



food | best of what's hot

Barbecue Brings Chefs Together

Buxton Hall

JUST OPENED: Two James Beard nominated chefs, Meherwan Irani and Elliott Moss, join forces to create Buxton Hall, a whole-hog, wood-fired barbecue joint located in an old skating rink in up-and-coming South Slope.

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 dance club 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.

Migration Brings Birds of a Different Feather

Also, catch the **Libation Migration** this fall - MG Road is hosting visiting bartenders from cities throughout North America. The one-night-only pairing with a local chef is sure to generate palate-pleasing creations. Represented so far: Brooklyn, Boston, DC, Montreal, Omaha and Atlanta.



Beer BEE City USA

Asheville's Sweet Honey Scene

A city with undeniable beer-cred now has BEE-cred as Asheville's 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 a honey bar, sips of local mead and

honey cocktails, or a honey body wrap in a world-renowned spa.

Dine in a Shipping Container

Chef Mark Rosenstein & Friends Are Fired Up

OPENING: Set along the French Broad River in Asheville's River Arts District, the Smoky Park Supper Club uses 19 shipping containers to create the largest container-constructed restaurant in the U.S. The wood-fired menu includes freshly baked bread, plenty of local vegetables and slow-cooked meats. Sit a spell on the deck or in the spacious interior. This river-side eatery makes it easy for sun-soaked adventurers to pick up food from the river or the road!

The Newest Trend from the Forest

Foraged Cocktails

New craft cocktail bar Sovereign Remedies, owned by Charlie Hodge, developer of restaurant beverage programs across the country, has jumped on the already huge Asheville trend of placing foraged foods on the menu. Try the Garden Rickey cocktail with vodka, carbonated honey tea, fresh lime and wild locally grown holy basil.



South Slope Butchery & Beer

Bodega Pick-Up or Brewery Delivery

Casey McKissick, a full-time farmer turned meat entrepreneur, recently opened a Foothills Butchery meat counter and deli at Ben's Penny Mart, a convenience store attached to Ben's Tune-Up restaurant and sake brewery. Meat can be purchased by the pound or piled high on a sandwich. Enjoy the meal at Ben's quirky outdoor setup or have it delivered to an area South Slope brewery.

Hometown Chef Glorifies Gas Station

Gàn Shān Station

NEW! New Asian lunch and dinner restaurant from Patrick O'Cain, former sous chef at acclaimed Xiao Bao Biscuit in Charleston, has found its home in an old gas station. **FUN FACT:** The name Gàn Shān has a loose Chinese translation to "Sunset Mountain," the AVL location where Patrick grew up and home to the Omni Grove Park Inn.

Fleer Branches Out

Rhubarb-Inspired Ingredients Are Just Around the Corner

Three-time James Beard finalist John Fleer is known for his "foothills cuisine." Now his love for tradition is expanding to a new retail location where Foodtopians can purchase some of his favorite ingredients, learn from the master and host special events. Look for Fleer's new retail location on S. Lexington Avenue in the old French Broad Chocolate space. Opening is set for late 2015.



Sugar Alley

West Asheville Sweet Shops

Everything is a bit sweeter these days in West Asheville as the area reaches critical mass on cool factor with revolutionary restaurants, breweries, music halls, hole-in-the-wall bars and vintage shops. Local ice cream shop The Hop has a new production facility with small tasting room and weekly ice cream flight offerings. Just across the street, Hole doughnut shop offers creations such as cocoa rub and lemon poppyseed. And completing the sweet tooth trail is Urban Orchard Cider and Short Street Cakes.



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, attend a plain air dining event like the Moveable Feast, 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 Hotel Coming In December: Village Hotel on Biltmore Estate**

International Flair in Southern Appalachia

Foodtopia Sees Influx of Foreign Flavors

NEW! After the recent openings of Korean and Brazilian restaurants, Asheville has its own Ethiopian restaurant Addissae. **FUN FACT:** The owners are a married couple (the husband is Ethiopian) and also operate Asheville Green Cottage, a green bed & breakfast. Also new, the Korean House just debuted their new infrared tabletop grills on which diners can grill their meat and vegetables. This Korean barbecue concept is called go-gi gui. French, Italian, Greek, Indian and Mediterranean restaurants also satisfy worldly taste buds.

Bean to Bar: Full Circle Artisan Chocolates

NEW! The French Broad Chocolate Lounge is now on Pack Square with a dining room, retail boutique and creamery. But did you know that this true bean-to-bar operation has roots in Costa Rica? A behind-the-scenes tour of its nearby factory gives the inside scoop on these sensational chocolates.

Asheville's Unofficial Beer District

South Slope

Once populated with car lots and auto shops, the South Slope area is experiencing a renaissance. Seven breweries are already in place with Bhramari Brewhouse set to open in October. Vortex Doughnuts (artisan sweets), Tasty Beverage (speciality beer and beverage shop), Ben's Tune-Up (restaurant and sake brewery) and Lexington Glassworks (glassblowing gallery and studio) diversify the area with many other new businesses in the works.

Brew Kids in Town

Sierra Nevada & New Belgium

Sierra Nevada opened its east coast operations just outside of Asheville earlier this year with a brewery, taproom and restaurant serving farm-to-table food. The already impressive property then added several outdoor spaces this summer, including a 600-seat amphitheater. New Belgium follows suit later this year with a brewery set to produce beer by the end of 2015 and a tasting room to open soon after.

Beyond Beer City: Beverage News

NEW! 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 by a former engineer turned brew-hobbyist.

NEW! Open Brewing: The founder of the famed Thirsty Monk pub has opened the home brewer's dream. The first commercial home brewing brewpub in the country works with novices to perfect their recipes and sell it to the public.

Saké: The nation's fifth American owned saké company is now officially serving its own house brews. Auto repair shop turned hot spot, Ben's Tune-Up serves up its own unique take on the Japanese classic.

Hard Cider: Noble Cider, Urban Orchard and Black Mountain Ciderworks have opened in the last couple of years. **NEW THIS FALL:** Noble Cider's cidery at 356 New Liecester Highway.

Moonshine: Troy & Sons adds Blonde Whiskey, a charred oak barrel-rested spirit, to the family. Plus, Lex 18 opens—a moonshine bar and Appalachian supper club in what was once known as "Eureka Saloon," a prohibition era speakeasy in downtown Asheville.