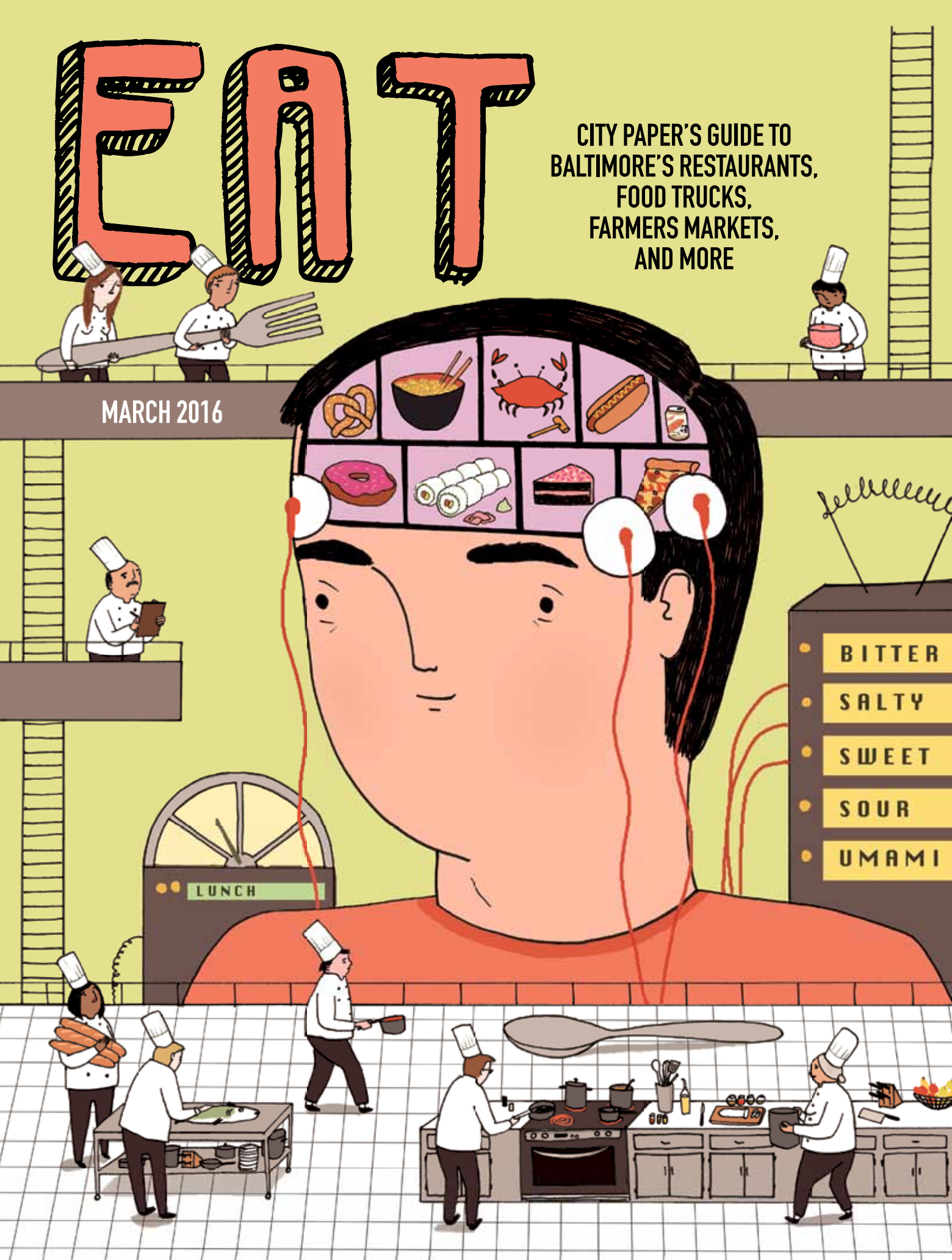


EAT

CITY PAPER'S GUIDE TO
BALTIMORE'S RESTAURANTS,
FOOD TRUCKS,
FARMERS MARKETS,
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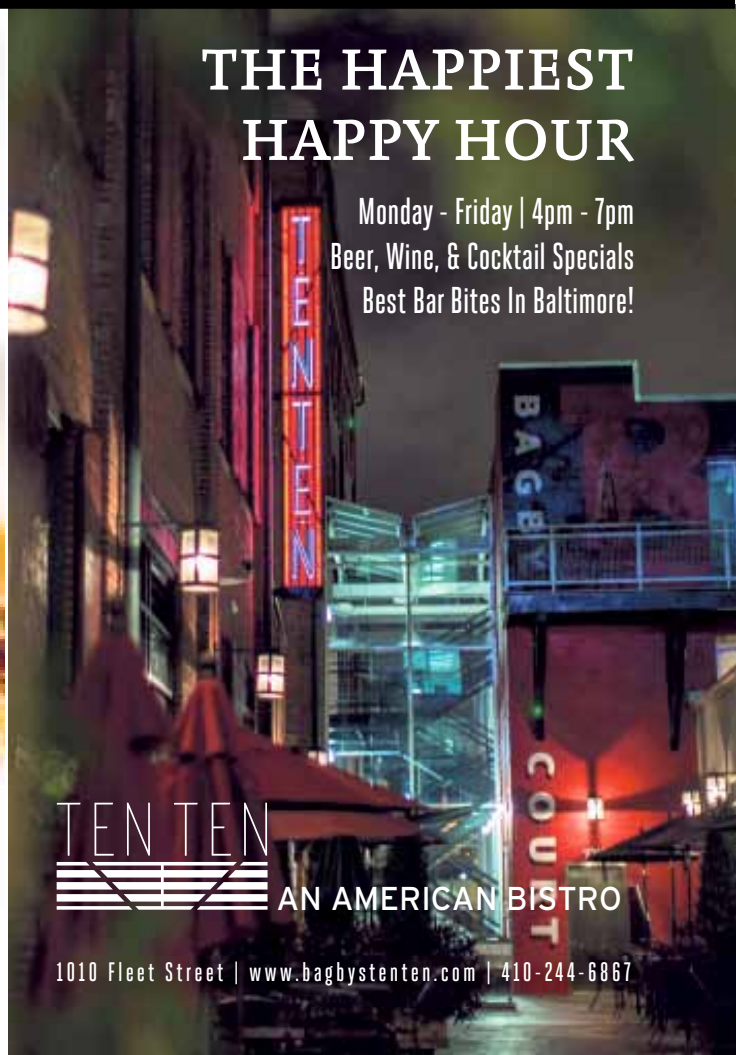


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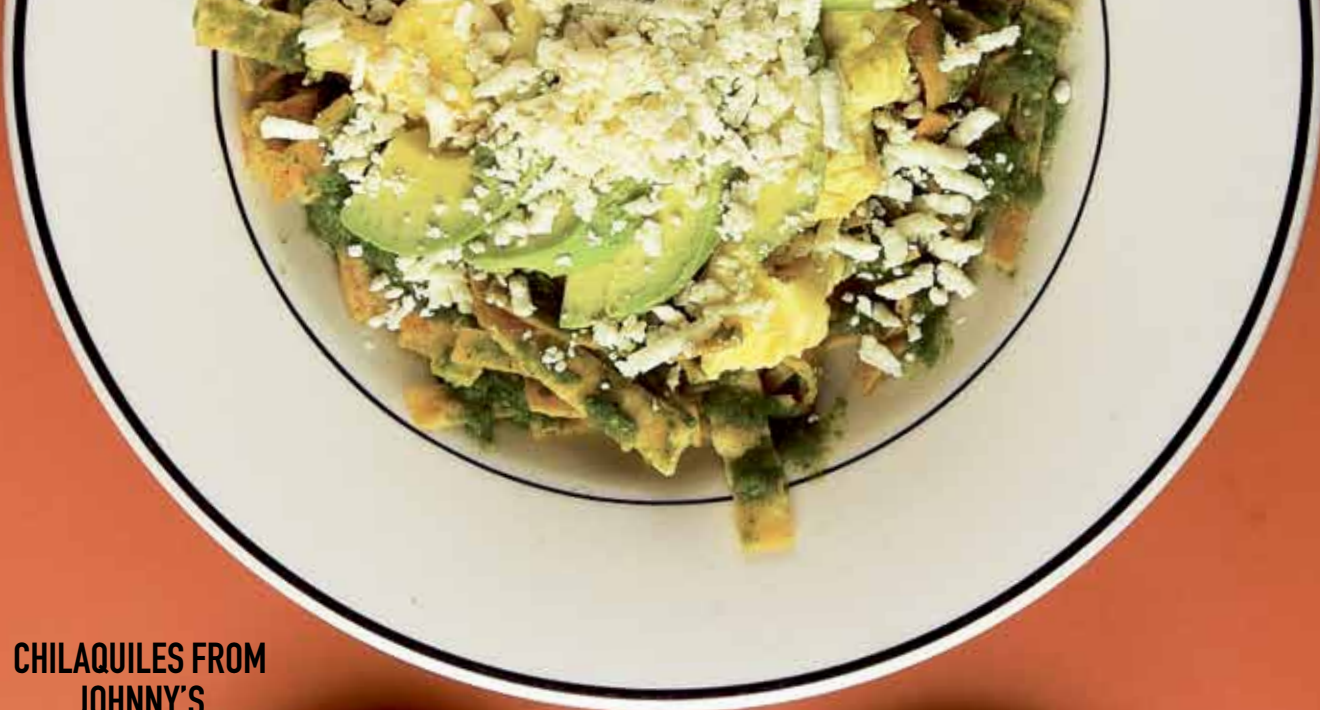
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EAT

When you work as an Eats & Drinks editor, the No. 1 question people ask is, “So where should I go to eat?” Where should I take my parents for dinner? Where should I meet my Tinder date? Where should I get brunch when I’m still kind of drunk from last night? It’s understandable that people want help navigating Baltimore’s dining scene, given that the restaurant options in the city just keep growing and becoming more diverse. So, City Paper’s food writers put together some suggested answers to all those pressing questions and more, including where to root for the Steelers without getting booed out of the bar. If a restaurant isn’t what you’re in the mood for, there’s a roundup of places to imbibe local brews (page 74) and a look at some of the places you can go to learn how to cook (page 73).

If our suggestions can’t provide the answers that you’re looking for, there are more than 450 restaurant listings for you to peruse, plus listings of the city’s farmers markets (page 93), food trucks (page 61), and indoor markets (page 25). And be sure to check out the guide online at citypaper.com for additional content. With such a staggering range of options, you’re sure to find something that suits your fancy.

Written by Ryan Detter, Jennifer Waldera, Anna Walsh, and Mary Zajac. Editorial support by Dante Barboy, Cody Boteler, Kenneth Stone Breckenridge, Jessica Kim Cohen, Sam Manas, and Lindsay VanAsdalan. Illustrations by Mai Ly. Photographs by J.M. Giordano and Amanda Bowrosen. Designed by Athena Towery. Edited by Anna Walsh.

KEY

- \$ = Average entree price is at or below \$10.
- \$\$ = Average entree price is \$10-\$20.
- \$\$\$ = Average entree price is \$20+.
- B = Breakfast.
- L = Lunch.
- D = Dinner.
- BR = Brunch on weekends
- BYOB = The restaurant allows you to bring your own booze.
- P = On-site parking, i.e. a dedicated lot or garage.
- OUT = Outdoor dining in season. It could be anything from a few tables on the sidewalk to a dedicated deck.
- 10 p.m. = Serves food after 10 p.m. on a regular basis. Many restaurants serve until 11 p.m. on Saturdays, but spots that get this designation go beyond that.
- R = Reservations are suggested, particularly for weekend dining.
- DV = Delivery for a limited area, including restaurants that deliver through a web-based service such as OrderUp or Amazon Prime Now.

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A romantic couple is featured in a dark, atmospheric setting. The man, on the left, is holding a martini glass and looking at the woman. The woman, on the right, is looking away thoughtfully. In the background, a city skyline is visible under a large, full moon. In the foreground, a silver tray holds three green olives, one of which is skewered with a gold ring.

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BELVEDERE SQUARE MARKET, 529 E. BELVEDERE AVE., (410) 323-2396, ATWATERS.BIZ

\$, B, L, D, P, OUT

A great spot for sandwiches made with fresh bread, delicious soups (always with vegetarian and vegan options), and one of the best glasses of iced tea you'll find in all of Charm City. Additional locations in Catonsville, Kenilworth, off Falls Road near the city line, and more.

BOSPHORUS BISTRO

5716 YORK ROAD, (410) 323-0300, BOSPHORUSBISTRO.COM

\$\$, L, D, 10 P.M., OUT, DV

Go for the moist and crisp falafel or the "pink sultan," a mixture of beets, garlic, and labne (thick strained yogurt) at this stellar Govans Mediterranean spot.

CAFÉ ZEN

438 E. BELVEDERE AVE., (410) 532-0022, CAFEZEN.US

\$\$, L, D, DV

This Chinese restaurant has been around for more than 20 years, preparing menu staples you'd find just about anywhere but adding a lot of creative choices such as the A&M Crispy Beef, more commonly known as "candy beef," one of its signature dishes.

CERIELLO FINE FOODS

BELVEDERE SQUARE MARKET, 529 EAST BELVEDERE AVE., (410) 532-1840, CERIELLOFINEFOODS.COM

\$\$, L, D, P, OUT

This fancy but still affordable Italian grocery chain (it's based in New York with an additional store in New Jersey) with an excellent butcher/deli offers house-made pasta, sauces, fresh sausages, and more.

CLARK BURGER

5906 YORK ROAD, (410) 323-2356, CLARK-BURGER.COM

\$, L, D

Connected to the Senator Theatre, this counter-service joint serves exactly what you'd expect it to—burgers, which City Paper named the Best of Baltimore in 2015. The owner's Canadian, so there are also plenty of variations of poutine here—that's french fries covered in gravy, cheese curds, and other accoutrements.

EJJI RAMEN

BELVEDERE SQUARE MARKET, 627 E. BELVEDERE AVE., (410) 435-8688, EJJI RAMEN.COM

\$\$, L, D, P

Ramen has firmly established itself in Baltimore's dining scene, and Ejji Ramen (pronounced like "edgy") is one of the best options. Try the Laksa Seafood Curry Ramen at \$15, one of the many nontraditional Malaysian takes on ramen here. It has a "create-your-own" option as well.

GRAND CRU

527 E. BELVEDERE AVE., (410) 464-1944, GRANDCRUBALTIMORE.COM

\$, L, D, P, OUT

This is a great place to go and pick up a bottle if you're in a hurry, but the menu offers plenty of reasons to stick around to munch on truffled deviled eggs or a

sampler plate. Pair your wine with the cheese assortment, or your beer with a house-baked pretzel that comes with Dijon mustard and horseradish cheddar.

GREG'S BAGELS

519 E. BELVEDERE AVE., (410) 323-9463

\$, B, L, OUT

Greg Novik and Co. have been making gourmet bagels with fresh ingredients and loving care in Govans for nearly 20 years. Perhaps the only thing better than the interesting bagel blends (macadamia nut and white chocolate, anyone?) is the array of toppings, which range from the standard schmear to a dizzying list of one-of-a-kind items—custom-smoked salmon, baked brie, and duck confit among them.

HEX FERMENTS

BELVEDERE SQUARE MARKET, 529 E. BELVEDERE AVE., (410) 775-5044, HEXFERMENTS.COM

\$, L, D, P, OUT

Local fermented food company (so you know, krauts, kimchi, kombucha, pickles, and more) that does it the right way (and as fermenting freaks are always reminding you, the ancient way) without heat, distilled vinegar, or added water.

NEOPOL SAVORY SMOKERY

BELVEDERE SQUARE MARKET, 529 E. BELVEDERE AVE., (410) 433-7700, NEOPOLSMOKERY.COM

\$\$, L, D, BR, P, OUT

Smoked seafood. Smoked meats. Smoked vegetables and tofu. If you got it, Neopol will smoke it, and often with delicious results. If you're looking for something that's more of a meal, Neopol sells a smoked egg salad that's like nothing you have tasted before. Don't sleep on its brunch either.

PLANTBAR

BELVEDERE SQUARE MARKET, 529 E. BELVEDERE AVE., (443) 449-7137, PLANT-BAR.COM

\$, L, D, P, OUT

Plant-based juices, smoothies, and "power bowls" for your vegan, raw foods, gluten-free, and Paleo needs with a create-your-own juice options and produce for sale as well. If you're new to this sort of thing, go with a 16-ounce Skinessence made-to-order juice (a pineapple, orange, apple, and beets mix that costs \$5.50) and you'll soon be a frequent Plantbar patron.

RYAN'S DAUGHTER

BELVEDERE SQUARE, 600 E. BELVEDERE AVE., (410) 464-1000, RDIRISHPUB.COM

\$\$, L, D, BR, P, OUT, 10 P.M.

A traditional Irish pub that includes all the menu staples: shepherd's pie, fish and chips, and so forth. If you'd simply like to plop down for a pint, you can do that too.

TOOLOULOU

529 E. BELVEDERE AVE., (443) 627-8090, TOOLOULOU.COM

\$\$, L, D, BYOB

"Tooloulou" is Cajun for crab, and the menu appropriately features flavors from both Lake Pontchartrain and the Chesapeake Bay among its gourmet pizza and po'boy offerings.

