



food | best of what's hot

**New Hotels Bring New Restaurants Downtown**

*Two New Hotels Tap Talent of Local Chef*



Just opened, the AC Hotel tapped Peter and Martha Pollay of Asheville's Posana restaurant to consult on the food and beverage program, as well as new rooftop restaurant and bar Capella on 9. The Pollays will also launch two new restaurants in the Arras, opening 2018. The new Cambria Downtown Asheville (opening fall 2017) will be home to a Cuban-American restaurant.

**Cúrate Expands**

*More Seats + Vermouth Bar*

Award-winning Chef Katie Button and her team have expanded their Spanish tapas restaurant. In addition to more seating at the popular restaurant, an expanded food and beverage program focuses on the concept of vermouth bars in Spain serving small bites, Spanish vermouth, sherry and cider.



**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 and is helping area restaurants prepare tea flights. 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 on the Brunch Scene**

*New Options Bar & Brewery*

**NEW!** Food truck-turned-permanent fixture Salt & Smoke is located within Burial Beer Co.'s beautiful patio. The menu combines old world european traditions and southern roots for Sunday brunch (and beer bites Tues-Sat). Craft cocktail bar Sovereign Remedies offers Saturday and Sunday brunch in their natural light-filled bar downtown.



**West Asheville's Food Scene Expands**

*Beacham's Curve Culinary Hot Spot*

Beacham's Curve, at the bend on Haywood Road in West Asheville, is a growing food hub. OWL Bakery (specializing in naturally leavened artisan breads and European-inspired pastries) and Hole (serving up fried-to-order doughnuts) have been joined by Pizza Mind and Archetype Brewing. Gan Shān Station's soon-to-open second location will also call this area home. **Also New or Coming Soon in West Asheville:** Flora's Coffee Shop (set inside a florist and offering floral ice cubes), Jargon (try their "blunch" menu), Foothills Butcher Bar and Local 604 (bottle shop and bodega).



**On the Edge of the Plate**

**Asheville's Newest Restaurants**

*Cool Casual Dining*

From the owners of one of Asheville's hottest restaurants The Admiral, comes **Tastee Diner** with breakfast served all day, fried chicken buckets, burgers and milkshakes. This casual diner with amazing comfort food is quickly becoming a local favorite.

*Chef Returns with Spin on Traditional Dishes*

Chef Justin Burdett recently returned to Asheville to open **Local Provisions**, with a menu boasting intricately designed dishes and highlighting his love of fermenting and preserving food. Named one of the best new restaurants in the country by *Eater.com*.

*Local Favorite Gets "Little Sister" Bar*

**En La Calle** comes from the hearts and minds of the folks who started local favorite Limones - known for their creative cocktails and California/Mexican-style of food. En La Calle is meant to be Limones "little sister," giving fans more opportunity to try some favorites like the cravable lobster nachos, and to try new creations.

**ALSO NEW:** Red Ginger Dimsum & Tapas, OWL Bakery, Pete's Pies (savory English pies) and Golden Fleece (Mediterranean).

Also check out The Rhu's picnic menus, perfect for a scenic meal at a Blue Ridge Parkway overlook.



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## Wild Edible Cooking Class

### **Foraging Tour Company Expands Offerings**

**NEW!** In addition to offering a new foraging tour and a meal at the Omni Grove Park Inn in 2017, No Taste Like Home has also started a foraging walk at Hickory Nut Gap Farm. The tour pairs a cooking class and dinner at the historic farm.

## Asheville's Unofficial Beer District

### **South Slope**

Once populated with car lots and auto shops, the South Slope area is experiencing a renaissance. Nine breweries are in place - be sure to check out Green Man's new "brewtique!" Vortex Doughnuts (artisan sweets), Tasty Beverage (specialty beer and beverage shop), Ben's Tune-Up (restaurant and sake brewery) and Lexington Glassworks (glassblowing gallery and studio).

## Beyond Beer City: Beverage News

**Saké:** The nation's fifth American owned saké company is now officially serving its own house brews. Ben's American Sake serves up its own unique take on the Japanese classic.

**Mead:** The newest drink in Asheville is 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:** Noble Cider, Urban Orchard, Bold Rock and Black Mountain Ciderworks have opened in the last couple of years featuring Western N.C.'s apple crop.

**Moonshine:** "Moonshine Mom" Troy Ball and Asheville Distilling Company released Keeper Bourbon in 2016, a remarkably smooth pure hearts bourbon. Check out Ball's new 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. Gan Shan Station used it for their Smoky Mountain Daiquiri.

**Wine:** Asheville is home to a number of wineries from small family operations like Addison Farms 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. **NEW:** Taste of Biltmore (September 1 - October 31) offers outdoor feasts, beyond-the vine winery tours and special tastings.

## Niche Food Celebrations

### **Unique Food & Beverage Festivals for Every Season**

Quirky festivals cover the calendar with celebrations such as Asheville Truffle Experience (Feb.), the Carolina Mountain Cheese Fest (April), Asheville Herb Festival (May) Artisan Bread Bakers Festival (May), the Sourwood Honey Festival (Aug.), the Asheville Coffee Expo (Sept.) and Ciderfest (Oct.). There's also a beer festival for every season, not to mention Asheville Beer Week (May).

## Beer BEE City USA

### **Asheville's Sweet Honey Scene**

A city with undeniable beer-cred now has BEE-cred as the homegrown pollinator protection initiative "Bee City USA" goes national (Seattle recently joined the hive). A sweet escape could include foraging and hyper-local honey, a tasting at the downtown honey bar, sips of local mead and honey cocktails, or a honey body wrap in a world-renowned spa. **NEW:** The Asheville Bee Charmer Cookbook



## Night Scene Cuisine and Cocktails

### **From Pop-Ups to Petit Fours**

Katie Button and Felix Meana—the El Bulli alums behind the celebrated Cúrate tapas bar—also run Nightbell, an upscale lounge concept combining craft cocktails and reimagined American bar food. Try one of their dramatic desserts like the mind-blowing petit fours served in a vintage cigar box. Additional nighttime hotspots include drink and food pop-ups at MG Road and Buxton Hall, Top of the Monk, Sovereign Remedies and The Crow & Quill (where Asheville's bartenders go for a drink).