

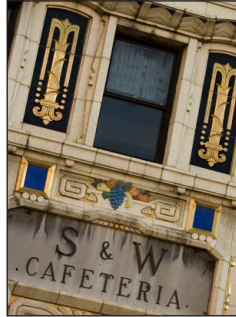


food | best of what's hot

## James Beard Chef Curates New Food Hall

### Food Hall + Beer Taproom in Iconic Art Deco Landmark

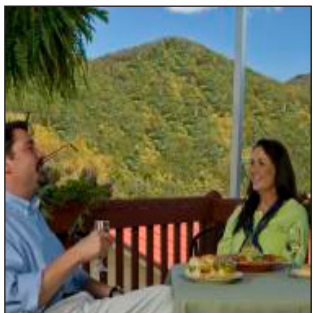
A food hall with history opens in Asheville's iconic Art Deco masterpiece S&W Building, considered one of architect Douglas Ellington's most refined projects. Chef Meherwan Irani (Chai Pani Restaurant Group and James Beard-nominated chef) and Highland Brewing Company (Asheville's oldest brewery run by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

## Diasporic Foodways in Black Mountain

### "The Most Gourmet Small Town in America"



Asheville's neighbor to the east is serving up flavors from around the world, all within 3 blocks. New cultural tasting experiences are now available at **The Bush Farmhouse** (South African) and **La Guinguette** (French & Latin fusion). For local flavor, **Black Mountain Ciderworks + Meadery** brews beverages using local apples & honey.

## 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), **Bebette's New Orleans Coffee Shop** (French-creole cafe featuring beignets), **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 soon: **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.

### Asheville's New Downhome Dive

Steeped in tradition and pickle juice, **Daddy Mac's** offers a modern take on Southern cuisine. Everything on the menu is made from scratch from the smoked meats to the mac n cheese skillet.

### Craft Hispanic Kitchen Now Open in the South Slope

Little Chango is a casual eatery cooking up mounted Arepas, flan and other Latin American inspired dishes.

### Japanese Street Food Meets American BBQ

**UKIAH**, the creation of James Beard nominated Chef Michael Lewis, combines the comfort of Japanese street food and a passion for American BBQ. Dishes are served at the center of the table to be shared.

### Pizza with a Mountain View

**Harvest Pizza** serves gourmet wood-fired oven pizzas, small plates and sandwiches in a new South Slope space that includes a large rooftop bar and patio.

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## 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 has opened its **NEW** downtown Asheville location.

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

**Rum:** Cultivated Cocktails, formerly known as H&H Distillery in Fairview makes Hazel 63 Rum, the only rum produced in Western N.C.

**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) has opened **The Aventine, a tap room in downtown Asheville.**

**Natural Wine:** Try traditionally produced wine made with organic grapes grown without pesticides, herbicides, or other chemicals. **NEW:** Visuals is a natural winery from the folks at Burial Beer, featuring native fermented wines, ciders, and apertif. **Vidl** pop-up at Cultura features bubbly, unfiltered wine. **Crocodile Wine** is a natural wine bottle shop in downtown.

## 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.

### Hawaii in the Mountains

#### Huli Sue's BBQ and Grill Comes to Restaurant Row

Huli Sue's explores the intersection of Southern barbecue and island cuisine. Think house-smoked Texas brisket served alongside sustainably-caught fresh fish. Other menu items include poke tuna, tropical cocktails, and oversized country pie. When pit master Ben Kreugar and partner Lisa Vann moved to Asheville from Hawaii, they were determined to bring with them the culture of their hometown of Waiomea, where actual Hawaiin cowboys, called paniolo, rule the high-altitude plains. Huli Sue's is part of "restaurant row" at the Grove Arcade alongside several other culinary options.

### New Beer & Spritz Bar With a Bob Ross Twist

#### Celebrating "The Art of Chill"

Hoppy Trees is new family friendly bar serving up local craft beer, wine, cider, and spritz cocktails. The name was inspired by "happy tree" painter, Bob Ross. To honor Ross' artistic spirit, there are local works of art featured on the walls, and there are artistic workshop classes planned for the future. Find this new gathering spot in the walkable neighborhood of downtown Weaverville, just north of Asheville.

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