



SOUTHERN BEER + SOUTHERN FOOD

Put some authentic Southern food together with delicious Southern beers, and you have yourself an occasion worth celebrating. And tonight is no exception. Chef Kyle McKnight and owner Sean Lilly Wilson of Fullsteam Brewery are in the house and ready to dazzle. Don't fret; there's plenty for all y'all!

Part of The Asbury's Collaborative Series
September 18, 2017 at 6:30 PM
\$65/person plus tax + gratuity

AMUSE

MINIATURE MAW MAW'S BISCUIT

pimento cheese, bacon, basil, tomato

CURED SNAPPER

watermelon, Trinidad perfume chili, GA olive oil, spicy basil

LIBATION **SOUTHERN BASIL** | *farmhouse ale*

5.0% ABV, IBU 30

1ST COURSE

SCALLOP CEVICHE

heirloom tomato gazpacho, mixed peppers, crispy chickpeas, cucumber

LIBATION **HUMIDITY** | *modern pale ale*

6.0% ABV, IBU 50

2ND COURSE

SORGHUM DUMPLINGS

mushroom, Carver wort jus

LIBATION **CARVER** | *sweet potato lager*

5.3% ABV, IBU 18

3RD COURSE

CAROLINA HERITAGE PORK BELLY

beans, peas, pork brassiage

LIBATION **FARM'S EDGE: BORDER SPRINGS** | *gose*

4.7% ABV, IBU 15

4TH COURSE

GOAT CHEESE POUND CAKE

fixins'

LIBATION **FARM'S EDGE: FIRST FROST** | *winter persimmon ale*

12.4% ABV, IBU 18

#BodyByBiscuit #TheAsbury



Sean Lilly Wilson + Fullsteam Brewery (726 Rigsbee Avenue, Durham NC)

Sean Lilly Wilson is owner and Chief Executive Optimist of Durham, NC-based Fullsteam, a “plow to pint” brewery and tavern. Since launching in 2010, Fullsteam’s mission is to pioneer a Southern Beer Economy through the act of commerce, fostering economic opportunity for farmers, foragers, and agricultural entrepreneurs in a post-tobacco South.

Sean’s passion for connecting beer to the region’s farm and food systems earned him two James Beard Foundation semi-finalist honors in the Outstanding Wine, Spirits, or Beer Professional category (2012, 2013). He recently served as president of the NC Craft Brewers Guild and received the guild’s first-ever “Industry Impact” award in 2015. His beer career began as founder and president of Pop The Cap, a grassroots lobbying nonprofit that helped modernize North Carolina’s beer laws in the mid 2000s.

Fullsteam’s foraged persimmon ale, First Frost, is the only North Carolina beer to win a Good Food Award (2013, 2016). Sean’s especially proud that his family -- wife Carolyn and children Echo and Sophie -- join him in foraging the verdant Carolina Piedmont.



Fullsteam Brewery’s Kyle McKnight

Chef Kyle McKnight’s need for new sneakers landed him in a restaurant - and he’s been running around in kitchens ever since. As a teen, the Woodbridge, Virginia native’s quest for pair of fly Adidas landed him a job washing dishes in a local restaurant. Two decades later, the Johnson and Wales graduate continues to earn his stripes with a scrappy, can-do attitude.

McKnight’s culinary career includes stints in Europe, Charleston, Miami, St. John, and Argentina. He’s cooked with acclaimed New York restaurateur Tom Colicchio, legendary Charleston chefs Frank Lee and Phil Corr, his childhood best friend, D.C.’s Chris Edwards, and some French guy. Under McKnight’s direction as Executive Chef at Highland Avenue, Southern Living named the Hickory, N.C. farm-to-fork restaurant as one of “The South’s Best Restaurants” in 2015.

In his newest venture as Director of Food Operations for Fullsteam Brewery, Kyle combines his love for local food systems with his passion for fostering true community. His commitment to local farms and seasonal cooking is a perfect match for Fullsteam’s “plow to pint” ethos. In fact, Kyle and Sean first met at the 2013 Good Food Awards: Kyle for his Iberico Americana long leg ham, and Sean for First Frost, Fullsteam’s foraged persimmon ale.



CurEat app (Raleigh NC)

Created by Steve Mangano, CurEat is all about enabling diners to find great independent restaurants. There are no reviews or ratings in the app. Diners discover restaurants based on geography, CurEaters, and their friends.

Artwork Collaboration with Sozo Gallery (214 N Tryon St., Charlotte)

Located in the Hearst Tower Plaza, Sozo Gallery curates work by local and regional artists for our dining room exhibit. Sozo and The Asbury work together to present the very best of what our area has to offer in food, service, and creativity. Current works are by Chris Brandell and are available for purchase.



About the Collaborative Series + What’s Coming Next

The Asbury’s Collaborative Series began in 2015. The series is designed to bring chefs, food lovers, farmers, and artisan food makers together to celebrate the bounty of our state and region.

The Cooking Gene - Tuesday, November 28 at 6:30 PM
Michael W. Twitty is a culinary and cultural historian, and the creator of Afroculinaria—the first blog devoted to African American historic foodways and their legacy. He has been named one of “Fifty People Changing the South” by Southern Living and has appeared on NPR’s “The Splendid Table” and “Morning Edition.” From the Smithsonian to Yale, he has given more than 300 talks in the U.S. and abroad. Twitty is also a Judaics teacher and writes on Jewish cultural issues. His book, The Cooking Gene was released by HarperCollins in August.

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