



## Free Spirit | Cultural Cool | Beautiful Blue Ridge

Exhilarating outdoor explorations in a Blue Ridge paradise amidst seemingly never-ending vistas, profound cultural roots from literary giants to American royalty and inspired locals whose passion projects jump from pop-up kitchens to performance art. Asheville, N.C., has been a point of pilgrimage since the 1800s as a destination for inspiration, wellness, rejuvenation and self-expression. It doesn't take long to see why George W. Vanderbilt chose this Blue Ridge city for his greatest legacy, Biltmore.

### New Downtown Hotels Celebrating Asheville's History and Architecture Also Bring New Restaurants

**NOW OPEN:** The **Asheville Foundry Hotel**, part of Hilton's upper-upscale Curio Collection, has opened on "The Block," Asheville's historical business district for the African-American community. Portions of the five-building complex were once home to the foundry that forged the steel for Biltmore and many of Asheville's iconic buildings. ► Five-time James Beard finalist Chef John Fleer has opened **Benne on Eagle** in The Foundry Hotel, paying homage to the historic neighborhood and often overlooked contributions of African-American cooks to Appalachian and Southern cuisine.



**COMING SUMMER 2019:** Asheville's famed Art Deco skyline will get a new icon and a four-star luxury property when **Hotel Arras** opens. The 128-room hotel will offer an extensive food focus with two restaurants by local chef Peter Pollay. ► **Bargello** will be a Mediterranean-inspired restaurant with handmade pastas, oven-fired pizzas and large-format meats (roasted rack of lamb and heritage pork shoulder) meant to be shared. ► The second space, **District 42**, will be a more casual spot for small bites and handcrafted cocktails.



### A Vanderbilt House Party + NEW Outdoor Adventures in Biltmore's Backyard

On display February 8 - May 27, "**A Vanderbilt House Party: The Gilded Age**" brings elegant costumes meticulously recreated from archival Vanderbilt photos by Oscar-winning costume designer John Bright to the grand rooms of Biltmore. A new audio tour provides a look into these lavish events from the perspectives of the Vanderbilts' butler and head housekeeper. ► **NEW:** Ride the remote trails and roads of America's Largest Home via electronic tricycle on the **Outrider Tour**. This new adventure tour allows you to explore behind-the-scenes areas of Biltmore's 8,000-acre estate.

### Asheville Phenoms Offer New Factory Tour Experiences + New Downtown Museums

**NOW OPEN:** ► **French Broad Chocolate Factory** has opened the doors to their sweet new location in the RAMP (River Arts Makers Place) Studios. They're offering daily tours, a chocolate museum and a view of bean-to-bar treats being made. With this new location - also home to artists, Ginger's Revenge (alcoholic ginger-beer brewery) and Spicewalla (spice factory from Chef Meherwan Irani) - the beloved Asheville chocolatiers triple their production. ► **East Fork**, the pottery studio co-founded near Asheville in 2009 by Alex Matisse (great-grandson of French painter Henri Matisse), has opened a new ceramics manufacturing facility in Biltmore Village that will increase their production capacity by 800 percent by 2020. The new facility bridges the gap between commerce and community engagement, where the public will be invited to interact with East Fork's process, people and culture through tours, community events and classes. **COMING SOON:** ► **Asheville Art Museum** reopens with a new state-of-the-art building that features education facilities, an art library, a lecture and performance space, a new ArtPLAYce for families and children and the addition of a rooftop sculpture terrace and cafe. ► **The Moogseum** will celebrate the life of Bob Moog, inventor of the Moog Synthesizer that revolutionized almost every genre of music. The museum opens May 23 with bays of synthesizers, theremins and effect pedals that allow people to explore the science behind electronic music and a Young Inventors Lab where children can create their own circuit board.





