



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 Fleer'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.



## New Asheville Culinary Festival

### Chef-Led Culinary Event Celebrating Appalachian Makers

James Beard Chefs Katie Button, John Fleer and Meherwan Irani, along with Asheville culinary and makers scene titans like Jael Rattigan (French Broad Chocolates) and Connie Matisse (East Fork) have announced Chow Chow, a new culinary festival featuring immersive experiences that tell the story of Appalachian history and culture, and its place in today's culinary landscape. Festival dates are September 12-15.



## Hotel Arras Brings Two New Restaurants

### New Hotel Taps Talent of Local Chef

Opening spring 2019, 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 set to serve house-made cheese curds, preserved meat and boiled egg and salt potatoes. Opening soon.

## 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. In the cocktail world, bars like Nightbell are using sweet tea bitters. And 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 Food Scene Godfather Updates Diner

Asheville's first James Beard semifinalist, Chef Jacob Sessoms has reopened his beloved Montford neighborhood diner with a new name (**All Day Darling**), healthier concept and a few old favorites.

### 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. They offer daily tours, a chocolate museum and a view of the sweet bean-to-bar treats being made. With this new location, the beloved chocolatiers triple their production.

### Chef Katie Button Opens Third Asheville Restaurant

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, beneath her Asheville small-plates restaurant, Nightbell.



### Asheville International Staple Expands

Bouchon, Asheville's French comfort food favorite, expands to East Asheville this year with **Rendezvous**. The new space will include an outdoor patio and eight pétanque courts (a traditional French game).



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## Historic Art Deco Building to Reopen

### New Food Hall in Architectural Gem



Asheville's historic S&W Cafeteria building reopens this year as a food hall with local fare and a taproom. Already open, jazz club and craft-cocktail bar Save Me The Waltz offers a Chinese-food pop-up, Little Devil's Club. Chef Sarah Cousler also runs the food program at S&W's The Times bar. Broth and noodle shop The Brothel joins the mix soon under Chef Camp Boswell, formerly of the late Asheville-favorite The Junction.

## 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. Check out Ball's memoir *Pure Heart, A Spirited Tale of Grace, Grit and Whiskey*.

**Rum:** H&H Distillery in Fairview now makes Hazel 63 Rum, the only rum produced in Western N.C. The East Asian-inspired Gan Shan Station uses it in their Smoky Mountain Daiquiri.

**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 Plëb 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. French Broad Vignerons leads wine tours around the area.

## 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.



## Spirits in the South Slope Beer District

### Spirit Beer

Part of Asheville's recent craft-spirit boom, The Chemist is a South Slope gin distillery with a tasting room outfitted as a Prohibition-era apothecary. Check out the distillery's bierbrand collaboration with Burial Beer Co., a relatively new concept in the United States, with German origins. The spirit-beer is unique in that the beer used is fully finished, it is made with corn in the mash bill and aged in former bourbon barrels. Beers in the style of spirits are also trending in Asheville. Check out Burial's botanical Amaro beers, Wicked Weed's gin barrel-aged sours and Hi-Wire's tart wild ale with lemongrass that is also gin barrel-fermented.

## 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 in a historic downtown building. The concept will feature 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.

## City-Themed Fried Chicken

### Henrietta's Poultry Shoppe

This new venture from the owners of the Asheville-original White Duck Taco offers city-themed chicken sandwiches like Nashville hot chicken, an Asheville sandwich with local honey and apple slaw and The Charleston with country ham, fried egg and pimento cheese.

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