



food | best of what's hot

James Beard Chef Curates Upcoming Food Hall

Food Hall + Beer Taproom in Iconic Art Deco Landmark

COMING SOON: 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

NOW OPEN: Four-star luxury property Kimpton Hotel Arras offers an extensive food focus with two restaurants by local chef Peter Pollay. **Bargello** is a Mediterranean-inspired restaurant and **District 42** is 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**.

Chef-Led Chow Chow Event - 2020 Dates

Asheville's Signature Culinary Event Returns



With a successful inaugural year in 2019, **Chow Chow: An Asheville Culinary Event** returns Sept. 10-13, 2020. The festival, founded by Asheville culinary and artisan scene titans and named after the traditional Appalachian relish, includes grand tasting events, chef demos and hands-on experiences.

Benne on "The Block"

Restaurant Celebrates African-American Culinary Culture

With dishes like Braised Rabbit and Fried Catfish and Waffles, five-time James Beard semifinalist Chef John Flee'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 a rising star in the food world.

James Beard Chef with Two New Restaurants

Restaurant Features Upscale Italian Tapas in Casual Setting

On the heels of a new partnership with Burial Beer Co.—including the brewery's new **Forestry Camp Bar & Restaurant**, James Beard Award-nominated Chef Brian Canipelli has opened **Contrada**, two doors down from his original restaurant Cucina 24. The downtown restaurant offers a rotating menu with an emphasis on antipasto dishes, as well as wine, cocktail and beer options served via a tap system.

Asheville's Newest Restaurants

Chef Joins Roster of Asheville James Beard Chefs

The city's roster of James Beard food folk hit 13 in the fall of 2019 when award-winning Atlanta Chef Linton Hopkins opened **H&F Burger** downtown with burgers and milkshakes.

New Brewery Blends National Park History and Maker Culture

Set in the buildings that once housed young forestry workers of the New Deal-era Civilian Conservation Corps, Burial Beer Co.'s **Forestry Camp Restaurant and Bar** offers beer, wine and coffee and highlighting local makers, from bakers to artists to musicians. James Beard semifinalist Brian Canipelli, chef and owner of Cucina 24, leads the food program.

Mead Tasting Bar

Asheville Bee Charmer's second downtown location offers more honey in a larger space. Known for niche bars (the original Bee Charmer location offers a honey tasting bar), the new location will soon offer a bar for tasting mead, beginning with in-state mead makers and evolving over time.

Vinyl Record Plant + Music Cafe

Opening this summer, **Citizen Vinyl** will offer an immersive music experience with a record plant, independent record store and music cafe and bar with food, coffee and craft cocktails. Gar Ragland (President and CEO of NewSong Music) collaborates with the folks from Sovereign Remedies and OWL Bakery for this project.

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spirit
run free

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 a unique take on the Japanese classic. 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 in the South Slope neighborhood features 30 taps and serves up an Old Europe vibe. The original location is in West Asheville.

Moonshine: "Moonshine Mom" Troy Ball and Asheville Distilling Company offers Moonshine, a Blonde Whiskey and whiskey variations like Nectarine and Honey. **NEW:** Hemp buds infused whiskey!

Rum: H&H Distillery in Fairview now makes Hazel 63 Rum, the only rum produced in Western N.C. **NEW:** The distillery plans to release Crème De Cacao, made with French Broad Chocolate cocoa nibs, launch canned cocktails and offer cocktail workshops at their new downtown location, **Cultivated Cocktails**, in the coming year.

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. A tasting with American Wine Society judges found N.C. wines to stand on their own against California and European wines. **NEW** wine bars and bottle shops are also opening, like Bottle Riot in the River Arts District.

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?

Joining newer ramen offerings like **Itto Ramen Bar & Tapas** and **The Broth Lab, Futo Buta** just opened near Asheville's South Slope. The restaurant, with a popular flagship in Charlotte, will offer authentic, but non-traditional, Japanese cuisine including house-made ramen, sushi, steamed buns and Japanese fried chicken.

S'more Flights

Gourmet Take on a Winter Classic

Sunshine Sammies, known for ice cream sandwiches and their after-school snacks like moon pies and zebra cakes, is making winter a little warmer with s'more flights. Think house-made marshmallows, scratch-made graham crackers, dark chocolate and toppings in a variety of rotating flavors.

Winter Teas Infuse Local Flavors

Warming Up Winter Spirits

Working with a dozen local and regional farms, Asheville Tea Company released their Snow Day blend (utilizing French Broad Chocolate cacao nibs) and Winter Wonderland (a blend of white tea, Fraser Fir, wintergreen, peppermint, birch bark and yarrow flower).

"Beauty Academy" Pairs Drinks, Food & Music

New Bar Pays Homage to Asheville History

Newly opened, Asheville Beauty Academy features cocktails, champagne, brandy menus, a small food program & live music. Built in 1913, the iconic building housed the original Asheville Beauty Academy, and more recently a jazz bar.

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