



food | best of what's hot

James Beard Chef Opens Restaurant on "The Block"

Restaurant Celebrates African-American Culinary Culture

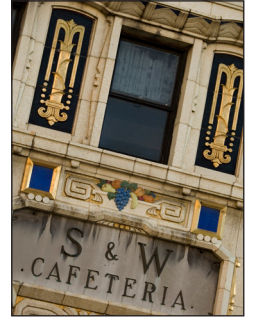
With dishes like Braised Rabbit, Fried Catfish and Waffles and Crispy Quail with Hot Water Cornbread, five-time James Beard semifinalist Chef John Fleeer's newest venture Benne on Eagle at the Foundry Hotel pays homage to its historic Eagle Street neighborhood and the often-overlooked contributions of African-American cooks to Appalachian and Southern food. Chef de Cuisine Ashleigh Shanti, is joined in the kitchen by children and grandchildren of The Block's former business owners.



James Beard Chef Curates Upcoming Food Hall

Food Hall + Beer Taproom in Iconic Art Deco Landmark

Two powerhouses in Asheville's culinary scene, Chef Meherwan Irani and Highland Brewing Company are collaborating on a new food and beer hall in Asheville's iconic S&W Building. Irani, of Chai Pani Restaurant Group, will curate a roster of top restaurants for the space, while Highland, Asheville's oldest brewery, adds bar areas, a tasting room and event space with a 1920s-feel. The food hall is set to open spring 2020.



Hotel Arras Brings Two New Restaurants

New Hotel Taps Talent of Local Chef

Opening this fall, four-star luxury property Hotel Arras will offer an extensive food focus with two restaurants by local chef Peter Pollay. Bargello will be a Mediterranean-inspired restaurant and District 42 will be a more casual spot for small bites and hand-crafted cocktails. Pollay, of Asheville's Posana restaurant, also consulted on the food and beverage program, as well as rooftop restaurant and bar Capella on 9, at Asheville's AC Hotel.

Adirondack Lumberjack Food

Well-Known Asheville Chef Honors Family Memories

Chef Dan Silo honors memories from his family's Adirondack cabin with Sawhorse, a new restaurant in nearby Leicester serving house-made cheese curds, preserved meat and boiled egg and salt potatoes.

Steeped in Tea Culture

Asheville's Other Brewing Scene Expands

From Dobra Tea to afternoon tea at Biltmore to The Herbiary, Asheville's love of herbs and teas has been growing. Asheville Tea Company is brewing a beer with Twin Leaf, helping area restaurants prepare tea flights and hosting a Tea CSA and cooking with tea classes. The company uses Yaupon - America's only native "tea" plant and the only edible caffeinated plant indigenous to the Southeast. Alchemy and Wake Foot Sanctuary enhance wellness treatments with tea service. **NEW:** Asheville Foundry Inn offers a travel package with a spa service that uses local tea.

Asheville's Newest Restaurants

Asheville Chefs Join Forces For Breakfast Pop-Up

A hot spot for Appalachian and New American cuisine is now serving breakfast. **Sovereign Remedies'** Chef Graham House has partnered with **OWL Bakery's** Susannah Gebhart to provide freshly-baked goods and inspired mornign specials.

French Broad Chocolates Grows

Known for bean-to-bar creations and delicious drinking chocolates, **French Broad Chocolates** has recently moved their factory to trending RAMP (River Arts Makers Place) Studios in the River District. Their old factory space in the South Slope has been tranformed to **Cookies & Creamery**, dedicated to housemade ice cream, cookies, brownies, and comfort desserts.

Chef Katie Button Opens Bagel & Sandwich Shop

Coming off the honor of having *Food & Wine* name Cúrate as one of the "40 Most Important Restaurants of the Past 40 Years," Chef Katie Button has opened **Button & Co. Bagels**, an Appalachian-inspired bagel and sandwich shop.



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For the Love of Fermentation

Powerhouse Partners Unite for New Concept



Cultura restaurant in the South Slope district brings together Asheville's first James Beard nominated chef Jacob Sessoms and Walt Dickinson of award-winning Wicked Weed Brewing. The menu features large-format, wood-roasted shareable meat entrees and a focus on pickling and preserving, Southern Appalachian traditions.

Beyond Beer City: Beverage News

Saké: Ben's Tune Up, the nation's fifth American-owned saké company serves its own unique take on the Japanese classic. This summer, the brewery hired brewer Patrick Shearer, formerly of the famed Saké One in Portland, Ore., and opened a saké tasting room.

Mead: Honey wine made with Appalachian honey, local fruits and clean mountain water. Bee & Bramble offers a dry, crisp flavor made by a former engineer turned brew-hobbyist.

Hard Cider: Local cider powerhouse Urban Orchard, with more than 80 cider styles in its first five years of operations, has expanded to a second location. The new space doubled production overnight, features 30 taps and serves up an Old Europe vibe. Try a sip of their chili series, lagered series, or their line of fruit and herb ciders.

Moonshine: "Moonshine Mom" Troy Ball and Asheville Distilling Company offers Moonshine, a Blonde Whiskey and whiskey variations like Nectarine and Honey. **NEW:** The distillery is now growing hemp buds to infuse with its whiskey.

Rum: H&H Distillery in Fairview now makes Hazel 63 Rum, the only rum produced in Western N.C. **NEW:** The distillery now has a downtown presence with Cultivated Cocktails tasting room.

Gin: The Chemist, a South Slope distillery with a tasting room outfitted as a Prohibition-era apothecary, has flavor profiles riffing off local Appalachian medicinal herbs and foods. Oak & Grist is a newer distillery in Black Mountain.

Wine: Asheville is home to smaller family operations like Addison Farms and Plēb Urban Winery to the most visited winery in the country at Biltmore. Recently, a tasting with American Wine Society judges found N.C. wines to stand on their own against California and European wines.

Legacy of the Land

Biltmore Culinary Traditions & Experiences

Stretching back to sustainable land-use practices in place since 1895 and a commitment to serving guests culinary delights grown on the estate, Biltmore's culinary program today takes inspiration from the land and tradition. Take a farm tour via segway, sit down to an English tea service at the Inn On Biltmore, sip and learn at America's Most Visited Winery or dine at one of the estate's many restaurants serving their own pasture-raised meats and produce.



Japanese Soul Food

What Does Ramen Look Like in the Mountains?

Itto Ramen Bar & Tapas, a new Japanese noodle shop in West Asheville features house-made noodles, specialty broths, and 10 types of ramen. **The Broth Lab**, now open in Asheville's River Arts District, features Chef Camp Boswell's take on ramen with fried okra, crispy pickled cauliflower and seared salmon.

Asheville's James Beard Connections Rise

Atlanta Chef to Open H&F Burger This Fall

The city's roster of James Beard food folk hits 13 this fall when award-winning Chef Linton Hopkins opens H&F Burger with burgers, milkshakes and signature fried chicken dishes.

A Noble Expansion

Honoring America's Oldest Alcoholic Beverage

Chef Gavin Baker, formerly at a Michelin-starred British restaurant, joins his brother and sister-in-law, Noble Cider co-owners Trevor and Joanna Baker, for Noble's new bar and modern-American restaurant, **The Greenhouse**, in a historic downtown building. The concept features craft cocktails highlighting 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.

"Beauty Academy" Pairs Drinks, Food & Music

In a Loved, Iconic Building Downtown

Asheville Beauty Academy will feature cocktails, champagne and brandy menus, a small food program and live music. The iconic building, built in 1913, was home to the Asheville Beauty Academy in the 1950s and more recently a beloved jazz and blues bar.

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