ZEN WEST

5916 YORK ROAD, (410) 323-3368, ZEN-WEST.COM

\$\$, L, D, BR, OUT, DV

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Dining out is almost always a social experience, but sometimes you just want to have someone else do the cooking without having to worry about having the emotional energy to hang out with dining partners or to make constant small talk with a bartender or server. In that case, any of Baltimore's indoor markets (see page 25) would suffice, but Belvedere Square Market in particular is a good option for this. You can pick up a coffee from Atwater's or a smoothie from PlantBar or a bowl of ramen from Ejji Ramen—or, hey, all of the above—and then settle in at a seat at one of the many tables or counters scattered throughout the market. Munch or sip away and observe all of the bustling activity from the market patrons around you. It's the best way to feel like you're out with people without having to actually interact with them. (Anna Walsh)

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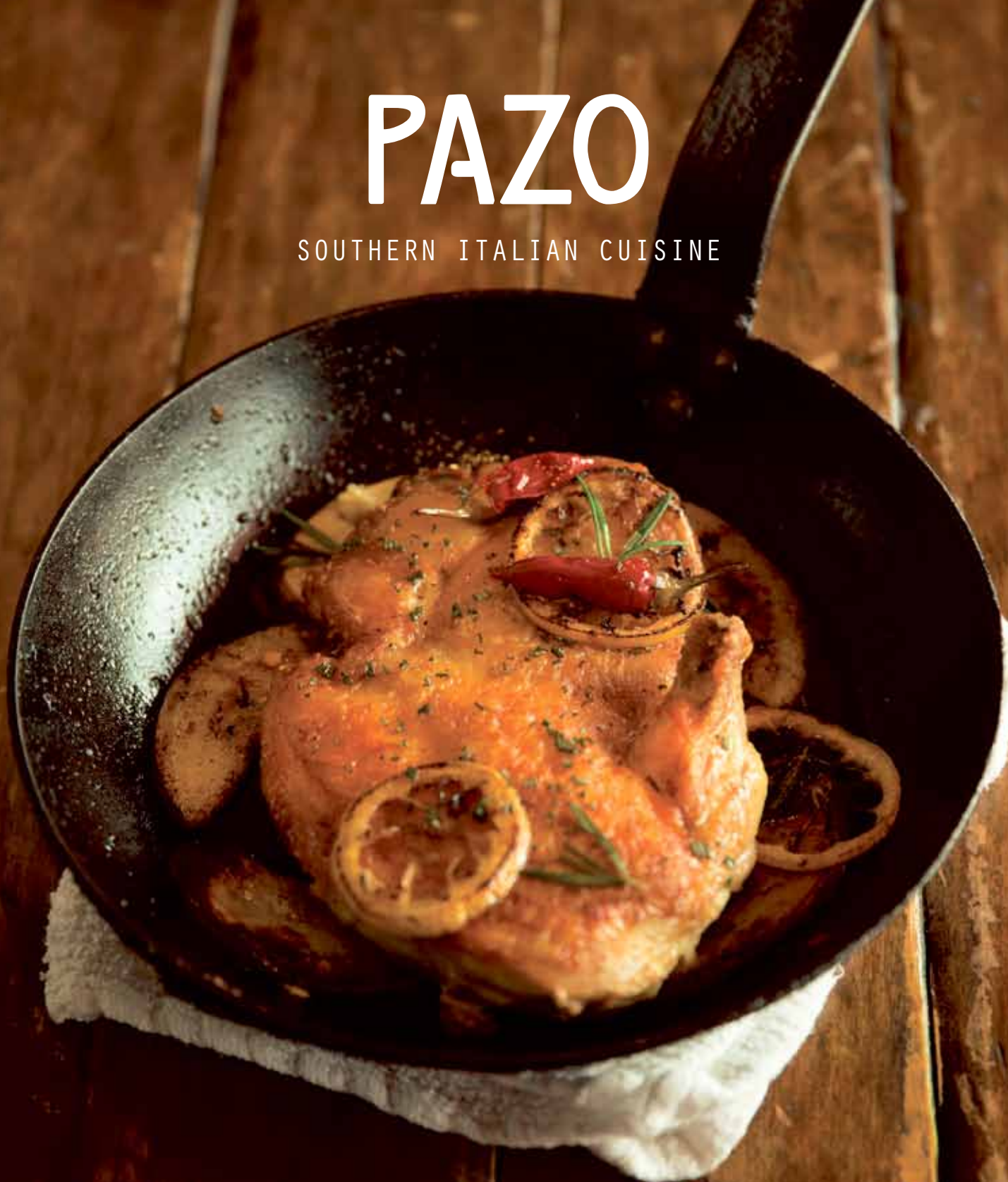
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\$\$, L, D, DV

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2400 BOSTON ST., (667) 212-4273,
ALMACOCINALATINA.COM

\$\$\$, D, BR, P, OUT, R

The deeply cool Alma Cocina Latina, located in the Can Company building, serves delicate, bright Venezuelan fare. Try the arepas, handheld (and gluten-free) flatbread sandwiches bursting with sweet-and-salty ingredients, or the inventive, fresh ceviches. Winner of CP's Best New Restaurant in 2015.



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CANTON/HIGHLANDTOWN

ANNABEL LEE TAVERN

601 S. CLINTON ST., (410) 522-2929,
ANNABELLEETAVERN.COM

\$\$, D, OUT, R, 10 P.M.

This little corner tavern named for an Edgar Allan Poe poem is a handsome space to enjoy a beer and good conversation. The menu offers tasty upscale fare—duck-fat fries and roasted fish tacos—without hitting your wallet with upscale prices.

BISTRO RX

2901 E. BALTIMORE ST., (410) 276-0820,
BISTRORX.NET

**\$\$, D, BR, OUT, 10 P.M.,
R, DV**

With a list of more than 40 varieties of wine both red and white, this is a great joint for oenophiles of all stripes. But the creative menu, which has gone through a few reboots since Bistro Rx acquired a new chef early last year, makes it a good place for foodophiles too.

BLUE HILL TAVERN

938 S. CONKLING ST., (443) 388-9363,
BLUEHILLTAVERN.COM

\$\$\$, L, D, BR, OUT, R

Blue Hill, under the watchful eye of Mr. Boh on Conkling Street, features some pretty gourmet entrees for adventurous palates. But there's also creative takes on staples such as the tavern burger and pork tenderloin.

BO BROOKS

2780 LIGHTHOUSE POINT, (410) 558-0202,
BOBROOKS.COM

\$\$\$, L, D, OUT, R, P

The number of great crab houses in the city keeps getting smaller, but fortunately you can still get Maryland's signature dish at Bo Brooks, along with terrific views of the harbor.

CANTON DOCKSIDE

3301 BOSTON ST., (410) 276-8900,
CANTONDOCKSIDE.COM

\$\$\$, L, D, OUT, P, DV

Yeah, there are soups and salads and all that here, but what you really want is the steamed crabs, because Canton Dockside's are legit and served year-round.

CAPTAIN JAMES SEAFOOD PALACE

2127 BOSTON ST., (410) 327-8600,
CAPTAINJAMESLANDING.COM

\$\$\$, B, L, D, BR, OUT, 10 P.M., P, R, DV

In case you didn't already know, this is that big, ship-shaped building on Boston Street. If you've never ventured inside, you should, because the captain serves up generous portions all around—lobster tails, New York strip steak, uh, fake ships, you name it.



**WHERE TO DINE WATERFRONT WHEN YOU DON'T WANT
TO GO TO THE HARBOR**

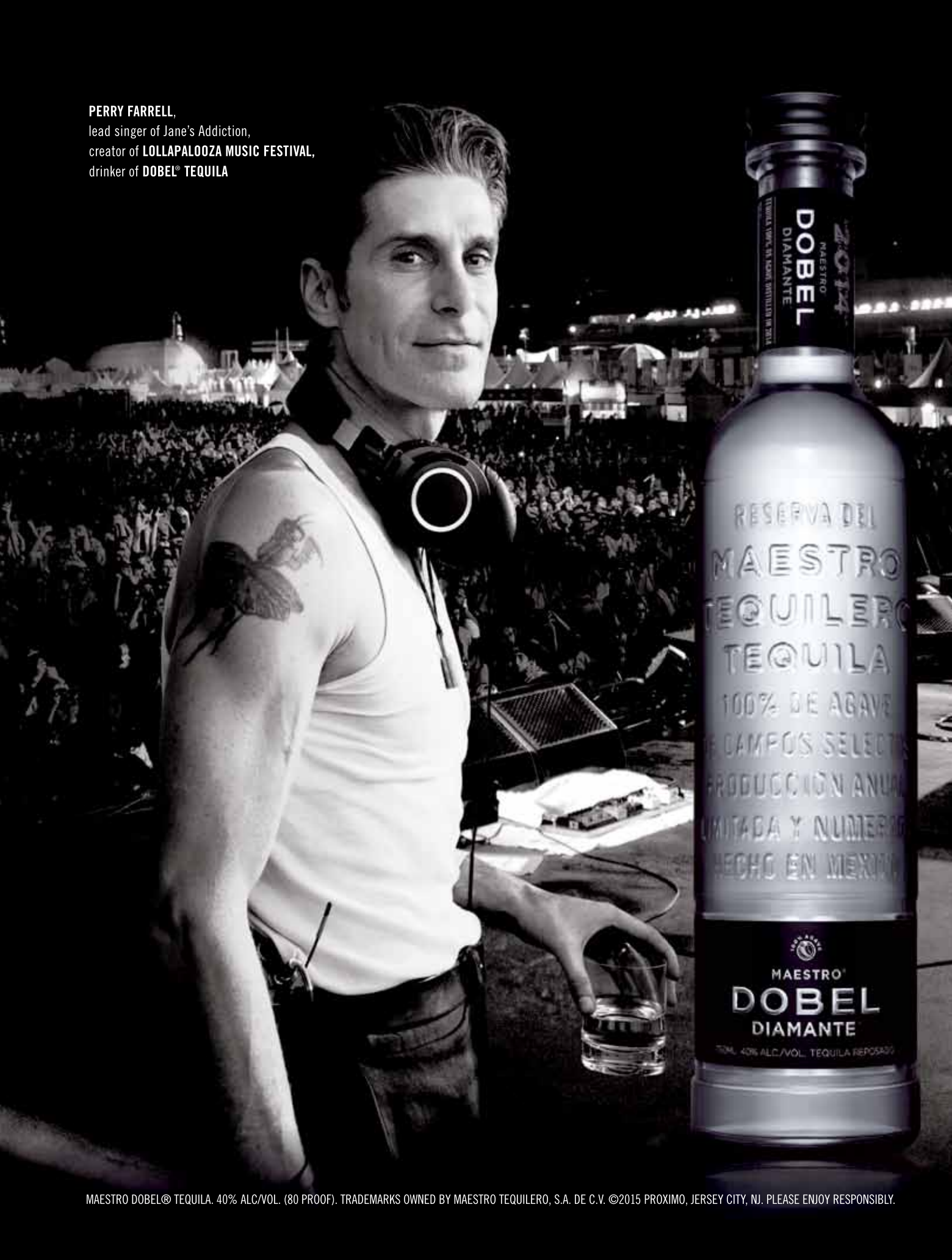
BOATHOUSE CANTON

2809 BOSTON ST., (410) 773-9795, BOATHOUSECANTON.COM

\$\$, L, D, BR, P, OUT, R, DV

We all know that Baltimore visitors want to visit the waterfront, and kudos to those who contributed to the decades of work that went into making the Inner Harbor the attraction that it is. However, weekend afternoons around the Harbor are naturally crowded as fuck and who wants to fight through the masses for parking and a table? Instead, head just a little east of the harbor to BoatHouse Canton which is family-friendly, sports plenty of parking, and has one of the widest restaurant waterfront views in the city. The soaring ceilings with exposed ductwork and brick walls evoke urban character, while the menu has plenty of well-prepared crab (crab cakes, crab dip, crab soups) and other seafood dishes that visitors to Baltimore are looking for. (Jennifer Waldera)

PERRY FARRELL,
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THE CHASSEUR3328 FOSTER AVE., (410) 327-6984,
THECHASSEUR.COM**\$\$\$**, **D, BR, OUT, R, DV**

Most of the items at this nautically inspired New American spot fall under the comfort-food category, though some have a slight twist. Prices veer toward expensive, but portions are generous.

CHICKEN RICO3728 EASTERN AVE., (410) 522-2950,
CHICKEN-RICO.COM**\$\$**, **L, D, DV**

Peruvian rotisserie chicken is the focus at this fast-casual local chain, but there are plenty of other Peruvian dishes on the menu too. There's another, much larger location downtown.

CLADDAGH PUB2918 O'DONNELL ST., (410) 522-4220,
CLADDAGHBALTIMORE.COM**\$\$**, **L, D, BR, OUT,**
10 P.M., DV

This Irish pub has standard bar food, highlighted by really good wings. But there's also fancier fare, such as the New York strip au poivre and Maryland-style scallops. Has an excellent brunch.

DI PASQUALE'S3700 GOUGH ST., (410) 276-6787,
DIPASQUALES.COM**\$\$**, **B, L, OUT, DV**

This real-deal Italian market and deli is full of treasures, including the salads, meats, cheeses, spreads, and especially the insanely good sandwiches, such as the "old world Italian," with soppressata, dry-cured capicola, prosciutto, fontinella cheese, tomato, and house-made olive spread on focaccia.

FORK & WRENCH2322 BOSTON ST., (443) 759-9360,
THEFORKANDWRENCH.COM**\$\$\$**, **BR, D, R, BYOB**

The steampunk-themed decor and antique light bulbs create suitable ambience for this edgy star of the Canton scene—think confit duck leg and crispy pig ear salad.

GITAN BISTRO CRÚ

800 S. KENWOOD AVE., (410) 276-1200

\$\$, **D, OUT, BYOB, DV**

A French-Mediterranean bistro with the majority of the cooking done from scratch by Lebanese native Pauline Guiragoss, who owns the place with husband John. Part of the quieter, less-bro-ish part of Canton. On Mondays, you can get a half-pound burger for just five bucks.

HOMESLYCE900 S. KENWOOD AVE., (443) 501-4000,
HOMESLYCE.COM**\$\$**, **L, D, DV, 10 P.M.**

HomeSlyce provides a solid selection of salads, sandwiches (try the three little pigs), and, of course, pizza. Also enjoy the titular "slyce"—a



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SHISO TAVERN

2933 O'DONNELL ST., (410) 276-8800, SHISOTAVERN.COM

\$\$, **L, D, OUT, DV**

Happy-hour food all over the city is fairly standard, but Canton Square might win the prize for having the most pub grub within one square block. While I wouldn't turn my nose up at creamy crab dip smeared on warm pretzels or spicy wings washed back with discounted domestics, you still have to appreciate Shiso Tavern's happy-hour specials that depart from the typical fried and gooey after-work options. With \$3 off all of its sushi rolls, and \$1 off sashimi and nigiri, Shiso's happy-hour sushi is some of the least expensive in the city, yet the rolls are generously sized and the fish is among the freshest I've tasted. With 11 rolls on the menu that normally cost \$10 or less, sushi lovers can wrap their chopsticks around several rolls (from \$1 to \$7 at happy-hour cost) and make an entire meal out of happy hour. If sushi isn't enough to pad the stomach while sucking back \$5 glasses of wine, \$5 house cocktails, and \$3 draft and bottled beers, the tavern also offers all of its wok dishes for \$9. (Jennifer Waldera)

pizza rolled up almost like a calzone. Additional locations in Mount Vernon, Federal Hill, and Columbia out in Howard County.

IKAROS4901 EASTERN AVE., (410) 633-3750,
IKAROSRESTAURANT.COM**\$\$**, **L, D, OUT, DV**

One of the city's best Greek restaurants that hasn't done anything to lose favor over the years. Ikaros ace all the classics—Greek salad, stuffed grape leaves, braised lamb—and has killer baklava for dessert.

INCA CHICKEN

3801 E. LOMBARD ST., (410) 534-2222

\$\$, **L, D, P, DV**

Peruvian chicken is the focus here, with sides such as rice, plantains, potatoes, or black beans to accompany the servings of heavily spiced rotisserie chicken.

IRON ROOSTER3721 BOSTON ST., (410) 762-2100,
IRONROOSTERALLDAY.COM**\$\$**, **B, L, D, P, OUT**

All-day breakfast. Need we say more? If a full menu of benedicts, omelets, and other breakfast dishes doesn't appeal to you, there's a full dinner menu of sandwiches, salads, and

Southern-inspired entrees. But seriously: all-day breakfast.

JACK'S BISTRO3123 ELLIOTT ST., (410) 878-6542,
JACKSBISTRO.NET**\$\$\$**, **D, 10 P.M., P**

This restaurant offers dishes with a bit of an eclectic feel, such as the ground-bacon BLT burger that contains no beef, and pasta with ground Maryland lamb.

JASA KABOB2917 O'DONNELL ST., (410) 327-7152,
JASAKABOB.COM**\$\$**, **L, D, BYOB, 10 P.M., DV**

Indian, Pakistani, and Middle Eastern food with many, many kabob options. Open late and very affordable with well-worth-it daily specials.

KATANA845 S. MONTFORD AVE., (410) 522-7100,
KATANABALTIMORE.COM**\$\$**, **L, D, DV, OUT**

A massive menu—we're talking more than 160 items—of pretty good Americanized sushi, ramen, teriyaki, and other Asian-inspired dishes. Try the absurdly named Sexy Jalapeño for a good seafood take on jalapeño poppers.

LA SIRENITA II3928 EASTERN AVE., (410) 522-5055,
LASIRENITAMEXICANRESTAURANT.COM**\$\$**, **L, D, DV**

A spacious, bright Mexican gem in which to spend long summer afternoons feasting and talking over a few cervezas. The carnitas tacos really stand out, but it's hard to go wrong.

LA TOLTECA2324 BOSTON ST., (410) 617-0959,
LATOLTECAMD.COM**\$\$**, **L, D, DV**

This local chain (there are six other locations around Maryland) has a seriously huge menu full of the usual Tex-Mex fare, including tacos, fajitas, burritos, and enchiladas.

LANGERMANN'S2400 BOSTON ST., (410) 534-3287,
LANGERMANN'S.COM**\$\$\$**, **L, D, BR, P, OUT, DV**

Located in the Can Company building, this restaurant shows its Southern bona fides with fried green tomatoes, shrimp and grits, barbecue spare ribs, cornbread, and more.

LOONEY'S PUB2900 O'DONNELL ST., (410) 675-9235,
LOONEYPUBMD.COM**\$\$**, **L, D, OUT, 10 P.M., DV**

With outposts as far out as Bel Air and College Park now under the Looney's umbrella, it's clear they're doing something right. You won't find too much beyond the standard bar fare, but what this pub serves is cheap and hearty.

