# local favorites

## INTERVIEW WITH Blake Sneed

### of Bogarts in Waynesville

ogart's Restaurant, located in BY DENNIS RAY downtown Waynesville, has been noted for great steaks, soups, and salads. They provide a casual family atmosphere in a rustic setting, and have a menu noted for its practical value. They are located within walking distance of Waynesville's unique shops and seasonal festival activities and within one mile of Waynesville Country Club.

Rapid River Magazine: Bogart's has been voted #1 in Waynesville for great soups, salads, and steaks. What makes Bogarts so well loved?



Shelly Sneed (left), April Sutton, and Kathryn Mills welcome you to Bogart's. Photo: Liza Becker

**Blake Sneed:** Consistency in value, great food and great service. Outstanding effort on the part of the management team, Shannon Herrera, Jarrod Edens, Shelly Sneed, April Sutton and Kathryn Millis.

**RRM:** How did the restaurant get its name?

**BS:** The restaurant is named after the original owner's dog.

**RRM:** How has Bogart's changed since you first opened?

**BS:** For years Bogart's was known for being a local hang-out. Over time, it has been transformed into a great, very wellknown restaurant.

**RRM:** What are some of the most popular menu items?

**BS:** The Bogart's Filet is the best steak in town. Fresh cut, wrapped with bacon, seasoned and cooked on the open flame. Our fresh salads, appetizers, and side choices are unbeatable.

**RRM:** Are there any special stories behind any of your recipes or entrées you would like to share?

**BS:** A lot of credit for the current state of Bogart's goes to Marty Lowe, the previous owner, he purchased the place not knowing what the potential may be and turned the place into one of the best restaurants in town. He named one of the sandwiches after his mother Thelma Lou. With a hat tip to the Lowe family that item will never leave the menu.



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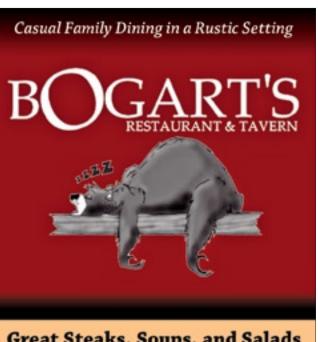
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# local favorites

FRESH SEAFOOD REQUIRES LITTLE CLAMS AT

### Fisherman's Quarters II

estaurants that have opened in Asheville over the last decade tend to fall into one of two categories. There are those that are very good and cost a lot and serve small portions. And those that don't cost a lot but aren't very good. How-



BY DENNIS RAY

ever, there is a third, but this one is very rare, a restaurant that serves four-star food without the four-star price and serves a good strong portion of it.

Fisherman's Quarters II in West Asheville falls into the latter serving up fresh seafood and good service at competitive prices. Owner George Baxevanis and Executive Chef Alex Baxevanis have created a perfect dining experience, something that keeps the locals happy and coming back for more.

George Baxevanis and his immediate family have been in the restaurant business for over thirty years, something he attributes to team effort and solid communication between the restaurant and their valuable customers.

Fisherman's Quarters II provides a relaxed family atmosphere. The tables and booths are surrounded by colorful murals of ships, underwater sea life and seaside locations. The restaurant is broken up into several dining areas with just over 300 seats. Although it can be quite crowded serving



over 1000 guests on a weekend night, the service is fast yet far from pushy.

"We want our customers to be happy and enjoy the food," George Baxevanis says. Great food and great service is what folks want from a locally

owned restaurant and this is exactly what they get here.

As David Routers a regular customer says, "It's always worth the wait. They have the best crab legs anywhere and my wife and I are from Boston."

Fisherman's Quarters II uses only freshest seafood, never frozen and serves both fried or grilled items. Their most popular menu dishes are the fried baby shrimp, flounder, and Alaskan whitefish. Fisherman's Quarters II supports local growers and when available will purchase rainbow trout from a nearby fish farm.

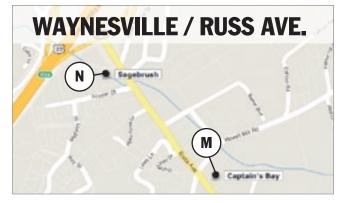
The menu is extensive and offers steaks and pasta dishes as well. There is a menu for children under 12. And, although you may not have room after the meal, they offer many decadent desserts like cheesecake, baklava, lemon meringue, and key lime pie. They also serve beer and wine.

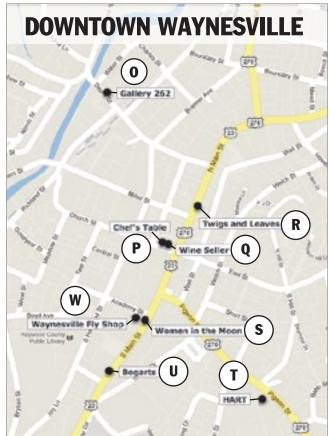
> **Fisherman's Quarters II** 1445 Patton Avenue, Asheville, NC 28806 (828) 285-0940

Hours: Tues-Thurs 4-9 PM • Fri-Sat 3-10 PM Sunday Noon-9 PM • Closed Monday



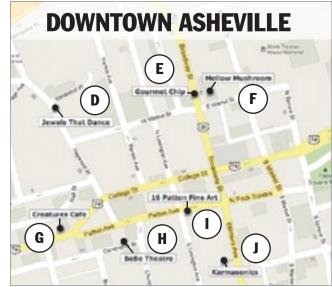
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