



**Asheville Chef Owen McGlynn to Open Live-fire Cooking Concept at Historic Grove Arcade**  
*Asheville Proper to offer a live-fire dining experience with traditional service and modern comforts*

**ASHEVILLE, N.C. (December 5, 2019)** – Asheville chef Owen McGlynn announces plans to open Asheville Proper, a live-fire cooking concept, at the historic Grove Arcade in early 2020. Featuring a local-sourced, seasonal menu, Asheville Proper will offer an unconventional approach to the classic American steakhouse.

“Working as an executive chef for the last eight years in Asheville has taught me so many invaluable lessons and I want to be able to take what I have learned and share it with the community I love through Asheville Proper,” says McGlynn. “I look forward to showcasing how fun and delicious it is to cook over a flame powered by wood; it’s truly an art form that deserves to be shared.”

Cooked on a custom grill, the a la carte menu will include various cuts of meat such as the **cowboy ribeye, NY strip, double cut pork chop** and **porterhouse for two**. Sides will feature the same live-fire flavor with **smashed fingerlings, flamed brussels sprouts** and **whipped potatoes**. For small plates, expect **charred pickled shrimp, smoked cauliflower** and **embered squash soup**. Drawing influence from locally-sourced ingredients, chef McGlynn’s menu will change regularly and feature a number of regional purveyors, including **Hickory Nut Gap, Apple Brandy Beef, Brasstown Beef** and **Abundant Seafood**.

In keeping with the history of Grove Arcade, Asheville Proper’s interior design plan by Ashley Diggelmann is inspired by the quintessential Art Deco style with details that add a modern twist. Marble accents and flooring permeate through the open floor plan, while alabaster walls create a clean soft palate and wood elements bring an organic touch to the space. An eclectic mix of 1920-inspired lighting will overlook upholstered dining chairs and velvet banquettes, creating an inviting atmosphere for guests.

“Through Owen’s menu and the interior design, we want Asheville Proper to be a place where people feel welcomed. I look forward to the restaurant becoming a place of community, where we have the opportunity to get to know our guests, share our story and make them feel at home,” adds Russell Joseph, owner and managing partner at Asheville Proper.

McGlynn and his wife, Mindi, have partnered with Joseph and his wife, Mercy, to open Asheville Proper. Prior to opening his own restaurant, McGlynn served as the executive chef of Storm Rhum Bar and Bistro for eight years and before that was the sous chef at High Cotton in Charleston and Greenville, South Carolina for 12 years. A 20-year veteran in the hospitality industry, Joseph started waiting tables in

college before receiving a degree in hotel and restaurant management. Prior to Asheville Proper, he was an owner of Sackett Street BBQ in Asheville.

Asheville Proper is located at 1 Page Ave., Suite 151, Asheville, N.C. 28801. For more information on Asheville Proper, visit [www.ashevilleproper.com](http://www.ashevilleproper.com).

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