MAMA'S ON THE HALF SHELL2901 O'DONNELL ST., (410) 276-3160,
MAMASMD.COM**\$\$\$**, **L, D, BR, OUT, 10 P.M.**

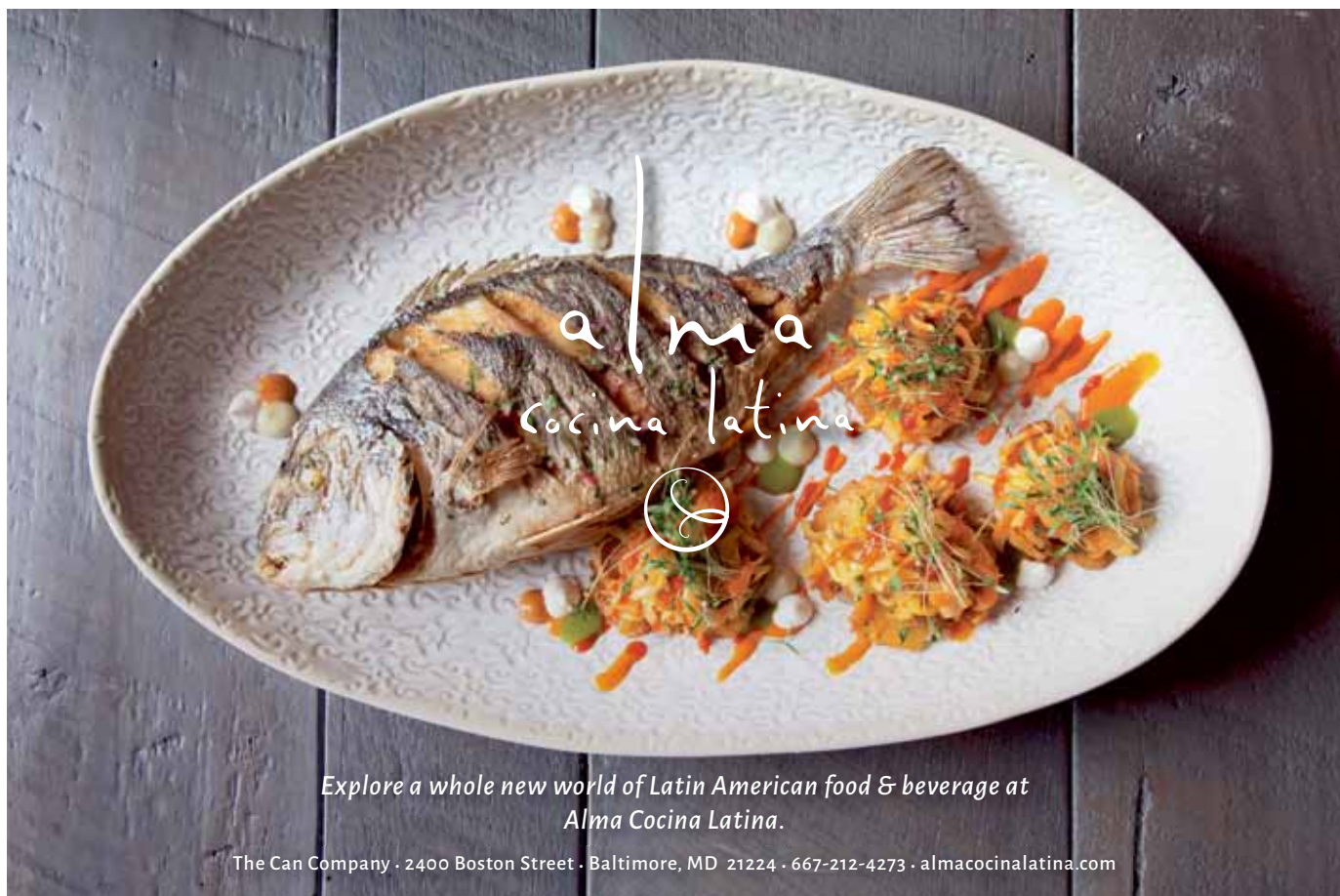
A classic-style oyster house where you can get your oysters grilled, fried, on the half shell, on horseback, or as part of a peppercorn-flavored oyster stew. Also home to some of the best crushes in the city.

MATTHEW'S PIZZA3131 EASTERN AVE., (410) 276-8755,
MATTHEWSPIZZA.COM**\$\$**, **L, D, P, DV**

If heading to Matthew's—a prime go-to spot for pizza in Baltimore—stick with the delicious thick-crust pie that established the restaurant's legend. On weekends there is Matthew's Stellar Cellar Bar.

MISSION BBQ3701 BOSTON ST., (443) 955-6807,
MISSION-BBQ.COM**\$\$**, **L, D, P, OUT**

Glen Burnie-born barbecue spot that is low stakes like a fast-food spot with delicious, substantive sides but a family-friendly, sit-down-and-relax Canton atmosphere. Also, very, very patriotic—eat your meat while reading patriotic quotes on the wall.



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MYTH AND MOONSHINE

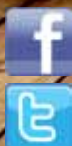
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MYTH AND MOONSHINE2300 BOSTON ST., (410) 777-5502,
BMOORESHINE.COM**\$\$, D, BR, R, DV**

This Prohibition-themed establishment adopts a new-American-meets-Southern slant and offers more than 70 brands and flavors of moonshine. Try the slate grilled polenta or the Maryland-style jam-balaya.

NACHO MAMA'S2907 O'DONNELL ST., (410) 675-0898,
MAMASMD.COM/NACHOSSITE**\$\$, L, D, 10 P.M., DV**

With shrines to both Elvis and Mr. Boh, this restaurant is charming, if kitschy with a questionable sense of humor. Its menu—Mexican food with a Cajun twist—hits the spot, and the hubcap margaritas are not to be missed.

OF LOVE & REGRET1028 S. CONKLING ST., (410) 327-0760,
OFOVEANDREGRET.COM**\$\$\$, D, BR, 10 P.M.**

This Brewers Hill beer chapel complements local brewer Brian Strumke's ales with ingredient-heavy concoctions such as bourbon-glazed duck breast and Austrian pork meatballs. Lunch on Saturday and Sunday.

PLUG UGLY'S PUBLICK HOUSE2908 O'DONNELL ST., (410) 563-8459,
PLUGUGLYSPUB.COM**\$\$\$, L, D, BR**

Named for the 19th-century politically minded street gang, this pub actually has a welcoming atmosphere to go along with its long draft-beer list and a menu that features pub favorites and house-made soups and sausage.

PORTSIDE TAVERN2821 O'DONNELL ST., (410) 522-7678,
PORTSIDETAVERN.COM**\$\$, D, BR, OUT, 10 P.M.**

Enjoy tavern fare that takes cues from local flavors—including the Baltimore mussels, covered in Old Bay, garlic, herbs, and a broth cooked with a local IPA.

QUARTERHOUSE TAVERN801 S. DECKER AVE., (667) 212-5888,
QUARTERHOUSETAVERN.COM**\$\$, D**

The food here is slightly fancier than your usual bar fare—think confit chicken wings instead of the usual deep-fried variety. Lunch on the weekends.

ROSINA GOURMET2819 O'DONNELL ST., (410) 675-9300,
ROSINAGOURMET.COM**\$, B, L, DV**

Rosina is a lunch spot that offers sandwiches you've come to know and love but with fancy accoutrements such as house-made tomato sauce, black-olive tapenade, and

Jarlsberg Swiss cheese, to name a few.

SAIGON TODAY700 S. POTOMAC ST., (410) 276-4888,
SAIGONTODAYBMORE.COM**\$\$, L, D, OUT, DV, 10 P.M.**

Though this is advertised as an all-encompassing Asian food spot, the real appeal here, as you might imagine from its name, is the Vietnamese, especially the pho, which there is very little of in Canton and which Saigon Today does excellently.

SAMOS GREEK ISLAND GRILLTHE SHOPS AT CANTON CROSSING, 3745
BOSTON ST., (410) 276-0165,
SAMOSGIG.COM**\$, L, D, OUT, P**

The smaller, more casual sequel to the Greentown institution Samos Restaurant, this location adjusts the expectations of Samos for the often-on-the-go Canton Crossing crowd but still offers a delicious, all-Greek menu that lives up to the original Samos.

SAMOS RESTAURANT600 OLDHAM ST., (410) 675-5292,
SAMOSRESTAURANT.COM**\$\$, L, D, BYOB**

It can be tough to get a seat in this tiny joint, but the calamari, gyros, dolmades, and everything else—holy Greek salad, Batman!—are worth the wait, as you'll see when you step foot inside and smell the aromas coming from the open kitchen. If you're willing to sacrifice originality for the wait, check out the new Canton Crossing location on Boston Street.

SAUTÉ2844 HUDSON ST., (410) 327-2883,
FACEBOOK.COM/SAUTEBALTIMORE**\$\$, D, BR, OUT, R, DV**

We're quite taken with the space this Canton restaurant calls home. A lot of the fare you'll see on menus across town, but with enough creativity to warrant repeat visits. Lunch on Saturday and Sunday.

SILKS2641 HUDSON ST., (443) 708-0317,
FACEBOOK.COM/SILKSBARCANTON**\$\$, D, BR, OUT, DV**

A good place to grab food with a couple of beers. Solid pub grub—burgers, sandwiches, crab dip, tater tots—with 32 beers on tap and a ton of TVs.

SMALTIMORE2522 FAIT AVE., (410) 522-1421,
SMALTIMOREBALTIMORE.COM**\$, L, D, BR, 10 P.M.**

A strange and special convivial beer bar that also has sushi along with the typical boozin' food options. Check out the Beer Exchange on the wall, where the prices of certain brews change with supply and demand.

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CANTON/HIGHLANDTOWN



WHERE TO GO IF YOUR BUDDIES WANT TO WATCH THE GAME BUT YOU DON'T WANT PUB GRUB

JOKERS 'N THIEVES

3000 O'DONNELL ST., (410) 675-4029, JOKERSNTHIEVESBALTIMORE.COM

\$\$, D, BR, OUT

Sure, wings are one of America's great food inventions, but sometimes you want something more interesting than sub-par sports bar food to accompany an afternoon of sports watching. Jokers 'N Thieves has you covered on all fronts. First off, the place itself looks way better than your typical bro bar, replacing neon miller lite signs with Edison bulbs and opting for snazzy repurposed wood tables in lieu of crappy formica ones. There are plenty of TVs to catch the game but the food is the real focus here. Smoky, stick-to-your-ribs plates of brisket, browned brioche buns stuffed with heaps of crawfish tails, and fluffy biscuits paired with juicy fried chicken and a house-made jalapeno hot sauce are just some of the highlights, but I recommend exploring the whole menu. Its beer list is equally legit, featuring a great selection of both local and more interesting national craft options. And if your buddies still insist on wings, you're in luck, because Jokers 'N Thieves'—brined, smoked, fried, and then covered in a vinegary black pepper buffalo rub sauce—are some of the best I've had in the city. (Ryan Detter)

SNAKE HILL

418 S. CLINTON ST., (410) 469-9003,
SNAKEHILLBALTIMORE.COM

\$, L, D

The guys behind Johnny Rad's opened this sausage-focused tavern in Highlandtown in November. There are chicken and pork and Polish sausages, each served on a brioche bun, plus some more unusual combos—rabbit rattlesnake, anyone?

SPEAKEASY SALOON AND DINING HOUSE

2840 O'DONNELL ST., (410) 276-2977,
FACEBOOK.COM/
SPEAKEASYSALOONCANTON/

\$\$, L, D, BR, OUT

Housed in a beautiful space, this bar and restaurant offers pub fare along with fancier entrees, including several veal dishes.

TAVERN ON THE SQUARE

2903 O'DONNELL ST., (410) 675-1880,
TAVERNONCANTONSQUARE.COM

\$\$, L, D, BR, OUT, DV

Sandwiches, paninis, wraps, soups,

pizza, and entrees—the menu here offers a little something for everyone.

VERDE

641 S. MONTFORD AVE., (410) 522-1000,
VERDEPIZZA.COM

\$\$, D, BR, DV, P, OUT

Traditional Neapolitan pizza is what Verde does, and it does it better than an overwhelming majority of pizzerias in Baltimore. The white Funghetto pizza redefines what pizza should taste like.

ZORBA'S BAR AND GRILL

4710 EASTERN AVE., (410) 276-4484

\$\$, D, 10 P.M.

Like most Greek restaurants, Zorba's is not the place for vegetarians: You can see the hunks of crispy meat glistening on the rotisserie from the first-floor dining room. Order the kontosouvli and watch them cut off succulent slices of pork.

INDOOR MARKETS

AVENUE MARKET

1700 PENNSYLVANIA AVE., BPMARKETS.COM/AVENUE.HTML

Avenue Market underwent major renovations that cost more than half a million dollars and reopened in 2012 with new vendors, including fresh groceries.

BELVEDERE SQUARE MARKET

529 E. BELVEDERE AVE., BELVEDERESQUARE.COM

This North Baltimore market first opened in 1986 but faltered in the early '90s after disagreements between the landlord and tenants. But it's flourishing since its grand reopening in 2003, with a varied selection of food vendors (see page 12 for more details about its dining options).

BROADWAY MARKET

1640-41 ALICEANNA ST., BPMARKETS.COM/BROADWAY.HTML

This market on the center of Broadway used to have four long sheds that stretched down to the harbor, but it has since shrunk to one small space with five vendors. Those five vendors include Sophia's Place, which offers up Polish candies, baked goods, and house-made pierogis and soups to go.

CROSS STREET MARKET

1065 S. CHARLES ST., BPMARKETS.COM/CROSSSTREET.HTML

Redevelopment plans for this Federal Hill market have been slow-moving, but in the meantime, it still has plenty of vendors and food options. Nick's Inner Harbor Seafood at

the west end of the market is open late on the weekends.

HOLLINS MARKET

26 S. ARLINGTON AVE., (410) 685-6169, BPMARKETS.COM/HOLLINS.HTML

Stock up on meats by stopping at one of the several delis and seafood vendors here. Not into meat? Get something more healthy at Custom Salads.

LEXINGTON MARKET

400 W. LEXINGTON ST., (410) 685-6169, LEXINGTONMARKET.COM

This historic indoor market will undergo massive renovations in the coming years, so take in its bustling, lively atmosphere before construction begins. Buy some legendary Berger cookies from Berger's Bakery, eat some Caribbean, Chinese, or Malaysian food, and stock up on groceries, from fresh produce to poultry to pigs' feet to raccoon. Yes, raccoon.

MOUNT VERNON MARKETPLACE

520 PARK AVE., (888) 897-8849, MTVERNONMARKETPLACE.COM

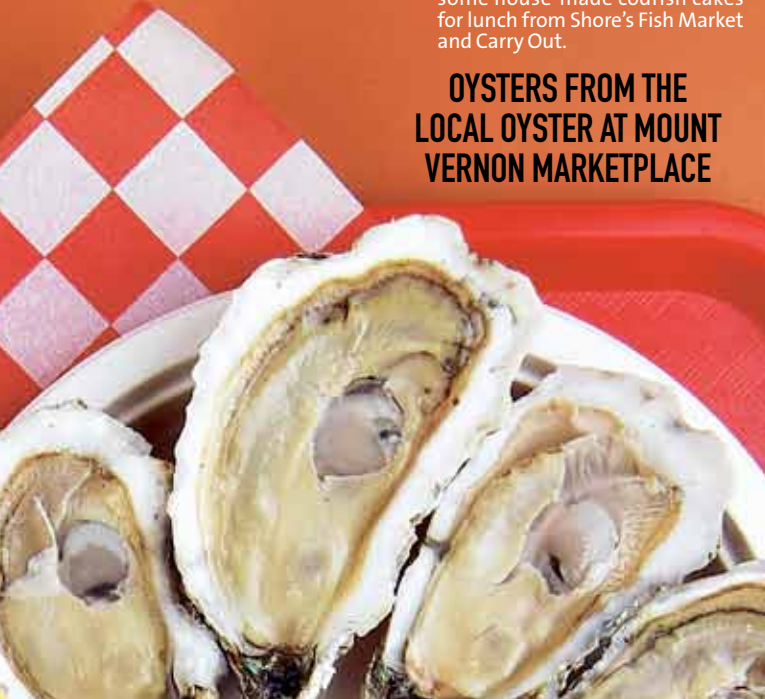
The newest addition to the indoor markets scene in Baltimore, Mount Vernon Marketplace has an upscale selection of less than 20 vendors. If you need some exercise after sampling wares from the different vendors, there's a public pingpong table.

NORTHEAST MARKET

2101 E. MONUMENT ST., BPMARKETS.COM/NORTHEAST.HTML

Located just east of the Johns Hopkins Hospital, this market is the third largest in the city. Grab some house-made codfish cakes for lunch from Shore's Fish Market and Carry Out.

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ALIZÉE

4 W. UNIVERSITY PARKWAY, (443) 449-6200,
ALIZEEBALTIMORE.COM

\$\$\$, B, L, D, BR, P, R

This American bistro styles itself as “one of Baltimore’s most fashionable restaurants,” delivering classics with a twist such as the Alizée french toast for breakfast, honey-grilled salmon for lunch, and a port wine demi-glazed filet mignon for dinner. Don’t forget about happy hour—\$6 appetizers and drink specials.

BROWN RICE

2404 N. CHARLES ST., (667) 303-3256, GOBROWNRICE.COM

\$\$, L, D, DV

Kinda like Chipotle, in that you can choose your bowl types, proteins, and toppings, but better, because you’re building Korean bibimbap bowls with succulent meat, fresh vegetables, and sticky rice. Plenty of other Korean-inspired dishes on the menu too, if you don’t want to build your own bowl.

CARMA’S CAFÉ

3120 ST. PAUL ST., (410) 243-5200, CARMASCAFE.COM

\$, B, L, D, BR, BYOB, OUT

This Charles Village meeting place just might be the Picasso of the panini: When it’s available, try “the Brewhouse,” which comes with Guinness beer jam, Granny Smith apples, and brie on sourdough.

CHARLES VILLAGE PUB

3107 ST. PAUL ST., (410) 243-1611,
CHARLESVILLAGEPUB.NET

\$\$, L, D, BR, OUT, 10 P.M.

You might not go to CVP (as the kids call it) specifically to eat. But once you start drinking and talking, you don’t really ever want to leave. Then the wings or heaping helpings of nachos or the house-made chili starts to beckon, and soon you are so drunk, full, and satiated that you can hardly wipe the grease off your face. It’s OK, just order another beer.

CHARMINGTON’S

2601 N. HOWARD ST., (410) 235-5004, CHARMINGTONS.COM

\$, B, L, D, OUT

In addition to a long list of lattes, teas, and other beverages, this coffeehouse offers sandwiches, soups, and salads for all meals of the day. Of course there are the cafe staples like bagels and muffins too. And, after President Obama visited



WHERE TO POP THE QUESTION

AMBASSADOR DINING ROOM

3811 CANTERBURY ROAD, (410) 366-1484, [FACEBOOK.COM/AMBASSADORDININGROOM](https://www.facebook.com/ambassadordiningroom)

\$\$\$, L, D, **OUT**

We've all seen (or heard of) the various ways people propose in public, and it would seem that restaurants are among the most popular spaces for public proposals. While there are plenty of posh places around Baltimore to drop to your knee and pop the question while your partner fishes that surprise ring from the bottom of the champagne flute (I don't actually recommend this tactic), consider instead a quiet proposal in Ambassador Dining Room's outdoor garden area. Even in chilly weather, the white-tablecloth restaurant with its well-dressed staff often has the patio seating open, albeit enclosed and heated, making it easy to maneuver to the short, quiet path just off the outdoor dining space. The garden is lush in the warmer months with a gorgeous, large fountain as its centerpiece, but still remains pretty and private in the chillier parts of the year (if you're concerned about access, chat with the friendly owners ahead of time). Grab your glasses of wine and go for the short stroll in between courses, or wait until the end and take your coffee. Make sure it's spiked, though. Just in case. (Jennifer Waldera)

in early 2015, they renamed his order (roast beef and cheddar on white bread) the Commander in Beef.

