

12 bones smokehouse asheville nc

12 Bones Smokehouse Asheville NC is a culinary gem located in the vibrant city of Asheville, North Carolina. Renowned for its mouth-watering barbecue, this establishment has become a favorite among locals and tourists alike. Offering a unique blend of traditional Southern cooking and innovative culinary techniques, 12 Bones Smokehouse stands out in a city known for its diverse food scene. This article delves into the history, menu, atmosphere, and unique offerings of 12 Bones Smokehouse, highlighting what makes it a must-visit destination.

History of 12 Bones Smokehouse

Founded in 2008, 12 Bones Smokehouse has built a reputation for excellence in barbecue. The restaurant was established by a husband-and-wife team, who sought to create a place where people could enjoy quality smoked meats in a friendly atmosphere. The name "12 Bones" refers to the twelve bones of a full rack of ribs, signifying their dedication to providing the finest barbecue experience.

Over the years, 12 Bones has gained significant recognition, winning numerous awards and accolades. Their commitment to using only the freshest ingredients and time-honored smoking techniques has resonated with both the community and visitors. The restaurant's success has led to a second location, allowing even more people to enjoy their delicious offerings.

The Menu: A Barbecue Lover's Paradise

The menu at 12 Bones Smokehouse is a testament to the rich tradition of Southern barbecue. Here are some highlights of what guests can expect:

Signature Smoked Meats

12 Bones Smokehouse prides itself on its selection of smoked meats, which are slow-cooked to perfection. The following are some of the most popular items:

1. **Baby Back Ribs:** Tender and flavorful, these ribs are a house specialty and are often praised for their fall-off-the-bone goodness.
2. **Pulled Pork:** Made from pork shoulder that is smoked for hours, this dish is served with a choice of tangy sauces.
3. **Brisket:** A favorite among meat lovers, the brisket is smoked low and slow, delivering a rich, smoky flavor.
4. **Smoked Chicken:** Juicy and seasoned just right, the smoked chicken is another popular choice.

Flavorful Sauces

One of the unique features of 12 Bones Smokehouse is its variety of homemade sauces. Guests can choose from several options to complement their meal, including:

- **Carolina Vinegar Sauce:** A classic tangy sauce made with vinegar, perfect for pulled pork.
- **Sweet BBQ Sauce:** A sweeter option that pairs well with ribs and chicken.
- **Spicy BBQ Sauce:** For those who enjoy a little heat, this sauce adds a kick to any dish.
- **Mustard Sauce:** A unique Southern twist that is great with smoked meats.

Side Dishes and Extras

No barbecue meal is complete without delicious sides. 12 Bones Smokehouse offers a variety of classic Southern side dishes, including:

1. **Mac and Cheese:** Creamy and cheesy, this dish is a favorite among diners.
2. **Collard Greens:** A traditional Southern staple, seasoned to perfection.
3. **Potato Salad:** A cool and creamy complement to the smoky meats.
4. **Fried Okra:** Crispy and delicious, this Southern delicacy is a must-try.

The Atmosphere: A Community Hub

The atmosphere at 12 Bones Smokehouse is warm and inviting. The restaurant features a rustic design with exposed brick walls, wooden tables, and an open kitchen where diners can watch the smoking process. The casual setting encourages guests to relax and enjoy their meals at their own pace.

12 Bones has become more than just a restaurant; it's a community hub where friends and families gather to share good food and create lasting memories. The friendly staff is dedicated to providing excellent service, ensuring that every guest feels welcome.

Unique Offerings: Catering and Special Events

In addition to its regular menu, 12 Bones Smokehouse also offers catering services for various events. Whether it's a wedding, corporate event, or family reunion, their team can create a customized menu to suit any occasion. This service allows guests to bring the delicious flavors of 12 Bones to their celebrations, making it a popular choice for those looking to impress their guests with quality barbecue.

Special Events and Promotions

Throughout the year, 12 Bones Smokehouse hosts special events and promotions that keep the community engaged. Some popular activities include:

- **Barbecue Classes:** Guests can sign up for classes where they learn the art of smoking meats from the experts.
- **Seasonal Promotions:** The restaurant often features seasonal items or limited-time offers, encouraging regulars to try something new.
- **Live Music Nights:** Occasionally, local musicians perform at the restaurant, creating a lively and enjoyable dining experience.

Location and Accessibility

12 Bones Smokehouse has two locations in Asheville, making it easily accessible for both locals and visitors. Each location features ample seating, both indoors and outdoors, allowing guests to choose their preferred dining experience. The restaurant is also family-friendly, with a menu that caters to children and options for all dietary preferences.

Conclusion: A Culinary Destination in Asheville

In conclusion, **12 Bones Smokehouse Asheville NC** is a must-visit for anyone who appreciates quality barbecue and Southern hospitality. With its rich history, mouth-watering menu, and welcoming atmosphere, it has earned its place as a beloved fixture in Asheville's thriving food scene. Whether you're a barbecue connoisseur or simply looking to enjoy a hearty meal, 12 Bones is sure to exceed your expectations. Be sure to stop by and experience the flavors that have made this restaurant a local favorite!

Frequently Asked Questions

What type of cuisine does 12 Bones Smokehouse in Asheville, NC serve?

12 Bones Smokehouse specializes in barbecue, offering a variety of smoked meats, including ribs, brisket, and pulled pork, along with traditional Southern sides.

What are the most popular menu items at 12 Bones Smokehouse?

Some of the most popular menu items include the smoked ribs, pulled pork sandwich, and their unique flavors of barbecue sauces.

Is 12 Bones Smokehouse family-friendly?

Yes, 12 Bones Smokehouse is family-friendly, with a casual atmosphere and a menu that caters to both adults and children.

Do I need to make a reservation at 12 Bones Smokehouse?

Reservations are not typically required at 12 Bones Smokehouse, but during peak times, there may be a wait. It's advisable to check their website or call ahead.

What are the hours of operation for 12 Bones Smokehouse?

12 Bones Smokehouse is usually open for lunch and dinner, but it's best to check their official website for the most current hours.

Does 12 Bones Smokehouse offer takeout or delivery?

Yes, 12 Bones Smokehouse offers takeout options, and delivery may be available through third-party services.

Are there vegetarian or vegan options at 12 Bones Smokehouse?

While 12 Bones Smokehouse is primarily a barbecue restaurant, they do offer some vegetarian sides and options, but the menu is predominantly meat-focused.

Where is 12 Bones Smokehouse located in Asheville, NC?

12 Bones Smokehouse has two locations in Asheville, one near the River Arts District and another in South Asheville. Both are easily accessible.

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