

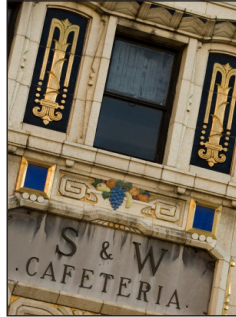


food | best of what's hot

James Beard Chef Curates New Food Hall

Food Hall + Beer Taproom in Iconic Art Deco Landmark

A food hall with history opens in Asheville's iconic Art Deco masterpiece S&W Building, considered one of architect Douglas Ellington's most refined projects. Chef Meherwan Irani (Chai Pani Restaurant Group and James Beard-nominated chef) and Highland Brewing Company (Asheville's oldest brewery run by Leah Wong Ashburn, a James Beard nominee) have opened **S&W Market**.



Highland offers bars on both levels among the building's Art Deco details while Irani serves as the project's culinary consultant. The who's who list of vendors includes **Bun Intended** (Thai street food), **Buxton Chicken Palace** (anchored around Buxton Hall and Chef Elliott Moss' highly regarded Fried Chicken Sandwich), **Farm Dogs** (think Farm Burger but with local Hickory Nut Gap Farm hot dogs), **The Hop Ice Cream Cafe** (locally beloved ice cream shop that includes ingredients from kale to CBD) and **Peace Love Tacos** (a new sister restaurant to Asheville's Mountain Madre).

Chow Chow Reimagined in 2021

Asheville's Signature Culinary Event Returns



Celebrating the foodways and makers of Southern Appalachia - **Chow Chow** - returns in 2021 with a deepened intention to honor community and explore what it means to celebrate justly. Chow Chow will host a series of immersive in-person and virtual events June - Sept. focusing on food justice, racial justice and climate change.

Asheville's First Filipinx Restaurant

Veteran Asheville Chef Steps Out with New Venture

Chef Silver Cousler plans to open Asheville's first Filipinx restaurant, **Neng Jr.'s**, named after an affectionate nickname for Cousler. Cousler, a creative force in Asheville's food scene for many years (Buxton Hall and numerous pop-ups), pulls inspiration from their travels and cooking with their mother. Look for a Filipino-style hot dog, trout roe served with pork rinds and traditional dishes served with sides like collard greens with coconut milk.

Restaurant Row at the Grove Arcade

Downtown Landmark Welcomes Multiple New Restaurants

Asheville's historic **Grove Arcade** - a retail, dining and architectural landmark - has recently welcomed a boom of new food concepts. New restaurants now open include **Asheville Proper** (steakhouse and live-fire cooking), **Nani's Rotisserie Chicken** (grab-and-go concept born in the pandemic) and **Bebette's New Orleans Coffee Shop** (French-creole cafe). Coming soon are **Huli Sue's** (Texas-style barbecue with Hawaiian flavors) and **Well-Bred Bakery and Café** (the fourth Asheville-area location for the bakery known for its mountain-sized eclairs.) Coming this fall, **Wedge Brewing Co.** (known for its two iconic River Arts District locations) will open a taproom in the downtown landmark.

Asheville's Newest Restaurants

RAD Spinoff for Asheville Icon

Baby Bull, a spinoff from Bull & Beggar (known for fine dining hidden on a loading dock in the River Arts District), is now open (also in the RAD) with sandwiches, sides and the immensely popular double patty Bull & Beggar burger. The burger has been the star of the show at Bull & Beggar's long-running Monday burger night.

Asheville's Original James Beard Chef Opens Multiple Concepts

Chef Jacob Sessoms, Asheville's original James Beard semifinalist (2010) and an innovator of Asheville's modern take on Appalachian cuisine, has relocated his restaurant **Table** to make way for **El Gallo AVL**, with tacos and sandwiches by day and market-driven Mexican plates at night by Chef Luis Martinez. Sessoms has also opened the new **Table** nearby with **Right There Bar**, a burger bar, located in the same building.

Vinyl Record Plant + Music Cafe

Citizen Vinyl offers an immersive music experience with a record plant, independent record store and music cafe and bar, **Session**, with food, coffee and craft cocktails. Powerhouses of Asheville's maker scene have combined on this project including Gar Ragland (music producer and president of NewSong Music), Susannah Gebhart (OWL Bakery) and Chef Graham House.

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spirit
run free

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, 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.



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. Try local mead at the downtown honey boutique Asheville Bee Charmer.

Hard Cider: Bold Rock, a top-selling hard cider nationwide is slated to open its **NEW** downtown Asheville location this summer. **ALSO NEW:** Botanist & Barrel Tasting Bar + Bottle Shop, known for its small-batch, bone-dry ciders has opened shop in downtown Asheville. Barn Door Ciderworks is new in nearby Fairview.

Moonshine: "Moonshine Mom" Troy Ball and Asheville Distilling Company offers Moonshine, a Blonde Whiskey and whiskey variations like Nectarine and Honey. The company is opening up a downtown location this summer.

Rum: Cultivated Cocktails, formerly known as H&H Distillery in Fairview makes Hazel 63 Rum, the only rum produced in Western N.C. **NEW:** A new tasting room is slated to open in summer 2021, also offering coffee, food starting at breakfast and morning cocktails - like a whimsical White Russian-like cocktail garnished with Fruity Pebbles.

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. **NEW** Plēb Urban Winery (original location in the River Arts District) will soon open a tap room in downtown Asheville.

SoundSpace and Soul Food

New Music Space + Cafe Honors Asheville's Black History

A historic Black-owned tourist court and dining room from the segregation-era South is getting new life as a musician rehearsal space and soul food kitchen, **SoundSpace@Rabbit's**. Nationally acclaimed multi-instrumentalist, songwriter, recording artist Claude Coleman Jr. (30-year drummer for the alternative rock band Ween) and lifelong musician and producer



Brett Spivey are behind the effort to restore this landmark, honoring the Black community of Southside in Asheville and the history of the motel, including famous guests like Richard Pryor and R&B legend Jackie Wilson. Practice rooms in the venue are open and a soul food cafe named **Areta's** will open in late 2021, plus mixed-medium artist amenities, fully realizing this important Asheville landmark. Chef Clarence Robinson, an Asheville native with community ties to Rabbit's Motel's original owner, will pay homage to the establishment's original operators while informing a new vision for this addition to the local food scene.

Thirsty Monk Goes Green

Asheville Brewery Expands at Multiple Locations

Thirsty Monk, one of Asheville's premier beer bars, has expanded its business to include **Tasty Greens**, a new fast-casual restaurant at its Biltmore Park location. The focus is on fresh salads and warm grain bowls served with premium, locally sourced ingredients and house-made dressings. Thirsty Monk's Gerber Village location is transitioning to **Holy Water Hard Seltzer Brewpub & Sushi** with traditional sushi rolls, plus low-carb and Keto-friendly versions. Thirsty Monk's downtown flagship location will have sushi and Tasty Greens salads on the menu.

New Wine Bar Among the Trees

Food Scene Veteran Opens Charming West AVL Hangout

Drew Wallace, co-owner of Asheville's The Admiral and Bull & Beggar, opened **Leo's House of Thirst** in late 2020. The wine bar, shaded by mature oak trees with the perfect patio, has an extensive wine list with eight on-tap selections, cider, beer, boozy seltzers and a menu with dishes like wreckfish crudo with thinly sliced jalapeno and ginger-tomato water, charcuterie and cheese plates, salads and desserts.

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