MASALA KITCHEN

3105-B ST. PAUL ST., (410) 235-1004, [MASALAKITCHENBALTIMORE.COM](https://www.masalakitchenbaltimore.com)

\$\$\$, L, D, **DV**, **BYOB**

Crammed in the midst of a strip of chains near Hopkins' Homewood campus is the cozy Masala Kitchen. Masala's pride is its discerning use of traditional spices and flavors in its Indian food—there's no excess of oily flavors in its goat curry and tandoori chicken.

NIWANA

3 E. 33RD ST., (410) 366-4115, [NIWANARESTAURANT.COM](https://www.niwanarestaurant.com)

\$\$\$, L, D

The Japanese and Korean fare here keeps Hopkins' Homewood campus satisfied. Try the dolsot (stone pot) dishes.

ONE WORLD CAFÉ

100 W. UNIVERSITY PARKWAY, (410) 235-5777

\$\$\$, B, L, D, **BR**, **OUT**, 10 P.M.

A haven for Baltimore's vegetarian—and vegan—community, One World doesn't exclude the carnivore. It's also a perfect meeting spot: Start with coffee; if it goes well, switch to drinks.

PETE'S GRILLE

3130 GREENMOUNT AVE., (410) 467-7698

\$\$\$, B, L

This classic lunch counter is just that: all counter, no booths. And during peak hours, you'll likely be standing along the wall, waiting for a spot to open up. When it does, you'll be rewarded with some of the best pancakes, omelets, and burgers in town.

ST. MARY'S RESTAURANT & BAR

120 W. 25TH ST., (410) 889-9600, [STMARYSRESTAURANTBAR.COM](https://www.stmarysrestaurantbar.com)

\$\$\$, L, D, 10 P.M.

Winner of City Paper's Best Jerk Chicken in 2015, St. Mary's serves other Jamaican classics such as curry goat and oxtail, and its jerk chicken wings could put those of any sports bar to shame.

SWEET27 BAR AND RESTAURANT

127 W. 27TH ST., (410) 464-7211, [SWEET27.COM](https://www.sweet27.com)

\$\$\$, L, D, **BR**

This South Asian- and Caribbean-influenced American bistro has something for everyone: enchilada mole, vindaloo, Middle Eastern korma. The menu also satisfies those with gluten-free, dairy-free, and soy-free diets.

TAMBER'S

3327 ST. PAUL ST., (410) 243-5777, [TAMBERSRESTAURANT.COM](https://www.tambersrestaurant.com)

\$\$\$, L, D, **BR**

Cheese steak and channa masala on the same menu? Sure, why not? Choose American diner food or Indian dishes—or both—here and take in the 1950s-inspired decor while you eat.

TASTE THIS

102 E. 25TH ST., 102 E. 25TH ST., (443) 388-8478

\$\$\$, B, L, D

This soul-food restaurant's first location on Harford Road did well enough that the duo behind it opened this second location last October. Comfort food is the name of the game here—think baked chicken with mac and cheese, chicken and waffles, sandwiches, and build-your-own baked potatoes.

TERRA CAFÉ

101 E. 25TH ST., (410) 777-5277, [TERRACAFEBMORE.COM](https://www.terra-cafebmore.com)

\$\$\$, B, L, D, **OUT**

Terra Café offers a tasty variety of pa-

ninis, omelets, wings, sandwiches, and more—try the Yard Bird (\$8.50) if you want a bit of a kick, or choose from eight flavors of wings. In addition to a solid menu, Terra Café aims to create a community and offers its space for art events, live music, open mics, and discussions.

THAI RESTAURANT

3316 GREENMOUNT AVE., (410) 889-6003

\$\$\$, L, D, **P**

Something of a hidden gem with its modest, unassuming exterior. If this dissuades you, that's a shame, because it offers some of the city's best Thai food with intimate service.

YUM'S ASIAN BISTRO

2501 N. CHARLES ST., (410) 889-2828, [FACEBOOK.COM/YUMSASIANBISTRO](https://www.facebook.com/yumsasianbistro)

\$\$\$, L, D

Hands-down the prettiest room in town where you can sit down to a plate of kung pao chicken. Yum's covers the typical Chinese-American fare, along with sushi and a few Thai dishes (the kitchen turns out a very respectable pad Thai). Well-priced super meals come with soup, shrimp toast, and crab Rangoon.



WHERE TO GO FOR AN OLDER RELATIVE'S BIRTHDAY THAT WILL MAKE EVERYONE (I.E. MULTIPLE GENERATIONS) HAPPY (OR AT LEAST NOT COMPLAINING)

GERTRUDE'S AT THE BMA

BALTIMORE MUSEUM OF ART, 10 ART MUSEUM DRIVE, (410) 889-3399, [GERTRUDESBALTIMORE.COM](https://www.gertrudesbaltimore.com)

\$\$\$, L, D, **BR**, **P**, **OUT**, **R**

You know the challenge of finding a restaurant for a multi-generational family celebration. Said restaurant must have a crab cake on the menu and offer decent portions for a reasonable price (preferably with sides included). If at all possible, it must serve classic manhattans and martinis, as well as beer and wine beyond Bud and Sutter Home. It can't be too hip or too fusty. And the wait staff has to accommodate your 4-year-old nephew and your 84-year-old uncle.

Easy. Go to Gertrude's, John Shields' homage to his grandmother and to Maryland cooking. Seafood comes traditionally prepared or with a more modern twist. The dining room, just off the lobby at the Baltimore Museum of Art, is a lovely setting whether you're sitting inside under the twinkling ceiling or outside next to the sculpture garden. Servers are gracious, as is Shields, who is known to make a sweetly appropriate fuss over grandmother or great-aunt. No one will feel out of their depth. It will be perfect. (Mary Zajac)

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COUNTIES





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AN POITIN STIL

2323 YORK ROAD, TIMONIUM, (410) 560-7900, THESTILLTIMONIUM.COM

\$\$, L, D, BR, P, OUT, 10 P.M., DV

Your nicely appointed sit-down place where you can get an Irish stew or a quesadilla while enjoying the live music and the fireplace. Strong drinks.

ANANDA

7421 MAPLE LAWN BLVD., FULTON, (301) 725-4800, ANANDARESTAURANT.NET

\$\$\$, L, D, BR, P, R, OUT

Refined north-Indian dishes from the owners of the Ambassador Dining Room. Ananda has an additional farm-to-table edge over its sister restaurant—it uses herbs and other ingredients from a nearby Howard County farm.

ANDY NELSON'S BARBECUE

11007 YORK ROAD, COCKEYSVILLE, (410) 527-1226, [ANDYNELSONSBQ.COM](http://ANDYNELSONSBBQ.COM)

\$\$, L, D, P, OUT

'Bama transplants put down roots in Baltimore and slow-developed a slow-cook barbecue masterpiece, which they will truck to your home (via catering) if you can't come to them. But you should go to them.

BILL BATEMAN'S BISTRO

7800 YORK ROAD, TOWSON, (410) 296-2737, BILLBATEMAN.COM

\$\$, L, D, P, 10 P.M., DV

Well-suited to supply all of your Buffalo-wing needs—just ask the Towson University students perched on every nearby stool. Also, sliders. Other locations include Havre de Grace, Reisterstown, Glen Burnie, and Severna Park, among others.

BLUESTONE

11 W. AYLESBURY ROAD, TIMONIUM, (410) 561-1100, BLUESTONEONLINE.NET

\$\$\$, L, D, P, OUT, R

Separate fish and dinner menus to distinguish the connoisseur from the dilettante, but the dinner menu has a lot of awesome seafood dishes too.

CAFÉ TROIA

31 ALLEGHENY AVE., TOWSON, (410) 337-0133, CAFETROIA.COM

\$\$\$, L, D, R, OUT

A serious Italian cafe founded by a Naples family offering all the classic Italian stuff, including osso bucco and braised beef with gnocchi. Extensive wine list and old-world ambiance.

COSTA'S INN

4100 NORTH POINT BLVD., DUNDALK, (410) 477-1975, COSTASINN.COM

\$\$\$, B, L, D, P, R

A staple Dundalk crab house that will

ship crab cakes all over the country. The low-key atmosphere and neighborhood feel attract more than just locals.

CUNNINGHAM'S

1 OLYMPIC PLACE, (410) 339-7730, CUNNINGHAMSTOWSON.COM

\$\$\$, D, R, P

The fourth outpost of the Bagby Restaurant Group balances upscale sensibilities with a welcoming vibe. You can spend money comfortably, sure that, whatever you opt for, you'll receive a worthwhile dish with respect to both taste and portion.

CUNNINGHAM'S CAFE

1 OLYMPIC PLACE, (410) 339-7750, CUNNINGHAMSTOWSON.COM/CAFE-BAKERY

\$\$, B, L, OUT, DV

Located just below Cunningham's (see above), this cafe offers locally sourced, handcrafted breakfast and lunch along with small-batch roasted coffees. Breads and pastries are made on site.

FAZZINI'S TAVERNA

9811 YORK ROAD, COCKEYSVILLE, (410) 667-6104, FAZZINIS.COM

\$\$\$, L, D, P, OUT

Moved from a 40-seat BYOB to a full-service restaurant that seats more than 250 in 2014, so its brick-oven pizzas, scratch-made pastas, and entrees must be doing something right.

GOLDBERG'S NEW YORK BAGELS

1500 REISTERSTOWN ROAD #211, PIKESVILLE, (410) 415-7001, GOLDBERGSBAGELS.NET

\$, B, L, OUT

Original old-world bagels baked in a new-world-style kitchen. It has almost two dozen varieties of bagels to choose from. A full and eclectic breakfast and lunch menu is also available with a surprising number of vegan spreads and lunch items.

GRACE GARDEN

1690 ANNAPOLIS ROAD, ODENTON, (410) 672-3581, GRACEGARDENCHINESE.COM

\$, L, D

In a strip mall near Fort Meade, Chef Chun Keung Li does up delectable authentic Sichuan goodness like braised pork belly with mui-choy and homemade tofu mousse, consistently earning Best Of awards in the process.

THE GREENE TURTLE

408 YORK ROAD, TOWSON, (410) 825-3980, THEGRENETURTLE.COM

\$\$, L, D, 10 P.M., OUT

It's a big menu from a big outfit (there are more than 40 locations in

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five states and D.C., including outlets in Owings Mills and at BWI airport), so expect plentiful drinking grub.

HIGHTOPPS BACKSTAGE GRILLE

2306 YORK ROAD, TIMONIUM, (410) 560-7101, HIGHTOPPSBACKSTAGEGRILLE.COM

\$\$, L, D, OUT, 10 P.M.

Like a little bit of a Fells Point party bar right next to the Timonium fairgrounds. There's music and a party on the patio on the regular—with pizza and pitchers, of course. Drink specials will keep you seated all Saturday.

HOMESLYCE

9600 SNOWDEN RIVER PARKWAY, COLUMBIA, (443) 491-4000, HOMESLYCE.COM

\$\$, L, D, P, 10 P.M., DV

Late last year, the Baltimore-based pizza place opened up its fourth location (the other three are in Canton, Federal Hill, and Mount Vernon) in Columbia. In addition to its premium pizzas, try the titular "slyce"—a pizza rolled up almost like a calzone.

INDIAN DELIGHT

622 FREDERICK ROAD, CATONSVILLE, (410) 744-4422, TAJRESTAURANT.COM

\$\$, L, D, P

Family-owned and serving up curry and tandoori for more than 17 years, Indian Delight offers nice white-tablecloth ambiance and reasonable prices.

KYODAI ROTATING SUSHI BAR

1 W. PENNSYLVANIA AVE., TOWSON, (410) 339-7500

\$\$, L, D

The conveyor belt of fresh sushi just turns round and round, and you pick up whatever you want, paying for each plate according to its color. Kaiten, it's called. Why settle for stationary sushi?

LINWOODS

25 CROSSROADS DRIVE, OWINGS MILLS, (410) 356-3030, LINWOODS.COM

\$\$\$, L, D, R, OUT

A serious restaurant with an open kitchen and such aspirational menu items as caramelized sea scallops with grilled duck salad. Extensive wine list and decent beer selection, too.

LITTLE SPICE

1350 DORSEY ROAD, SUITE L, HANOVER, (410) 859-0100, LITTLESPICETHAIRESTaurant.CO

\$\$, L, D, P

A little, airy oasis serving authentic, well-presented Thai cuisine that's a quick drive from BWI Thurgood Marshall Airport.

MANOR TAVERN

15819 OLD YORK ROAD, MONKTON, (410) 771-8155, THEMANORTAVERN.COM

\$\$\$, L, D, BR, R, P

Farm-fresh greens (some from the

garden out back), locally sourced ingredients, and an elegant countryside vibe accompany the beer-can chicken and country-fried pork chops. Craft beers also, and a big wine list.

MARI LUNA LATIN GRILLE

1010 REISTERSTOWN ROAD, PIKESVILLE, (410) 653-5151, MARILUNA.COM/LATIN-GRILLE-PIKESVILLE

\$\$\$, D, BR, OUT

The more upscale, more culinarily diverse spinoff of Mari Luna Mexican Grill offers flaky empanadas, cochinita pibil, and the most economical paella in town.

MARI LUNA MEXICAN GRILL

102 REISTERSTOWN ROAD, PIKESVILLE, (410) 486-9910, MARILUNA.COM/MEXICAN-GRILL

\$\$\$, L, D, BYOB

After more than a decade, Jaime Luna's original blue-ceilinged Mari Luna storefront restaurant in Pikesville has remained the go-to for football-sized burritos, tacos, and enchiladas, not to mention killer black-bean soup, shrimp in garlic sauce, and perhaps the best tamales around.

MCFAUL'S IRONHORSE TAVERN

2260 CROMWELL BRIDGE ROAD, (410) 828-1625, MCFAULSIRONHORSETAVERN.COM

\$\$, L, D, BR, OUT, P, 10 P.M.

Far more than happy-hour refreshment after a long week. Fresh, seasonally influenced American entrees like shrimp and grits, meatloaf, and brisket pot pie are elevated by local ingredients and thoughtful presentation.

NOODLE CHARM

1220 E. JOPPA ROAD #106, TOWSON, (410) 494-8424, NOODLECHARM.COM

\$, L, D, P

In keeping with the Bangkok-style approach, the menu offers inexpensive, quickly prepared noodle soups and rice dishes bursting with assertive tastes such as Thai chilies, fish sauce, tamarind, and curry.

THE OREGON GRILLE

1201 SHAWAN ROAD, HUNT VALLEY, (410) 771-0505, THEOREGONGRILLE.COM

\$\$\$, L, D, BR, OUT, P

Romantic ambiance in a stone farmhouse where you can order a nice array of American favorites, from the lobster roll to lamb chops with sweet potato fries, black truffle macaroni and cheese, and a port-wine glaze. Fireplaces abound, and the wine list is something special.

RED BRICK STATION

8149 HONEYGO BOULEVARD, WHITE MARSH, (410) 931-7827, REDBRICKSTATION.COM

\$\$\$, L, D, OUT, P

Located in The Avenue in White Marsh, Red Brick Station is an independently owned brewpub that serves up English-style pub fare. Enjoy a pint of award-winning Avenue Ale while tucking into a plate of Yorkshire pudding or bangers and mash.



WHERE TO TAKE A GROUP WHEN EVERYONE HAS A DIFFERENT ALLERGY OR DIETARY RESTRICTION

ONE DISH CUISINE

8001 HILLSBOROUGH ROAD, ELLICOTT CITY, (443) 759-6344, ONEDISHCUISINE.COM

\$\$, L, D, OUT, P

Given that an estimated 15 million Americans are affected by food allergies, it's almost inevitable if you're eating out with a large group that at least one person in the group has allergies. But if multiple people have different allergies—and if those allergies are very severe—it can be difficult to figure out a place with a menu that can accommodate everyone. If that's the case, head to One Dish Cuisine in Ellicott City. The entire facility is free of gluten, oats, soy, egg, fish, shellfish, sesame, peanuts, and tree nuts. And there's an additional, separate kitchen that is free of milk, lactose, or casein or whey proteins, so that vegans or those with milk allergies don't have to worry about their food getting prepared with contaminated equipment.

With all those restrictions, you might be wondering, what can One Dish Cuisine even make? The answer is plenty: pizzas, entrees including eggplant parmigiana, hot sandwiches, cold sandwiches, salads, and more, so everyone should find something they're happy to eat, without the stress of trying to avoid allergens. Bonus: Its bakery, which opens at 10 a.m., has a dizzying array of muffins and sweets, and it offers frozen meals to take home. (Anna Walsh)

SMOKE

574 CRANBROOK ROAD, COCKEYSVILLE, (410) 891-8515, FACEBOOK.COM/HICKORYSMOKEDGOODNESS

\$\$\$, L, D, P

This isn't your classic barbecue joint—chef Josh White, who appeared on the TV show "Restaurant Startup" this year, is serving up some intelligent, modern interpretations of 'cue that'll leave you drooling.

SUBURBAN HOUSE

1700 REISTERSTOWN ROAD, PIKESVILLE, (410) 484-7775, SUBURBANHOUSEDELI.COM

\$\$, P, B, L, D, BR

This Pikesville landmark is the place to see how matzo ball soup, chopped liver, smoked salmon and whitefish, latkes, blintzes, Reubens, rainbow cake, and all other manner of Jewish delicacies are done correctly.

TASTE OF ALOHA

1405 SULPHUR SPRING ROAD, ARBUTUS, (410) 501-3030, TASTE-OF-ALOHA.COM

\$, L, D

Casual and relaxed beach-style eatery specializing in Hawaiian "comfort

food." Its menu is small, but it doesn't lack a single home-style Hawaiian staple.

