Chocolates) offers housemade ice cream, pastries, coffee and beer. ► **Itto Ramen and Tapas** opened up in West Asheville serving traditional Japanese ramen with house-made noodles. ► **The Broth Shop** in the River Arts District serves ramen with fried okra and crispy pickled cauliflower.

More at [ExploreAsheville.com/Foodtopia](https://www.exploreasheville.com/foodtopia).