## Beer City News - Area Brewery Count Nears 50

► Set in the buildings that once housed young forestry workers of the Civilian Conservation Corps, **Burial Beer Co.'s Forestry Camp Restaurant and Bar** opens soon, offering beer, wine and coffee and highlighting local makers. James Beard semifinalist Brian Canipelli, chef and owner of Cucina 24, leads the food program. ► **12 Bones Smokehouse** has recently opened a **new restaurant in South Asheville** with a **new brewery** also planned for the space. ► **ALSO COMING IN 2019: DSSØLVR**, from two former Burial Beer Co. brewers, and **CANarchy Collaboratory**, run by a group of independent brewers and focusing on cutting-edge flavors and brewing methods. CANarchy will also have a restaurant and space for artists and musicians.

## Beverage Culture News

**NEW IN THE SOUTH SLOPE:** ► **Urban Orchard** has expanded to a second location featuring 30 taps and serving up an Old Europe vibe. ► **The Chemist** is a South Slope gin distillery with a tasting room outfitted as a Prohibition-era apothecary. ► An adjoining cocktail bar, **Antidote**, offers pre-Prohibition cocktails, new drink classics and a small-plate menu. The rooftop space offers views, Botanical Bar and cocktail-friendly plant beds. ► Recently celebrating five years, **Ben's Tune-Up** is focusing on its special American saké by hiring brewer Patrick Shearer, formerly of the famed Saké One in Portland, Ore., and opening a saké tasting room. **COMING SOON DOWNTOWN:** **Noble Cider** plans to open **The Greenhouse**, a new bar and modern-American restaurant with a concept featuring craft cocktails that highlight 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.

## Fresh Adventures: Prehistoric Appalachian Pandas + New Tours (One Fido-Friendly!)

► **The WNC Nature Center's Prehistoric Appalachia Project** comes to life with a **NEW red panda exhibit**. An ancient ancestor of the endangered animal, the Bristol's Panda, was once prevalent in the region. ► Sit, stay and explore with the **NEW Dog City Tour**, starting at Asheville's Dog Welcome Center (the first of its kind in the country), with stops at local shops and breweries catering to pups, plus a special dining experience for people and their canine companions. ► The **NEW Asheville LIT Tour** is a walking tour focusing on locations with literary themes and authors with ties to downtown Asheville like F. Scott and Zelda Fitzgerald, O. Henry, Carl Sandburg and Thomas Wolfe. Tours are filled with little-known anecdotes and readings from many of the authors' works.

### ► Food Scene, FAST:

**250+** independent restaurants; **12** James Beard-nominated Asheville food folk; **40+** breweries; **14** farmers markets; **1** spice factory; **1** vegan butcher; **1,000+** family farms; **1** wild-foods market, the first in the nation; **1** butcher bar; **3** craft hard cideries using local apples; the **fifth** micro saké brewery in the nation; **1** rum distillery (the only one in Western N.C.); **1** kombucha bar, all local; **1** honey bar/boutique; **1** underground supper club with wild themes and secret locations; **4** insanely creative donut shops; **3** locations to get bean-to-bar local chocolate; **1** mushroom-man tour guide; and the **first** woman to legally distill moonshine.

**NEW BITES/SIPS:** Jacob Sessoms, a godfather of Asheville's food scene, has opened **All Day Darling** in Montford. ► Chef Katie Button, the mastermind behind Cûrate, opened **Button & Co. Bagels**, an Appalachian-inspired bagel and sandwich shop downtown. ► Ice cream shop **Sunshine Sammies** has added housemade pop tarts, twinkies, moon pies and more! ► **Henrietta's Poultry Shoppe**, a 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. ► **Cookies & Creamery** (French Broad Chocolates) offers housemade ice cream, pastries, coffee and beer.

**COMING SOON:** ► Chef Dan Silo brings his "Adirondack lumberjack food" to **Sawhorse**, a new restaurant in nearby Leicester set to serve house-made cheese curds, preserved meat, pancakes and boiled egg and salt potatoes. ► Wicked Weed's sour-beer facility, Funkatorium, expands on the South Slope with new restaurant **Cultura** (also from James Beard semifinalist Jacob Sessoms). The restaurant will feature large-format, wood-roasted shareable meat entrees and a pizza variety using dough fermented with Wicked Weed's house yeast.

More at [ExploreAsheville.com/Foodtopia](http://ExploreAsheville.com/Foodtopia).