VILLAGIO CAFE

6805 YORK ROAD, TOWSON, (410) 372-2200, VILLAGIOCAFE.NET

\$\$\$, L, D, BYOB, OUT

This delightful new Persian restaurant, located in the old Stoneleigh Bakery on York Road, serves up flavorful, well-cooked kebabs and stews. Kebabs are its specialty, but you will not be disappointed in its tasty appetizers.

WOODFIRE KITCHEN

17114 YORK ROAD, HEREFORD, (443) 491-3505, WFKITCHEN.COM

\$\$\$, L, D, P, BYOB

Farm-to-table fare finally came to Hereford with the opening of Woodfire Kitchen last year. The burgers and brick-oven pizzas here are casual but intelligently crafted.

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DOWNTOWN





**FRIED CHICKEN
FROM FAMILY MEAL**



AGGIO

614 WATER ST., (410) 528-0200,
VOLT-AGGIO.COM

\$\$\$, D, R, P

Former “Top Chef” contestant Bryan Voltaggio’s first Baltimore restaurant—which opened in 2014 to accompany his popular Washington, D.C. and Frederick joints—offers inventive Italian in a spiffy setting near Power Plant Live.

ALEWIFE

11 N. EUTAW ST., (410) 545-5112,
ALEWIFEBALTIMORE.COM

\$\$, L, D, 10 P.M., R, DV

Beer, hardwood, tin ceilings, and a very crowded blackboard listing all the beers make this the place to hit after a show at nearby Everyman Theatre. Or before. Nice chicken dishes, black-bean burgers, and Gruyere-cheddar-Grana Padano mac and cheese pair well with the ales. Also, get the fries.

ARGOSY CAFE

7 N. CALVERT ST., (443) 869-2942,
ARGOSYCAFE.COM

\$\$, B, L, D, BR, DV

A father-son duo operates this cafe in a lovely space that used to be a bank. Small dinner menu of classy American entrees, while the lunch menu has a more extensive collection of sandwiches, salads, and a daily soup.

ATTMAN'S AUTHENTIC NEW YORK DELICATESSEN1019 E. LOMBARD ST. (410) 563-2666.
ATTMANSDELI.COM**\$\$, L, P, BYOB, OUT, DV**

Eat lunch here. There's usually a long line. It's for good reason, and the staff handles it quickly. Be ready to order: hot corned beef on rye, extra lean, with mustard. Or maybe the Reuben. Smile.

BRIO TUSCAN GRILLE100 E. PRATT ST. (410) 637-3440.
BRIOITALIAN.COM**\$\$\$, L, D, BR, BYOB, P, OUT, R, DV**

Italian-style opulence in this chain. It has a nice veal milanese, and the brunch is a thing. High marks for service and drink specials too.

BUBBA GUMP SHRIMP CO.301 LIGHT ST., SUITE 1405. (410) 244-0838.
BUBBAGUMP.COM**\$\$, L, D, OUT, P, R**

Plenty shrimp to eat—fried, broiled, stuffed, coconut-ed, scampi-ed, and drunken. Nonshrimp items available, plus a kids' menu. Tell them all about Forrest as you enjoy the ambiance of this global brand.

Café POUPOON225 N. CHARLES ST. (443) 573-4620.
PATISSERIEPOUPON.NET**\$, B, L, BR, DV**

Café Poupon is a decidedly French cafe, in the best sense. An offshoot of a Baltimore Street bakery—or pâtisserie, to be fancy—of the same name, Poupon's bread is fresh, its coffee strong, its macarons delightful, and its chairs wicker, with blue stripes.

THE CAPITAL GRILLE500 E. PRATT ST. (443) 703-4064.
THECAPITALGRILLE.COM**\$\$\$, L, D, P, OUT, R**

Classy chain with the kind of menu you've come to expect of a classy joint. Chef suggests the sliced filet mignon with cipollini onions and wild mushrooms, but you might be more in the mood for the dry-aged steak au poivre with Courvoisier cream.

CHICKEN RICO55 MARKET PLACE. (410) 244-5734.
CHICKEN-RICO.COM**\$, L, D, DV**

The larger location of the local Peruvian chain (the other Baltimore location is in Highlandtown). Rotisserie chicken is the focus at this fast-casual joint, but there are plenty of other Peruvian dishes on the menu too.

DELIGHTS BY MINA105 N. CHARLES ST. (410) 637-3637.
DELIGHTSBYMINA.COM**\$\$\$, L, BYOB, DV**

This West African restaurant was one of CP's top 10 new restaurants of 2015. The lunch buffet available Thursday

through Sunday is a good way to acquaint yourself with such dishes as tiebou yap and chicken yassa. Dinner on the first Friday of every month.

DEMPSEY'S BREW PUB & RESTAURANT333 W. CAMDEN ST. (410) 843-7901.
DEMPSEYSBALTIMORE.COM**\$\$, L, D, OUT**

There are times when a full pint glass and a nice burger are a luxury. Game day can be such a time, especially if the Birds are on a good streak. Orioles legend Rick Dempsey lent his name; food pros do the beer and vittles.

DICK'S LAST RESORT621 E. PRATT ST. (443) 453-5961.
DICKSLASTRESORT.COM**\$\$, B, L, D, OUT, 10 P.M.**

If you're ready to have fun while consuming the deep-fried goodness that made America great, drop by Dick's in the Power Plant building. Beer makes it even better!

FAIDLEY'S SEAFOOD203 N. PACA ST. (410) 727-4898.
FAIDLEYSRABCAKES.COM**\$\$, L**

If you're craving seafood and you've never been to Faidley's drop everything you're doing and go to Lexington Market to order one of Faidley's crab cakes, which are, without a doubt, the best in town. If you have some room left afterward, slurp down a few of the enormous oysters it offers.

FAMILY MEAL621 E. PRATT ST. (410) 601-3242.
VOLTFAMILYMEAL.COM**\$\$, L, D, BR, P, OUT, R**

Bryan Voltaggio's more down-home enterprise, Family Meal opened at the very start of 2015 and offers high-end comfort food in a chill atmosphere. Southern items such as shrimp and grits and fried chicken populate the extensive menu.

FOGO DE CHÃO CHURRASCARIA600 E. PRATT ST. (410) 528-9292.
FOGODECHAO.COM**\$\$\$, L, D, BYOB, P, R**

Fogo builds a dining experience up from a salad-and-veggie bar worthy of a five-star cruise ship (to which you can limit yourself, if bargain shopping). But unless you're a strict vegetarian (or you overdo the cheese bread—the urge will be there), you'll want to flip your checker to the green side and savor the picanha, fraldinha, or the beef ancho.

FORNO17 N. EUTAW ST. (443) 873-9427.
FORNOBALTIMORE.COM**\$\$\$, L, D, BR, P, OUT, 10 P.M., R, DV**

Located between the Everyman and the Hippodrome, this elegant but casual restaurant is the perfect place

**WHERE TO EAT LUNCH WHEN YOU HAVE JURY DUTY****B+O AMERICAN BRASSERIE**

2 N. CHARLES ST. (443) 692-6172. BANDORESTAURANT.COM

\$\$\$, B, L, D, BR, R

Yup. Jury duty sucks. Badly. But if you're forced into doing your civic duty, use it as an excuse to indulge in a lunch that's way better than the shitty leftovers I'm normally relegated to during the workweek. Take that \$15 the city so generously pays us for our service and happily head just a couple of blocks away to B&O American Brasserie. Pull up a spot at the gorgeously appointed bar, order something from its casual-yet-upscale lunch menu (B&O Pit Beef please), and strategize with your bartender on ways to get out of being picked for a trial (I recommend showing up in your pajamas, not that I've ever done that). They also have a killer drink menu, which, if you're the rebellious type, is the perfect way to take the edge off whatever messed-up shit's about to go down behind those courtroom doors. (Ryan Detter)

for a pre-show dinner or post-show snacks. Upscale handmade pastas—think bitter cocoa maltagliati—and high-end pizzas populate most of the modern Italian menu.

FRANK & NIC'S WEST END GRILLE511 W. PRATT ST. (410) 685-6800.
FRANKANDNICS.COM**\$\$\$, L, D, P, OUT, 10 P.M., R**

Come through the front door on Paca and discover pub grub in a sports-bar atmosphere at the luxe Zenith apartments. Then again, sports bars don't usually offer white-chocolate martinis and stuffed salmon entrees.

FRENCH KITCHEN20 W. BALTIMORE ST. (410) 539-8400.
LORDBALTIMOREHOTEL.COM/DINING-EN.HTML**\$\$\$, B, L, D, BR, R**

Swankier than your usual hotel-restaurant fare. Contemporary takes on French bistro fare served in the Lord Baltimore Hotel's elegant, mega-mirrored Versailles Room.

HARD ROCK CAFE601 E. PRATT ST. (410) 347-7625.
HARDROCK.COM/CAFES/BALTIMORE**\$\$\$, L, D, P, OUT, 10 P.M., R**

Remember when the Hard Rock concept was new and exciting? Relive

the glory in the Power Plant building. After a few signature cocktails, it will seem like 1987 all over again.

JOE SQUAREDPOWER PLANT LIVE, 30 MARKET PLACE.
(410) 962-5566. JOESQUARED.COM**\$\$\$, L, D, 10 P.M.**

The pizza is excellent at Joe Squared, the downtown spinoff of the home-grown Station North hot spot. Hipster meets tourist over rum, beer, and risotto.

KONA GRILL

1 E. PRATT ST. (410) 244-8994. KONAGRILL.COM

\$\$\$, L, D, P, OUT, 10 P.M., R, DV

There are more than 20 of these out in the world, so they must be doing something right on the steak-and-sushi front—mostly by having a lot more than that. Enjoy your flatbread pizza or noodles.

LUCKIE'S TAVERNPOWER PLANT LIVE, 10 MARKET PLACE.
(410) 223-1105. LUCKIESTAVERN.COM**\$, D, BR, P, OUT, 10 P.M.**

The classic Vegas vibe in Power Plant Live. Sports on the (high-def) TV, wings in the baskets. They even have a few table games ...



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WHERE CAN A VEGAN AND A HARD-CORE CARNIVORE HAPPILY SHARE A MEAL

TABOR ETHIOPIAN RESTAURANT

328 PARK AVE., (410) 528-7234, TABORETHIOPIANRESTAURANT.COM

\$\$, L, D, R

Most meat-serving restaurants in Baltimore aren't vegan friendly, and carnivorous folks would probably roll their eyes at most meat substitutes at the few vegan places in the city. But the vegetable combos at Tabor serve up a ton of vegan textures, flavors, and protein that should satisfy everyone. Ethiopian cuisine is characterized by complex spice mixes and plenty of vegetable dishes, including spiced lentils, yellow peas, collard greens, potatoes, beets, and more. You pick up the food by tearing off pieces of spongy injera bread and using the bread to pinch or scoop up each dish. If the excess of protein in the various lentil dishes (which I highly recommend) doesn't satisfy the meat-eater at the table, order The Baltimore dining combo (\$26.99), designed to serve two to three, which gives you seven vegetable dishes as well as four meat dishes: lega tibs (lean lamb chunks), key wot (spicy lamb stew), special tibs (more meat chunks), and kitfo (classic Ethiopian beef tartare). (Anna Walsh)

LUNA DEL SEA

300 W. PRATT ST., (410) 752-8383, LUNADELSEA.COM

\$\$\$ L, D, OUT, 10 P.M., R, DV

Expensive, classic surf-and-turf options, located appropriately near the Baltimore Convention Center and Camden Yards.

M&S GRILL

HARBORPLACE, 201 E. PRATT ST., (410) 547-9333, MCCORMICKANDSCHMICKS.COM

\$\$\$ L, D, P, OUT, R

Harborplace's slightly more casual McCormick & Schmick's spinoff is full of comfort seafood—like the fish and chips, crab cakes, and fried shrimp—priced for tourists.

MAIWAND GRILL

324 W. BALTIMORE ST., (410) 685-0208, MAIWAND-GRILL.COM

\$\$, L, D, BYOB, DV

The Helmand no longer has a monopoly on Afghan food in Baltimore. This spacious restaurant's menu mostly focuses on kabobs and vegetable side dishes.

MAIWAND KABOB

40 SOUTH ST., (410) 244-6810, MAIWANDKABOB.COM

\$\$\$ L, D, DV

Another Afghan counter-service restaurant, but no relation to the Maiwand Grill. This is the fifth and newest location for the Maryland chain that began in Howard County.

MCCORMICK & SCHMICK'S

711 EASTERN AVE., (410) 234-1300, MCCORMICKANDSCHMICKS.COM

\$\$\$ L, D, BYOB, P, OUT, R

Steaks, seafood, and the patio overlooking the harbor and the USS Constellation means your attention will be split. Nice wine list here.

MISS SHIRLEY'S CAFE

750 E. PRATT ST., (410) 528-5373, MISSSHIRLEYS.COM

\$\$, B, L, BR, P, DV

A high-end yet down-home soul-food joint famous for its brunch (and "Born on the Bay-o" bloody mary, garnished with shrimp and andouille sausage), Miss Shirley's is tourist-friendly but

not touristy, and popular with the locals too. Additional location in Roland Park.

MORTON'S THE STEAKHOUSE

300 S. CHARLES ST., (410) 547-8255, MORTONS.COM/BALTIMORE

\$\$\$ B, D, P, R

Morton's is coast-to-coast for a reason. It offers the steak and the sizzle, plus the private dining room for you and your guests so you can feel like the big shots you are.

NANDO'S PERI-PERI

421 W. BALTIMORE ST., (443) 681-3675, NANDOSPERIPERI.COM

\$, L, D, BYOB

Sure, it's a chain, but it's a good one. Get its Portuguese flame-grilled chicken either basted in your choice of sauce or in a sandwich. Veggie options, too.

PHILLIPS SEAFOOD

601 E. PRATT ST., (410) 685-6600, PHILLIPSSEAFOOD.COM

\$\$\$ L, D, OUT, R

Phillips is the original Baltimore Inner Harbor restaurant. Its jazzed-up space in the Power Plant building offers all the crabs you could dream up.

PRATT STREET ALE HOUSE

206 W. PRATT ST., (410) 244-8900, PRATTSTREETALEHOUSE.COM

\$\$, L, D, OUT

Great little brewpub scene with requisite big burgers and various ales on tap. Bonus: You can keep your glass if you pay a little more.

PUERTO 511

102 W. CLAY ST., (410) 244-8837, PUERTO511.COM

\$\$, D, BYOB, R

Jose Victorio Alarcon seems more like an artist than a businessman. This micro restaurant has unbelievable ceviche that will make you forget about your favorite sushi joint.

RUSTY SCUPPER

402 KEY HIGHWAY, (410) 727-3678, RUSTY-SCUPPER.COM

\$\$\$ L, D, BR, P, R

The Scup still brings it with pro service and excellent, if mostly traditional, food. Views can't be beat either.

RUTH'S CHRIS STEAK HOUSE

600 WATER ST., (410) 783-0033, RUTHSCHRIS-WATERST.COM

\$\$\$ D, P, R

Try the steak, lobster, or the steak and lobster. The location on Pier 5 (Eastern Avenue, technically) is somewhat more touristy.

SULLIVAN'S STEAKHOUSE

1 E. PRATT ST., (410) 962-5503, SULLIVANSSTEAKHOUSE.COM

\$\$\$ L, D, P, OUT, 10 P.M., R

With 19 locations from Anchorage to

Houston, this place has the formula for success with plenty of winners, from the steakhouse salad to shrimp-and-lobster bisque, to the filet or the giant 16-ounce rib-eye.

SUPANO'S PRIME STEAKHOUSE

110 WATER ST., (410) 986-4445, SUPANOSPRIMESTEAKHOUSEMD.COM

\$\$\$ L, D, DV, P, OUT, 10 P.M., R

Old-school joint with pricey steaks but reasonably priced sandwiches, pizza, and house-made pastas.

TIN ROOF

32 MARKET PLACE, (443) 873-8137, TINROOFBALTIMORE.COM

\$\$, L, D, P, 10 P.M., DV

If you go drinking at Power Plant Live, you've got to eat, and this Nashville-based chain offers you the chance to chow on some pub grub with a slight Mexican spin while you listen to live music.

TÍR NA NÓG

HARBORPLACE, 201 E. PRATT ST., (410) 483-8968, TIRNANOGBALTIMORE.COM

\$\$, L, D, P, OUT, 10 P.M., R

The usual pub grub served up by friendly pros in an Irish-pub interior with views of the Inner Harbor. Happy hours, bands, beer, and decent fish and chips—served with mustard sauce, if you want an alternative to malt vinegar. Locations in Philly and New York City as well.

TRINACRIA

406 N. PACA ST., (410) 685-7285, TRINACRIABALTIMORE.COM

\$\$, B, L

A treasure on Paca Street for more than 100 years, Trinacria boasts some of the best imported meats and cheeses in town, which the staff will happily prepare in a delicious sandwich like the muffedetto, which includes enough Italian meats to pack lunches for a week and an amazing olive spread. A supplementary sit-down outpost on Park Avenue and Centre Street opened last year.

THE YARD

110 S. EUTAW ST., (410) 209-2853, MARRIOTT.COM

\$\$\$ B, L, D, 10 P.M., R

The menu at The Yard is peppered with Baltimore flavors—an Old Bay-rimmed bloody mary, crab cakes, crab dip in a pretzel bowl—and covers the bases of locally sourced and sustainable seafood.

ZHONGSHAN RESTAURANT

323 PARK AVE., (410) 223-1881, ZHONGSHANCHINESE.COM

\$\$, L, D, DV

The only Chinese joint left in what used to be Baltimore's Chinatown, Zhongshan is also one of the most authentic Chinese restaurants in Baltimore.



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FEDERAL HILL



**4-1-0 STONE OVEN PIZZA FROM
MAD RIVER BAR AND GRILLE**



AFTERS CAFÉ

1001 S. CHARLES ST., (410) 244-0909

\$

This sweet spot serves frozen yogurt, pastries, and Illy coffee and espresso drinks, and it's open until midnight on the weekends for a post-dinner date and jittery fix.

THE ABBEY BURGER BISTRO

1041 MARSHALL ST., (443) 453-9698,

ABBEBURGERBISTRO.COM

\$\$, L, D, OUT, 10 P.M., DV

The slightly Harry Potter-esque atmosphere doesn't detract from this thoroughly American eatery, which offers a build-your-own burger checklist. Highlights: fried plantains, kangaroo, pretzel rolls, Wisconsin manchego, white truffle oil, and herb yogurt.

