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THE REAL ESTATE REPORT

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Chef Jacob Sessoms makes a culinary mark on Asheville's dining scene

Left, All Day Darling restaurant in Asheville, NC. Above, Chef Jacob Sessoms

By Collin Kelley

Acclaimed chef and James Beard Award nominee Jacob Sessoms has made a culinary mark on downtown Asheville, NC's dining scene.

The Nashville native founded Perfectly Ad Hoc hospitality group, the parent company for Asheville staples Table, Right There Bar, and All Day Darling. Sessoms pays homage to the Southeast and has cultivated long-standing relationships with local farmers and artisans.

After studying culinary arts and baking and pastry at New York City's French Culinary Institute, now named The International Culinary Center, and working with renowned chefs, including Jonathan Waxman and Peter Hoffman in Manhattan, Sessoms moved to Asheville in 2004 to open Table.

While working on the opening, he continued to hone his skills by working as a sous chef and pastry chef at Reza's from nationally recognized chef Reza Setayesh.

Table opened in 2005 and has become one of the city's go-to dining destinations with its daily-changing menu of fresh takes on classic American cuisine under the direction of executive chef Patrick Rumley.

Perfectly Ad Hoc's bar director Malcolm Knighten develops drink menus that tell a story and are centered around seasonal ingredients from small producers and family farms nearby that complement the culinary offerings.

Curated by Sessoms and wine director Brett Watson, the wine list is filled with bottles designed to inspire conversation among the team and guests about where it came from geographically, who made it, why it should be on your table, and most importantly, "does it excite you?"

Next door, Table's sister eatery Right There Bar serves the same craft cocktails list, plus beer, hot dogs and burgers.

All Day Darling, opened in the city's Montford neighborhood in 2018, is a casual restaurant that is open daily from "sun-up to sun-down." The menu includes fresh daily baked goods from Ashley Cort and her team, breakfast dishes, hearty salads, bowls, sandwiches, seasonal dinner specials, and snacks for kids.

The beverage menu is driven by Counter Culture Coffee and has an emphasis on coffee and tea infused with fresh herbs and spices. Bar director Knighten also serves a tight list of classic cocktails, including a bloody mary, margarita, negroni and dirty martini, plus craft beer and wine. Like at Table, Sessoms and Watson curate the wine list that features bottles from around the world.

Throughout the year, All Day Darling hosts monthly events including live music, guest chef dinners, collaborations with fellow local businesses and popular wood-fired pizza nights.