

Folkestone Inn Bed and Breakfast



101 Folkestone Rd
Bryson City, Asheville, Smoky Mountains, NC, North Carolina 28713
United States

Phone: 888-812-3385

Casual and beautifully maintained, our Smoky Mountain Bed and Breakfast is filled with old-fashioned charm (no TVs) but yet has most of the necessary modern amenities (private baths with showers, free wi-fi). Open year 'round, the Inn offers three floors of guest rooms each with a distinct personality and thoughtfully decorated by the owners — from upstairs rooms with private balconies and mountain vistas, to ground floor rooms with flagstone floors and low pressed-tin ceilings. Nearby Bryson City is home to the Great Smoky Mountains Railroad, galleries, antique shops and a surprising variety of restaurants for a small mountain town. Just down the road you'll find rafting, zip your way through the Gorge, biking Tsali trails, fishing & boating on Fontana Lake, hiking trails in the Smokies, & great scenic drives. While we're surrounded by a wealth of activities and attractions, one of the most popular is just a short walk from the Folkestone. The Great Smoky Mountain National Park's Deep Creek Recreation Area, with three pristine waterfalls, hiking and walking trails, native trout fishing and tubing down Deep Creek. Rates range from \$125 to \$169 a night and are double occupancy, breakfast included. To create our bountiful farm-to-table breakfasts, we use farm fresh eggs from our own chickens and our breakfast meats are house-cured and smoked at the Folkestone.

Everything we serve is locally grown in season, much of it at the Folkestone. Toni's homemade jams are made from local fruits and are guests' favorites not to mention delicious organic coffee. The Folkestone Inn Bed & Breakfast now has over half a century of culinary and hospitality experience with impressive husband-and-wife duo Chef Scott & Toni Rowe at the helm. Together the couple has garnered diverse experience at fine dining restaurants, resorts, hotels and private clubs resulting in a passion for hospitality and a philosophy of locally & responsibly sourced ingredients which result in fantastic tasting and creative dishes. "We knew from the very first moment we arrived in Bryson City that this was where we wanted to be. We love the natural beauty of the Folkestone Inn and respect its rich history. Our goal for the future is to uphold the Inn's reputation and to build upon it with our passion for food and service." At the Folkestone, the couple has created a true farm-to-table dining experience. They've adding a chicken coop and smokehouse to offer Folkestone guests farm-fresh, free-range eggs, house smoked bacon, sausage and ham, as well as growing organic vegetables and herbs. Chef Scott Rowe is a graduate of the prestigious Culinary Institute of America and has been working in the culinary industry for more than 30 years. Rowe leaves his most recent six-year post as Executive Chef at Prestonwood Country Club where his food operation was consistently ranked "Best on Tour" by PGA Champions Tour players. Throughout his career he has held positions at prestigious establishments such as Pinehurst Resort and Country Club, The Tournament Players Club and The Ritz Carlton Hotel Company just to name a few. Toni Rowe began her career at Pinehurst Resort while attending Johnson & Wales University. Rowe served in various roles at Pinehurst before her promotion that had her overseeing all seven casual dining outlets at the Resort. She oversaw the Food & Beverage operation at a multi-unit continuing care retirement community near Raleigh, NC.

Rates: \$125 - \$169

Owners: Gay Friendly

Your Host(s): Scott & Toni Rowe

Clientele: Mix of Gay & Straight

Amenities: Full Breakfast, Refreshments during the day, Private Bath, No Smoking in

Any Rooms, Environmentally Friendly / Green, Free WiFi, Air Conditioning, Fireplace,

Refrigerator, Microwave, Robes, Hair Dryer, Iron, Ironing Board, Pet Friendly, No

Children, Off Street Parking

[Website](#)

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