BABA'S MEDITERRANEAN KITCHEN

745 E. FORT AVE., (410) 727-7482, BABASKITCHEN.

NET

\$, L, D, BYOB, OUT

The charming mint-green corner café is helmed by a CFO—chief falafel officer—who dishes up some of the best falafel in the city at a more-than-reasonable price. Look for the zucchini fries.

BANDITOS TACOS & TEQUILA BAR

1118 S. CHARLES ST., (443) 835-1517, BANDITOSBK.COM

\$\$, D, BR, DV

Its specialties are right there in its name: tacos and tequila. But if, for whatever reason, those don't appeal to you, Banditos also offers wings, burgers, and sandwiches, along with your standard drunk-eating snacks, such as nachos, bacon mac and cheese, and chicken tenders.

BLUE AGAVE RESTAURANTE Y TEQUILERIA

1032 LIGHT ST., (410) 576-3938,

BLUEAGAVERESTAURANT.COM

\$\$, L, D, OUT, 10 P.M., R, DV

The most refined of Fed Hill's Mexican offerings—but lest you get the wrong impression, there's plenty of energy in the exposed-brick dining room. If you polish off a 2-foot burrito in one half-hour go, you eat for free and get your name on the wall and a free T-shirt.

BLUE MOON TOO

1024 LIGHT ST., (410) 522-3940,

BLUEMOONBALTIMORE.COM

\$, B, L, BR

Blue Moon Cafe opened this second location last year, so you can feast on French toast, specialty pancakes, and omelets without fighting your way to Fells Point.

BOOKMAKERS COCKTAIL CLUB

31 E. CROSS ST., (443) 438-4039,

BOOKMAKERSBALTIMORE.COM

\$\$\$ D, R, 10 P.M.

Bookmakers is far more upscale than most of its neighbors. Go for its impressive list of handcrafted cocktails, stay for the upscale American cuisine—think fried frog legs rather than Buffalo wings.

BROTHERS SUSHI

1035 S. CHARLES ST., (410) 837-9888,

BROTHERSSUSHI.COM

\$\$, L, D, DV

Order sushi a la carte or trust the chef's choice of sushi with its sushi bar entrees. For those not into raw fish, Brothers Sushi also offers noodles, fried rice, and teriyaki entrees, as well as bento boxes for both lunch and dinner.

C&R PUB

1117 S. CHARLES ST., (410) 223-2269, CNRPUB.COM

\$\$, L, D, BR, OUT

Formerly known as Cowboys and Rednecks Pub, this laid-back Fed Hill hangout offers the standard selection of bar food.

EL POLLO REAL

1101 LIGHT ST., (443) 759-4193,

ELPOLLOREALRESTAURANT.COM

\$\$, L, D, DV

Fast-casual Peruvian rotisserie chicken with some Peruvian specialties. But if quesadillas or subs are more your style, don't worry, it offers those, too.

FAT LARRY'S

1026 S. CHARLES ST., (443) 759-7302, FATLARRYS.

NET

\$, L, D, 10 P.M., DV

Cheese steaks, chicken steaks, and hoagies. Open until 2:30 a.m. on Friday and Saturday nights, in case you need some meat and carbs to soak up the alcohol in your stomach.

FELICI CAFÉ

1035 LIGHT ST., (443) 388-9692, FELICICAFE.COM

\$, L, D, OUT, DV

One of the healthier dining options in the neighborhood with greens available in salad form or liquid form via one of the café's smoothies or juices.

GRILLED CHEESE & CO.

1036 LIGHT ST., (410) 244-6333,

ILOVEGRILLEDCHEESE.COM

\$, L, D, DV

All the variations on the classic comfort-food sandwich you could hope for. Other locations in Catonsville, Sykesville, and Gambrills.

HARBORQUE

1125 S. CHARLES ST., (410) 685-7675, HARBORQUE.

COM

\$\$, L, D, OUT

A rare, in-the-city-limits Carolina-style barbecue hub. They pile the meat—be it pulled pork, pit beef, or pit ham—high on the sesame seed-covered bun. Park in the West Street Garage—the first hour is free.

HOMESLYCE

1741 LIGHT ST., (443) 501-4000, HOMESLYCE.COM

\$\$, D, DV, 10 P.M.

A solid selection of salads, sandwiches (try the three little pigs), pizza, and the titular "slyce"—a pizza rolled up almost like a calzone. Lunch Thursday-Sunday. Additional locations in Mount Vernon, Canton, and Columbia in Howard County.

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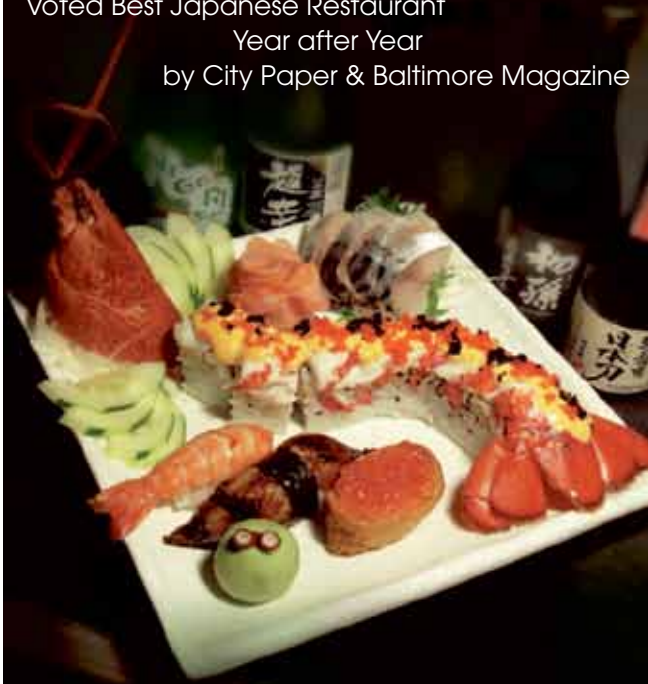
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THE LOCAL FRY

21 E. CROSS ST. (410) 244-1283.
THELOCALFRY.COM

\$\$, D, BYOB, 10 P.M., DV

House-made fries here are elevated from a side dish to the centerpiece: French fries are loaded with plenty of toppings to make a full meal. If deep-fried spuds aren't your style, there are salads, banh mi sandwiches, and Buffalo wings, too. Open for lunch on weekends.

MAD RIVER BAR AND GRILLE

1110 S. CHARLES ST. (410) 727-2333.
MADRIVERBALTIMORE.COM

\$\$, L, D, BR, 10 P.M.

Light on ambiance but heavy on the youngest, loudest residents of Fed Hill, this nighttime hot spot, in a converted bank, offers pub food aplenty.

MAGERK'S PUB AND GRILL

1061 S. CHARLES ST. (410) 576-9230.
MAGERKS.COM/FEDERALHILL

\$, L, D, OUT, DV

Try the immense roast beef club, which delivers that painfully full feeling for your buck, at this Cross Street staple.

MATSURI

1105 S. CHARLES ST. (410) 752-8561.
MATSURI.US

\$\$, L, D, OUT, DV

Order the bento box to sample this Japanese restaurant's house salad, miso soup, and sushi offerings.

METROPOLITAN COFFEEHOUSE AND WINE BAR

902 S. CHARLES ST. (410) 234-0235.
METROBALTO.COM

\$\$, B, L, D, BR, OUT

Few places as nice as this dark-stained wooden bar serve hot breakfasts every weekday; off that menu, try the Mexican omelet with the chorizo. Order appetizers later in the day, particularly the fried goat cheese.

MI & YU NOODLE BAR

1016 S. CHARLES ST. (443) 388-9295.
MIANDYUNOODLEBAR.COM

\$\$, L, D, DV

Unpretentious space with only a couple of noodle bowls on the menu. But while the options are limited, they're seriously hearty, with different noodles and the option of adding extra protein available.

MOTHER'S FEDERAL HILL GRILLE

1113 S. CHARLES ST. (410) 244-8686.
MOTHERSGRILLE.COM

\$\$, L, D, BR, P, OUT, 10 P.M., DV

Wedge past the clusters of rowdy twentysomethings to order from the menu of bar food: potent Buffalo shrimp, Adam's Beef Sirloin

Cheesesteak, and a filet-and-shrimp Caesar salad.

NO WAY JOSE CAFÉ

38 E. CROSS ST. (410) 752-2837.
NOWAYJOSECAFE.COM

\$\$, L, D, BR, 10 P.M., DV

Down-to-earth and festive, No Way Jose serves up authentic Mexican fare—street corn with queso fresco on game days, churros and chocolate, and chicken taquitos. Open for lunch Thursday through Sunday.

NOBLES BAR AND GRILL

1024 S. CHARLES ST. (410) 727-1355.
NOBLESBARANDGRILL.COM

\$, BR, D

Though one might be more in the mood for a liquid diet when in Nobles, the kitchen whips up some delicious, greasy grub to sop up booze.

PORTERS OF FEDERAL HILL

1032 RIVERSIDE AVE. (410) 332-7345.
PORTERSFEDERALHILL.COM

\$\$, D, BR

It's classic Baltimore corner bars like this where you'll find the real neighborhood drinking (not always easy to find in Fed Hill). But don't sleep on the food. The ham-and-Old-Bay-loaded Chesapeake fries are basic but better than serviceable.

REGI'S AMERICAN BISTRO

1002 LIGHT ST. (410) 539-7344.
REGISAMERICANBISTRO.COM

\$\$, L, D, BR, OUT, R, DV

Order a great rendition of bacon-brie-and-Parmesan tots at this longstanding Federal Hill haunt. Or go with something more substantial, such as the Eastern Shore pasta with crab, shrimp, corn, and tomatoes.

ROPEWALK TAVERN

1209 S. CHARLES ST. (410) 727-1298.
ROPEWALKTAVERN.COM

\$\$, D, 10 P.M.

A cavernous nighttime hot spot that attracts a young crowd with its daily bargains. The solid Gipper hamburger answers the question, "Where's the beef?" If you're not feeling Reaganesque, try the wings. Open for lunch Friday through Sunday.

THE ROWHOUSE GRILLE

1400 LIGHT ST. (443) 438-7289.
THEROWHOUSEGRILLE.COM

\$\$, D, BR, R

A prime example of the Baltimore rowhouse: Exposed brick and hardwood floors complement the New American menu. A good-sized selection of mussels preparations, served with addictive fries, makes the shellfish an obvious choice.

RYLEIGH'S OYSTER

36 E. CROSS ST. (410) 539-2093.
RYLEIGHS.COM

\$\$, L, D, BR

Once home to Baltimore's first brewpub, Ryleigh's has long since

**WHERE TO HAVE YOUR BOOK CLUB MEET****ENCANTADA**

800 KEY HIGHWAY. (410) 752-1000. ENCANTADABALTIMORE.COM

\$\$\$, L, D, BR

A good book club location needs to meet a few criteria. It needs to have enough space for large-ish parties. It needs good drinks and good food, preferably the sort of food that you can snack on as a group. And it needs to be the sort of spot that will let you linger as your conversation carries on and inevitably wanders off the topic of books. Encantada, a vegetable-focused restaurant located on the third floor of the American Visionary Art Museum, handily checks off all those boxes. The airy, brightly decorated space offers small vegetable-based plates—turnips masquerading as deviled eggs, for instance—that are ideal for passing around the table, as well as meat-based entrees for those craving something more substantial. The cocktails are fun and inventive, and for anyone in your group abstaining from alcohol, there are also juices and smoothies packed full of fruits and veggies. And Encantada's tucked-away location usually means that the place is far from packed, so there should be no pressure for you to vacate your table if the literary analysis gets intense. (Anna Walsh)

transformed into a vaunted warm-weather hangout for the beautiful people of Federal Hill. Oysters are a guaranteed win, but try out the other seafood options too. Other locations in Hunt Valley and Mount Vernon.

SOBO CAFÉ

6 W. CROSS ST. (410) 752-1518.
SOBOCAFE.NET

\$\$, L, D, BR, OUT, R

A brightly colored eatery that samples the best dishes from every corner of the globe. Rosemary hummus, Korean chicken fried steak, chicken liver mousse, and mushroom stuffed chard.

SOCIAL PUB & PIE

25 E. CROSS ST. (410) 234-0376.
SOCIALPUBBALTIMORE.COM

\$, D, OUT

The only coal-fired pizza on Cross Street, this watering hole gets jam-packed for football games. Slices are thin, sauce is house-made, and 8-inch pies are just \$6 during the week.

STALKING HORSE

26 E. CROSS ST. (410) 244-6722.
STALKINGHORSEBALTIMORE.COM

\$\$, D, OUT

Reliably tasty deep-fried foods, such as meaty garlic-Parmesan Buffalo wings, are served up here, along with

myriad loaded waffle fries. Easy on the wallet, if not on the waistline. Lunch is served on Saturday and Sunday.

TABRIZI'S

500 HARBORVIEW DRIVE. (410) 727-3663.
TABRIZIS.COM

\$\$, D, P, OUT, R

A ritzy, seasonally operating waterfront venue popular for weddings, Tabrizi's is known for its elegant Mediterranean and Middle Eastern food that covers the geographical spread.

THAI ARROY

1019 LIGHT ST. (410) 385-8587.
THAIARROY.COM

\$\$, L, D, OUT, BYOB, DV

Select your spice level at this Federal Hill staple. Tom kha soup, ordered spicy, packs just the right amount of heat.

THAI YUM

1006 LIGHT ST. (410) 528-2146.
THAIYUM.COM

\$\$, L, D, BR, OUT

Slightly fancier than Thai Arroy, Thai Yum offers street seating when in season, as well as some less traditional entrees such as maple-marinated duck breast in peanut sauce, and asparagus shrimp.

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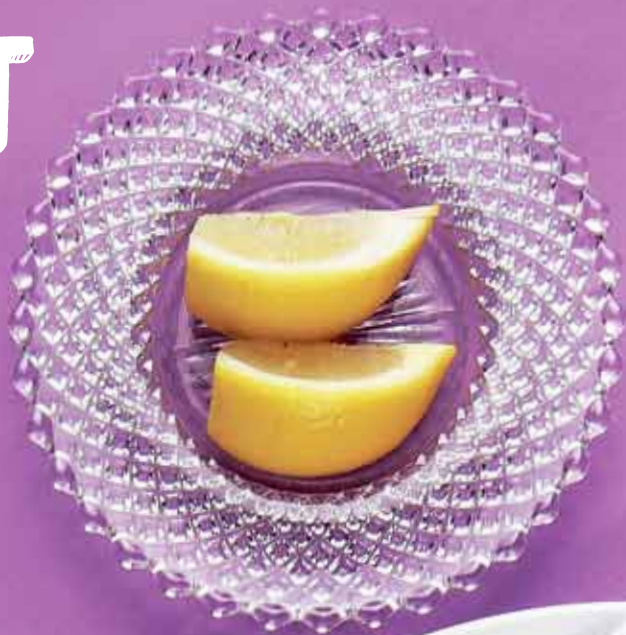
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FELLS POINT

CAST-IRON CRAB CAKE FROM
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ABBEY BURGER BISTRO FELLS POINT

811 S. BROADWAY, (410) 522-1328,
ABBEYBURGERBISTRO.COM

\$, L, D, 10 P.M.

The soccer-loving pub in Federal Hill opened this new location at the beginning of this year. Features the same build-a-burger checklist with unconventional meat options—kangaroo, anyone?

THE ADMIRAL'S CUP

1647 THAMES ST., (410) 534-5555,
THEADMIRALSCUP.COM

\$\$, L, D, OUT

This waterfront restaurant pleases patrons with the seafood-centric menu that Fells Point tourists and locals alike are after. Check out the crabby mac and cheese and grilled tuna Cobb salad.

ALE MARY'S

1939 FLEET ST., (410) 276-2044,
ALEMARYS.COM

\$\$, D, BR, OUT

A dollar goes a long way on food here—huge entrees and lots of rib-sticking sides, including a wide array of tater tots. Lunch on weekends.

ALEXANDER'S TAVERN

710 S. BROADWAY, (410) 522-0000,
ALEXANDERSTAVERN.COM

\$\$, L, D, BR, OUT, 10 P.M.

The tater tot menu kills, but the full weight of the offerings—including burgers, steaks, and crab cakes—will satisfy a gourmand.

BARCOCINA

1629 THAMES ST., (410) 563-8800,
BARCOCINA.COM

\$\$\$, L, D, BR, OUT, 10 P.M.

Named Best Outdoor Dining by City Paper in 2014, Barcocina provides a great view of Broadway pier and across the water into Locust Point. The Mexican-inspired cuisine extends to unconventional, excellent dessert empanadas and tacos, including grilled lemon fish and mushroom tinga.

BERTHA'S

734 S. BROADWAY, (410) 327-5795,
BERTHAS.COM

\$\$\$, L, D

Serving mussels for years, this place knows its way around a stick of butter, a bottle of sherry, and a spice rack—who knew chicken livers could be so good?

THE BLACK OLIVE

814 S. BOND ST., (410) 276-7141,
THEBLACKOLIVE.COM

\$\$\$, L, D, R

The specialty here is grilled whole

fresh fish with the house sauce. Most diners select their own catch or go with the catch of the day. A recommended alternative is the kakavia, an amazing Greek stew.

BLUE MOON CAFÉ

1621 ALICEANNA ST., (410) 522-3940,
BLUEMOONBALTIMORE.COM

\$, B, L, D, BR

There's a reason for the line out front whenever this place is open—it's strictly breakfast food, done with delicious creativity. Especially known for its Captain Crunch French toast. Open 24 hours on the weekend.

BOND STREET SOCIAL

901 S. BOND ST., (443) 449-6234,
BONDSTREETSOCIAL.COM

\$\$, D, BR, P, OUT, R

Shared dishes run the gamut, from spicy lobster rangoon and baked Brie pockets to pulled duck confit arepas and scallops. Cocktails get at least equal billing at this semi-swanky meet market.

BRICK OVEN PIZZA

800 S. BROADWAY, (410) 563-1600,
BOPPIZZA.COM

\$\$, L, D, 10 P.M., DV

Outstanding pizza with a light crust, but this spot doesn't slouch when it comes to wraps and pasta either.

DARBAR

1911 ALICEANNA ST., (410) 563-8008,
DARBARBALTIMORE.COM

\$\$, L, D, P, DV

A destination for very good Indian food, from perennials such as chicken tikka masala and saag paneer to the more exotic, such as bengan aftar, a fried eggplant specialty.

DOGWATCH TAVERN

709 S. BROADWAY, (410) 276-6030,
DOGWATCHTAVERN.COM

\$, L, D, OUT, 10 P.M.

Respectable pub grub, with excellent soups and a chicken pot pie that'll bring you back.

DUDA'S TAVERN

1600 THAMES ST., (410) 276-9719,
DUDASTAVERN.COM

\$\$, L, D, OUT, 10 P.M.

Crab cakes, yes, and a full gamut of tasty options (including Taylor pork roll!), but for those looking to drop some cash, try the stupendous "bay pilot seafood medley," which is totally worth it.

THE GREENE TURTLE

718-722 S. BROADWAY, (410) 342-4222,
THEGREENETURTLE.COM

\$\$, L, D, OUT, 10 P.M.

It's a big menu from a big outfit



WHERE TO GO FOR BRUNCH WHEN YOU'RE STILL KINDA DRUNK FROM THE NIGHT BEFORE

JOHNNY RAD'S

2108 EASTERN AVE., (443) 759-6464, JOHNNYRADS.COM

\$\$, L, D, BR, 10 P.M.

There are certain things required to qualify for this category: 1) It MUST be dark, 2) there must be the means to remain drunk, and 3) there must be hearty food to keep you from going over the edge. Johnny Rad's has them all. A dark skater bar with a huge beer list (not to mention the killer mimosas and bloody marys) and greasy pizza with bready, booze-absorbent crust, Rad's is the first place that comes to mind when, well, we're still a bit out of our minds.

Order a large format Rodenbach sour beer to share, rounds of coffee (and keep 'em coming), and the breakfast pizza and it won't be long before you forget you're eating brunch and not late-night grub. That breakfast pizza deserves a visit in and of itself: Loaded with sharp cheddar cheese, pancetta (!!) bacon, a house-made hollandaise sauce, and then topped with bright yellow over-easy eggs, it's the perfect mix of brunch and pizza ingredients. And then the maple sausage that's hidden throughout the pizza hits you in the face and silence washes over the table. It's enough to make me wanna get drunk right now so I have an excuse to go. (Ryan Detter)

(with almost 40 locations in four states and Washington, D.C.), so expect plentiful drinking grub.

HENNINGER'S TAVERN

1812 BANK ST., (410) 342-2172, HENNINGERTAVERN.COM

\$\$\$

OK, so Gruyere-and-leek bread pudding with a Cornish game hen and a side of jus-soaked haricot verte. Yum. Just go and see the rest yourself. The place is priceless.

HUNGRY ANDY'S

629 S. BROADWAY, (410) 558-1869, HUNGRYANDYS.COM

\$\$, L, D, DV

Everything you expect from a deli—subs, wings, cheese steaks, hot dogs, barbecue—only tastier.

JIMMY'S RESTAURANT

801 S. BROADWAY, (410) 327-3273

\$\$, B, L

Baltimore's platonic ideal of a breakfast joint also offers T-bones and New York strips, a full menu of subs and sandwiches, and burgers and dogs. Plus, pretty darn cold beer.

KALI'S COURT

1606 THAMES ST., (410) 276-4700, KALISCOURT.COM

\$\$\$

Exquisite fish dishes, bouillabaisse, plus lamb. Fit for royalty.

KALI'S MEZZE

1606 THAMES ST., (410) 563-7600, KALISMEZZE.COM

\$\$\$

Mediterranean tapas that, strategically selected, can fill you up without emptying your wallet and will leave you wanting to come back soon.

KOOPER'S TAVERN

1702 THAMES ST., (410) 563-5423, KOOPERSTAVERN.COM

\$\$, L, D, BR, OUT, 10 P.M.

A wide variety of good burgers every day, and don't miss the Belgian beers paired with a mussels-and-fries menu on Thursdays.

LOBO

1900 ALICEANNA ST., (410) 327-0303, LOBOFELLSPOINT.COM

\$\$\$

This relaxing neighborhood spot

offers lots of snacking by way of a variety of soups, salads, charcuterie, sandwiches, and desserts. Also offers up an extensive beer list and cocktail options.

LOUISIANA RESTAURANT

1708 ALICEANNA ST., (410) 327-2610, LOUISIANARESTAURANT.COM

\$\$\$

An old-school white-tablecloth vibe with cuisine that brings a little bit of New Orleans to Fells Point.

MARE NOSTRUM RESTAURANT

716 S. BROADWAY, (410) 327-6173, MARENOSTRUMBALTIMORE.COM

\$\$, D, BYOB

The fish at this Mediterranean and Turkish restaurant is about as fresh as you can get: Mare Nostrum has it flown in from the Aegean Sea. Environmentally friendly? Not exactly. Divinely fresh? Oh yeah. One of CP's top 10 new restaurants of 2015.

MAX'S TAPHOUSE

737 S. BROADWAY, (410) 675-6297, MAXS.COM

\$\$, L, D, OUT

The place is all about the beer and has easily the widest selection in town, with 140 taps and more than 1,200 bottled varieties. It serves what goes well with it: dense burgers, wraps, chicken, and deep-fried delectables with dips.

NANAMI CAFÉ

907 S. ANN ST., (410) 327-9400, NANAMICAFE907.COM

\$\$\$

Fresh, bountiful, and comparably affordable—three good reasons why this is a destination for sushi-philes, the fourth being that it has outdoor seating overlooking the harbor.

NO. 1 TASTE

224 S. BROADWAY, (410) 732-2288, NUMBERONETASTE.COM

\$\$, L, D, DV

Plain ol' Chinese takeout for sure, though it's the best of that sort in Fells and the portions are more than generous.

THE OLIVE ROOM AT THE INN AT THE BLACK OLIVE

803 S. CAROLINE ST., (443) 681-6316, THEBLACKOLIVE.COM

\$\$\$

The same exacting sensibility as the Black Olive, only a more diverse and affordable menu—plus an exceptional view of the harbor from atop a waterfront inn.

ONE-EYED MIKE'S

708 S. BOND ST., (410) 327-0445, ONEEYEDMIKES.COM

\$\$\$

Separate from the boozing boom of Fells bars, One-Eyed Mike's hides among some rowhouses on Bond and offers up an unexpected selection of

wines and interesting bar food like potato pancakes and Thai shrimp.

PAPI'S TACOS

1703 ALICEANNA ST., (410) 299-8480, PAPISTACOSFELLS.COM

\$\$, L, D, BR, OUT

Started by Charlie Gjerde, this is a hip-enough riff on Mexican with options like lobster or chorizo tacos and a "mission" style burrito.

PETER'S INN

504 S. ANN ST., (410) 675-7313, PETERSINN.COM

\$\$\$

The remarkably creative and adventurous menu (the things one can do with a parsnip!) changes weekly, but some things—the filet mignon/New York strip option, and the famously delicious salad-and-garlic-bread combo—are staples. Among the best bets in Baltimore dining.

PIERPOINT RESTAURANT

1822 ALICEANNA ST., (410) 675-2080, PIERPOINTRESTAURANT.COM

\$\$\$

Into the locavore thing way before it became cool, Pierpoint has Maryland cuisine with an imaginative, contemporary twist.

THE POINT IN FELLS

1738 THAMES ST., (410) 327-7264, THEPOINTINFELLS.COM

\$\$\$

The kitchen knows what it's doing here and serves its eclectic menu to both the fancy and the grubby with style.

POINTS SOUTH LATIN KITCHEN

1640 THAMES ST., POINTSSOUTHBALTIMORE.COM

\$\$\$

Replacing the Italian restaurant and nightclub Anastasia, Points South serves upscale Latin American fare, including ceviche and arepas.

RED STAR

906 S. WOLFE ST., (410) 675-0212, REDSTARBAR.US

\$\$\$

Burgers, pizza, wraps, and a huge selection of creative, filling salads, all done with a flair that pairs well with the smartly curated wines, beers, and specialty cocktails.

RIPTIDE BY THE BAY

1718 THAMES ST., (410) 732-3474, RIPTIDEBYTHEBAY.NET

\$\$\$

This noted crab house has a loud and boozy downstairs and a more pleasant upstairs, so everybody's welcome. Make sure you try the seafood chowder.



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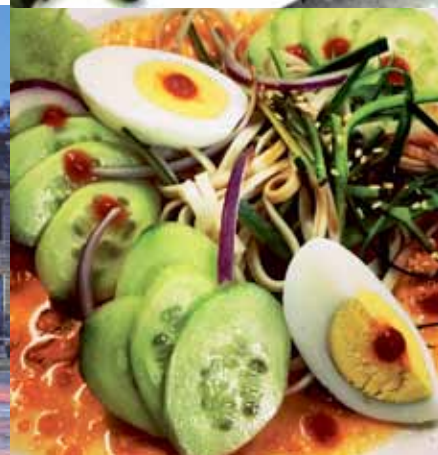
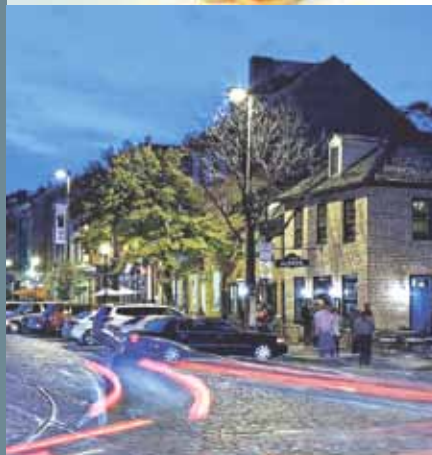
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 410.327.7264 thepointinfells.com





WHERE TO TAKE YOUR OUT-OF-TOWN PARENTS TO DINNER

SALT

2127 E. PRATT ST., (410) 276-5480, SALTAVERN.COM

\$\$\$, D, R

Your folks are in town. You've gone to ballgames and the Baltimore Museum of Art. You've made them breakfast and taken them to your favorite local. Now they want to treat you to dinner.

Take them to Salt. The setting is cosmopolitan but not pretentious. Ditto for the food which offers sophistication without preciousness. Salt's evergreen menu items—the duck fat fries, the beef sliders with foie gras, the coriander and pepper-crusted tuna with those little crispy gems of potstickers—may nod to past food fads, but the excellence of both the ingredients and the execution makes us return to them again and again. Your folks are footing the bill: Give them the opportunity to host an evening out that will feel fancy and grown-up without breaking the bank. (Mary Zajac)

RYE

807 S. BROADWAY, (443) 438-3296, RYEBALTIMORE.COM

\$\$, D, 10 P.M.

Named one of America's best bars by Esquire magazine in 2014 (do not sleep on the cocktail list and Sazaracs), Rye has a tapas-style menu that's worthy of praise too.

SIP & BITE

2200 BOSTON ST., (410) 675-7077, SIPANDBITE.COM

\$, B, L, D, 10 P.M., DV

Round-the-clock dining with a rock 'n' roll attitude and possibly Mobtown's most extensive menu.

SLÁINTE

1700 THAMES ST., (410) 563-6600, SLAINTEPUB.COM

\$\$, B, L, D, OUT, 10 P.M., DV

The Irish aren't known for the quality of their food (well, maybe except for breakfast, if you're into those puddings), but Sláinte is. And if you're a fan of rest-of-the-world football or rugby, you'll find yourself here to watch matches anyway.

STICKY RICE

1634 ALICEANNA ST., (443) 682-8243, BMORESTICKY.COM

\$\$, L, D, OUT, DV

The sushi/sashimi experience is worth the visit, but fill out the meal with those extra-special sticky balls

and tater tots.

STUGGY'S

809 S. BROADWAY, (410) 327-0228, STUGGYS.COM

\$, L, D

The best-dressed dogs in town, hands down, and superior hand-cut fries to boot.

THAMES STREET OYSTER HOUSE

1728 THAMES ST., (443) 449-7726, THAMESSTREETOYSTERHOUSE.COM

\$\$\$, L, D, OUT, R

Fresh seafood dishes done in a New England style, with a relaxed atmosphere and knowledgeable service. The Maryland-style crab soup with short rib is not to be missed. Raw bar open late.

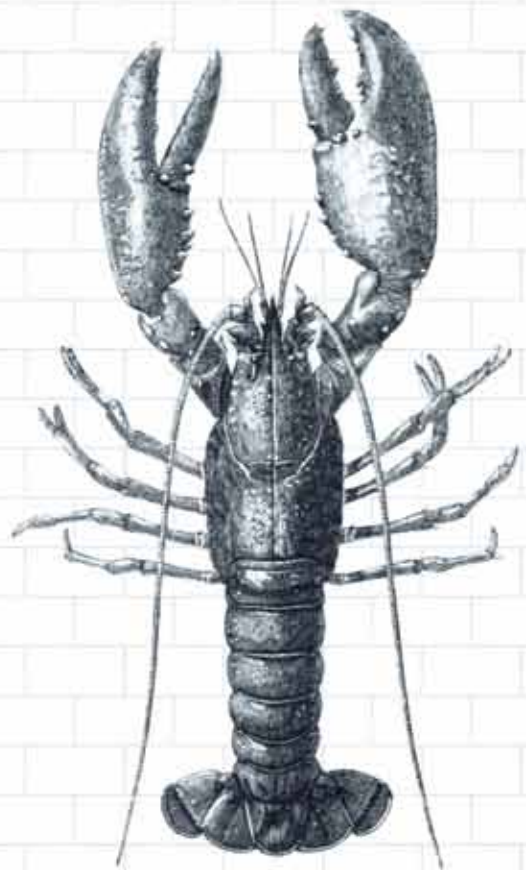
TORTILLERIA SINALOA

1716 EASTERN AVE., (410) 276-3741, TORTILLERIA-SINALOA.COM

\$, B, L, D

Easily the best corn tortillas in town, and once those tortillas are filled with perfectly seasoned fresh fish, fresh chunky guacamole, and salsa, possibly the best tacos in the world.

THE OYSTERS ARE JUST THE BEGINNING.



1728 Thames Street, Baltimore, MD 21231

443-449-7726

thamesstreetoysterhouse.com



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FELLS POINT

TWIST

723 S. BROADWAY, (410) 522-4000,
TWISTFELLSPOINT.COM

**\$\$, B, L, D, BR, OUT, BYOB,
10 P.M.**

Twist says it's Mediterranean, but the American sandwiches are really the highlight of its menu. Also has a huge list of all-day breakfast options.

V-NO WINE BAR

905 S. ANN ST., (410) 342-8466,
V-NOWINEBAR.COM

\$, D, OUT

Nuts, cheeses, pâté, and cured meats to complement the wine—all while cozying up in the year-round (with blankets) outdoor seating. Lunch Friday-Sunday.

WATER FOR CHOCOLATE

1841 E. LOMBARD ST., (410) 675-7778,
WATERFORCHOCOLATE.COM

\$\$, B, L, D, BR, OUT, DV

This cozy Upper Fells spot suffered from a fire early last year, but residents and frequent customers banded together to raise money to restore the business—a testament to how loved its Southern comfort food is.

WATERFRONT HOTEL

1710 THAMES ST., (410) 537-5055,
WATERFRONTHOTEL.US

\$\$, L, D, BR, OUT

The publike atmosphere belies the quality of the food, which is a considerable cut above your average Fells Point bar fare, especially the pork-

belly tacos and barbecue.

WATERFRONT KITCHEN

1417 THAMES ST., (443) 681-5310,
WATERFRONTKITCHEN.COM

\$\$\$, L, D, BR, OUT

Very special farm-to-table surf and turf with plenty of vegetarian options too. It's all served with a spectacular view overlooking the harbor.

THE WHARF RAT

801 S. ANN ST., (410) 276-8304,
THEWHARRAT.COM

\$, L, D, 10 P.M.

Pretty impressive food spread, given that the bartenders cook right there behind the bar. Recommended: the fish and chips.

WOODY'S RUM BAR

821 S. BROADWAY, (410) 563-6800,
WOODYSRUMBAR.COM

\$\$, L, D, BR, OUT, 10 P.M.

Tacos, sandwiches, and pub grub with a fantastic view of the harbor, but this place—as the name suggests—is really about the drinks. Closed for the winter, but it'll be back Opening Day.

ZE MEAN BEAN CAFÉ

1739 FLEET ST., (410) 675-5999,
ZEMEANBEAN.COM

\$\$, L, D, BR, OUT, R

If you know and love Slavic cuisine, look no further—and don't forget the Sunday jazz brunches.



WHERE TO ROOT FOR THE STEELERS AND NOT GET BOOED OUT OF THE BAR

TODD CONNER'S

700 S. BROADWAY, (410) 537-5005, TODDCONNERS.COM

\$\$, L, D, BR, OUT, 10 P.M., DV

There are few better ways to make yourself an instant enemy of Ravens fans in most Baltimore bars than to show up in black and gold, Terrible Towel in hand. While some Steeler fans may embrace the opportunity for banter with those in purple and black, those who want to watch among like-minded fans can settle in at Fells Point's corner bar Todd Conner's without fear of retribution for their team allegiance. TC's runs drink specials for every game and has chef's specials every day in addition to its regular menu that ranges from such standards as wings and cheesesteaks to more creative snacks like boudin balls and its popular fried goat cheese. Fans that get there early enough (before 2 p.m.) can score brunch specials as well. As an added bonus, if the game turns out to be dull, the staff is always entertaining. (Jennifer Waldera)



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SEARED MONKFISH FROM MAGGIE'S FARM

BIG BAD WOLF'S HOUSE OF BARBEQUE

5713 HARFORD ROAD, (410) 444-6422,
BIGBADWOLFSBBQ.COM

\$, L, D, OUT

Barbecue doesn't have to be rocket science, and this carry-out keeps things simple with its menu of meats, seven sauces, and sides (in addition to offerings of sandwiches and salads). But everything is pretty tasty, so it's not like picking a particular combination will be easy. For a little local flavor, try the Eastern Shore chicken.

GREEN ONION MARKET

5500 HARFORD ROAD, (410) 444-1718,
GREENONIONMARKET.NET

\$, L, D, P

The menu at this food market isn't too big, but the fresh ingredients, which are also sold at the counter, make for tasty salads and sandwiches. Closed Mondays.

HAMILTON TAVERN

5517 HARFORD ROAD, (410) 426-1930,
HAMILTONTAVERN.COM

\$\$, D, BR, OUT, 10 P.M.

Hamilton Tavern's cheery service, cozy atmosphere, and delicious, down-to-earth food will make you immediately feel right at home. Try





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WHERE TO GET COFFEE AND A SANDWICH WITHOUT THE
PRETENSE (AND COST) OF FANCIER COFFEEHOUSES

ZEKE'S COFFEE

4607 HARFORD ROAD, (410) 254-0122, ZEKESCOFFEE.COM

\$, B, L, P, OUT

Possibly the most popular brand of coffee sold throughout Baltimore, Zeke's has a cult following in the city that might suggest it would be accompanied by the requisite high price tag and I'm-on-my-Macbook-here-all-day-so-don't-think-you're-getting-this-seat-anytime-soon kind of ambiance at its shop on Harford Road. Instead, it's pleasantly surprising to pop into the unassuming storefront on a Saturday afternoon to find groups and pairs of diners and coffee-drinkers chatting (yes, talking to each other, in person) at no-frills, comfortable tables, and a staff at the counter who are happy to allow time to peruse the short menu and answer questions (#nojudgment). With a lunch check that clocked in at under \$15 for sandwiches and coffees, the prices are as impressive as the lack of pretense, both reasons to keep visiting the local roaster's cafe. (Jennifer Waldera)

the moulés et frites, or the brisket on a biscuit—smoked brisket rubbed with Zeke's coffee on a sweet potato, jalapeno, and cheddar biscuit.

KOCO'S PUB

4301 HARFORD ROAD, (410) 426-3519, KOCOSPUB.COM

\$\$, L, D, P, R

Koco's is a neighborhood institution, and not just because it has been around for so long. The pub food always delivers, but it is the massive crab cake, filled with jumbo lump meat, that ranks among the best in the city and keeps bringing customers back.

LAURAVILLE HOUSE

4528 HARFORD ROAD, (410) 444-6664, LAURAVILLEBBQHOUSE.COM

\$, L, D, P, OUT, 10 P.M.

Dive-y, with the requisite dive-y food—nachos, burgers, wings—but the highlight here is the barbecue, with tender, hickory-smoked baby-back ribs, brisket, and pulled pork.

MAGGIE'S FARM

4341 HARFORD ROAD, (410) 254-2376, MAGGIESFARMMD.COM

\$\$\$, L, D, BR, P, OUT, R, DV

This farm-to-table restaurant has one of the best charcuterie offerings

in town and a small menu of rustic dishes that boast seasonal ingredients, all of which are executed quite well.

RED CANOE CAFE

4337 HARFORD ROAD, (410) 444-4440, REDCANOECAFE.VIRB.COM

\$, B, L, P, OUT

Browse in Red Canoe's bookstore, then order a grilled sandwich or a wrap from its cafe.

SILVER QUEEN CAFE

5429 HARFORD ROAD, (443) 345-2020, SILVERQUEENCAFE.COM

\$\$, D, BR, BYOB, R

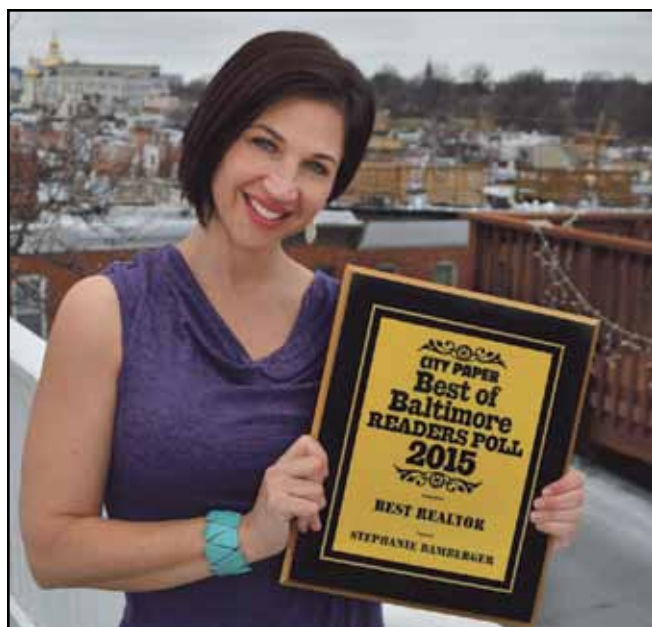
A cozy addition to the dining scene in Hamilton, with a small menu of gourmet pizzas and high-class New American entrees.

TASTE THIS

4915 HARFORD ROAD, (443) 388-8478, FACEBOOK.COM/TASTE-THIS-BALT-747771531947664/

\$, B, L, D

Comfort food at its finest: pork ribs, baked potatoes loaded with toppings, mac and cheese, and plenty of other down-home soul food dishes to fill you up.



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BIBIMBAP FROM THE GREEN BOWL

FOOD TRUCKS

ALADDIN GRILL

@ALADDINGRILL1, FACEBOOK.COM/
ALADDIN-GRILL-1419055944979467

Mediterranean and Middle Eastern cuisine made with fresh ingredients for an affordable price. Get hearty platters such as the chicken souvlaki or go for a simple falafel sandwich.

BISTRO LUNCH BOX

@BISTROLUNCHBOX,
BISTROLUNCHBOX.COM

Catering to the mobile gourmet, the Lunch Box specializes in fresh, restaurant-quality food. And its gourmet touch extends to six varieties of fries, including Black Truffle Bacon Fondue.

CRUISIN CAFE

@CRUISINCAFE LLC

This American-style mobile cafe is best with its lunch-y varieties, such as the wraps and sandwiches. The Crabby Fries are also a favorite.

FLAVOR CUPCAKERY

@FLAVORCUPCAKERY, FLAVORCUPCAKERY.COM/FLAVOR-CUPCAKE-FOOD-TRUCK

Returning in the spring, this dessert truck supplies delicious cupcakes, which were previous winners of "Cupcake Wars."

FOWL PLAY

@FOWLPLAYTRUCK,
FOWLPLAYFOODTRUCK.COM

Specializes in American favorites, especially its seasoned chicken paired with a secret sauce (which it lets you buy so you can have it all the time).

THE GREEN BOWL

@BMOREGREENBOWL,
THEGREENBOWLFOODTRUCK.COM

This Asian/Latin-inspired truck goes green with its biodegradable materials and vegetarian options. Get the bibimbap, a veggie-rich dish topped with sautéed mushrooms (or choices like beef bulgogi if meatless isn't your thing).

GREEK ON THE STREET

@GREEK_ON, FACEBOOK.COM/PAGES/
GREEK-ON-THE-STREET

Painted with a deep sky blue and the iconic white-housed cliffs of the Santorini, Greece, landscape, this truck dishes up classic Greek food.

GRRCHE

@GRRCHE, GRRCHE.COM

Melt-in-your-mouth grilled cheese varieties and seafood dishes are the menu here. And if you like your carbs on carbs, and carbs with that, try the sure-to-be-delicious mac and cheese grilled cheese.

GYPSY QUEEN CAFE

@THEGYPSYTRUCK, GYPSYQUEENCAFE.COM

This consistent award winner is known for its meal-sized waffle cones full of crab, crab dip, fries, you name it. Oh, and Old Bay. A year's worth of Old Bay.

ICEDGEMS

@ICEDGEMSBAKING,
ICEDGEMSBAKING.COM

Never a dull flavor here with flavors such as pumpkin chai, an ever-rotating menu, and the addition of new creations. Now there are two trucks, so there's less of an excuse to miss it.

THE JOLLY PIG

@THEJOLLYPIG, THEJOLLYPIG.COM

Order one taco as a snack or really chow down on these international pulled-pork taco varieties, including a mean Korean barbecue.

KOCO FOOD TRUCK

@KOCOFOODTRUCK, FACEBOOK.COM/
KOCOTRUCK

A Korean-American fusion truck crafting menu items such as the K-Burrito, filled with rice, cheese, sour cream, guacamole, kimchi, and bulgogi chicken.

KOMMIE PIG

@KOMMIEPIGBBQ, KOMMIEPIG.COM

Get your appetite's worth with a half rack of ribs or a platter of pulled pork or spicy chicken — both served with two comfort-food sides. Or go cheap with one of Nathan's hot dogs for \$2.50.

KOOPER'S CHOWHOUND

@BRGRWAGON,
KOOPERSCHOWHOUND.COM

Simply the best burger you will get from a food truck — with as few or as many fancy restaurant toppings, like avocado and truffle arugula, as you want. And they'll remember your name there too.

MISS TWIST

@MSTWISTICECREAM,
MISTWISTICECREAM.COM

It's the soft-serve ice cream you crave in those sweltering summer months. Get a twist on a cone — or a double.

NAILAH'S KITCHEN

@NAILAHSKITCHEN, NAILAHSKITCHEN.COM

Never had fried Guinea fowl before? Here's your chance to try the Senegalese dish. If that's too adventurous for you, it also has a few American options, including crab cakes.

SAVANNAH'S KITCHEN

@@BMORESAVANNAHS,
BMOREJAMAICAN.COM

Savannah's promises a "real taste of Caribbean cooking," including fried fish and jerk chicken.

SEXY VEGIE

@SEXYVEGIE, SEXYVEGIE.COM

Healthy and diet-restriction-friendly, this mobile cafe continues to deliver delicious vegetarian and vegan varieties, now with gluten-free offerings.

SLÁINTE ON WHEELS

@SLAINTONWHEELS,
SLAINTONWHEELS.COM

Recently featured on "Diners, Drive-ins, and Dives," Sláinte brings its award-winning seafood gumbo and Irish bibimbap to the streets, along with other Irish fare with a Maryland twist. Natty-Boh-battered fish and chips, anyone?

THE SMOKING SWINE

@THESMOKINGSWINE,
THESMOKINGSWINE.COM

Come here for "traditional, no-nonsense BBQ." And for the pleasure of saying the words "Slap Yo Mama Mac and Cheese" — a three-cheese mac topped with Goldfish crackers.

SOUTH CAROLINA BBQ

@SCCATERERS, SCCATERERS.COM

With family barbecue recipes from Charleston, South Carolina, you're getting the South's super secret and delicious sauces and seasonings right here in Baltimore.

SULTAN TANDOOR FOOD TRUCK

@SULTANFOODTRUCK,
SULTANFOODTRUCK.COM

Serving fresh halal Indian cuisine such as lamb vindaloo and chicken tikka masala, Sultan gives you an authentic experience, with an Indian-style tandoor used to make naan to order.

TAHARKA BROTHERS

@TAHARKABROS, TAHARKABROTHERS.COM

The local ice cream aficionados have been seen taking their ice cream truck out for a spin at Baltimore festivals.

UPSLIDE DOWN DAVE

@UPSLIDEDOWNDAVE, FACEBOOK.COM/
UPSLIDEDOWN-DAVE-117827391737507/

Is there anything better than sliders? We don't think so. Get a lot and get 'em hot.

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BARBECUE FROM BLUE PIT BBQ





13.5% WINE + FOOD

1117 W. 36TH ST., (410) 889-1064,
135WINEBAR.COM

\$\$, D, OUT

When Cyrus Keefer took over the kitchen last year, 13.5% Wine Bar tacked "Food" onto the end of its name, in honor of the restaurant's redesigned menu with frequently changing, creative dishes. Kitchen open until midnight on Fridays and Saturdays.

ALCHEMY

1011 W. 36TH ST., (410) 366-1163,
ALCHEMYON36.COM

\$\$\$, L, D, BR

Featuring a menu that samples from all over the globe, Alchemy offers fine dining in a handsome-but-cozy space.

ANGELO'S PIE IN THE SKY

3838 ROLAND AVE., 15TH FLOOR, (410) 593-1081

\$, L, D, BYOB, DV

There was a giant pizza-slice-size hole left in our heart when Angelo's pizza shop closed in April 2014, but Angelo Pizza (yes, that's his real last name) is back at a new location with sandwiches, subs, and the self-proclaimed world's largest slices of pizza.

ARÔMES

3520 CHESTNUT AVE., (410) 235-0035,
AROMESRESTAURANT.COM

\$\$\$, D, BYOB

You have to trust Chef Steve Monnier here—it's a fixed six-course menu that changes weekly, though you can also choose just three courses for a lower price—but you can believe that all the French and New American-inspired courses here will be intelligently crafted, locally sourced, and utterly delicious.

THE ARTHOUSE

1115 W. 36TH ST., (443) 438-7700,
THEARTHOUSEBALTIMORE.COM

\$\$, D, 10 P.M.

With about a dozen pizzas on offer that change seasonally, the Arthouse has cornered the market on the Avenue when it comes to good crust and creative toppings, like the squid and artichoke pizza.

ARTIFACT COFFEE

1500 UNION AVE., (410) 235-1881,
ARTIFACTCOFFEE.COM

\$\$, B, L, P, OUT

The younger sibling of nearby Woodberry Kitchen, Artifact is primarily focused on, unsurprisingly, coffee. Still, the morning and lunch kitchen has table service. Try the egg sandwich or English muffins with jam made from local fruits.

B. DOUGHNUT

3528 CHESTNUT AVE., (443) 475-0910,
BDOUGHNUT.COM

\$, B

This artisanal doughnut shop is ostensibly open until 1 p.m., but it frequently sells out of its high-end doughnuts—think filled blackberry mint mascarpone doughnuts or cinnamon sugar doughssants (croissant + doughnut = doughssants)—before

its closing time.

BIRROTECA

1520 CLIPPER ROAD, (443) 708-1935,
BMOEBIRROTECA.COM

\$\$, D, P, OUT

The "Birro" in Birroteca is a nod to the beer list, which features more than 20 selections on draft and some harder-to-find labels. But the gourmet specialty pizzas—such as the Duck Duck Goose—are what make this spot a favorite for local foodies. Lunch is served on Saturday and Sunday. A second location is in Bel Air.

BLUE PIT BBQ

1601 UNION AVE., (443) 948-5590,
BLUEPITBBQ.COM

\$\$, L, D, OUT

This whiskey and barbecue joint provides high-quality, unpretentious versions of your down-home favorites. You'll be drooling over the ribs and the pulled pork.

CAFÉ CITO

3500 CHESTNUT AVE., (443) 682-9701,
CAFECITOBMORE.COM

\$\$, B, L, BR, BYOB, OUT

This casual eatery serves Spanish-inspired café cuisine with both lunch and breakfast sandwiches, salads, and soups. It serves a fixed-price four-course BYOB dinner the first Friday and Saturday of every month.

CAFÉ HON

1002 W. 36TH ST., (410) 243-1230,
CAFEHON.COM

\$\$, L, D, BR, P, OUT

With or without a visit from Gordon Ramsay and "Kitchen Nightmares," Café Hon has always been about serving comfort food just like mom used to make. The gravy fries, meatloaf, and "Thanksgiving Dinner" always hit the spot.

COSIMA MILL NO. 1

3000 FALLS ROAD, (443) 708-7352,
COSIAMILL1.COM

\$\$\$, D, P, R

This brand-new high-end restaurant highlights Sicilian and Southern Italian cuisines, with a whole menu of dishes cooked in a wood-fired oven. Free valet parking.

DAVID'S 1ST AND 10 SPORTS BAR

3626 FALLS ROAD, (410) 662-7779

\$\$, L, D, 10 P.M.

In Hampden's only true sports bar, the atmosphere is open and casual, the athletic-themed murals could use some work, and the buffalo sauce is so good, they should bottle it.

THE FOOD MARKET

1017 W. 36TH ST., (410) 366-0606,
THEFOODMARKETBALTIMORE.COM

\$\$\$, D, BR, P, R

Chef Chad Gauss' embrace of playful menu selections and ethnic and regional favorites such as edamame and Amish soft pretzels has made this restaurant one of the hottest dining destinations in town. The brunch is divine. Free valet parking in the evenings.



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COMFORTABLY BRING YOUR LITTLE ONES, TOO**

PLAY CAFE

3400 CHESTNUT AVE., (410) 469-9784, PLAYCAFEBALTIMORE.COM

\$, B, L

When the chances of getting out without little ones in tow are slim to none, the question remains of how to meet up with friends without chasing toddlers around the local franchise coffee shop. Local parents Kathy Kent Schott and Ryan Sterner felt your pain, and answered that question with the opening of their coffee shop, Play Cafe. The area for play filled with toys and activities for children 5 and under is within vision of every seat in the cafe, and the spot provides board games and checkers for older children. The menu features wholesome snacks, meals, drinks, and sweets for the kids, and an array of coffee drinks and healthy sandwiches, salads, and breakfast-style eats for adults. Open for dinner on Friday nights. (Jennifer Waldera),

GOLDEN WEST CAFÉ

1105 W. 36TH ST., (410) 889-8891.
GOLDENWESTCAFE.COM

\$\$, B, L, D, BR, 10 P.M.

Modern Mexican breakfast dishes—served all day—make this one of the most popular hangover/brunch spots in town, with a menu that's very generous to vegetarians. It opened up a takeout window last year, so you can get tacos and waffles to munch on as you stroll the Avenue.

GRANO EMPORIO

3547 CHESTNUT AVE., (443) 438-7521.
GRANOEMPORIO.COM

\$\$\$, L, D, OUT, R

This larger space expands on the pasta offerings of its counterpart on the Avenue (see below) with meat dishes and a full bar.

GRANO PASTA BAR

1031 W. 36TH ST., (443) 869-3429.
GRANOEMPORIO.COM

\$\$\$, L, D, BYOB, OUT

Duck into this little spot for a simple-yet-authentic Italian plate of pasta. With 10 sauces and six pastas, plus gnocchi and potato dumplings, you can go again and again without having the same thing twice.

HARMONY BAKERY

3446 CHESTNUT AVE., (410) 235-3870.
HARMONYBAKERY.NET

\$, B, L

This bakery expanded from just selling its goods at the Waverly farmers market to a brick-and-mortar early

last year. Everything here is gluten-free, and there are plenty of vegan sweets too, as well as salads, soups, and savory tarts. Open most days until 5 p.m.

HOLY FRIJOLES

908 W. 36TH ST., (410) 235-2326.
HOLYFRIJOLES.NET

\$, L, D, 10 P.M.

We adore its tacos, but if for some reason you would want to eat something other than tacos, you can build your own burritos and chimichangas to your liking, with five meats to choose from (or grilled veggies and beans if you don't go for the whole carnivore thing).

LA CUCHARA

3600 CLIPPER MILL ROAD, (443) 708-3838.
LACUCHARABALTIMORE.COM

\$\$\$, D, P, R, DV

The menu at this upscale Basque restaurant includes charcuteries, tapas dishes, and entrees, but also pintxos, aka fancy bite-size snacks, such as a single smoked mussel flanked by piquillo peppers and olives. Get one to whet your appetite at the beginning of dinner or order a bunch to snack on at La Cuchara's sleek 40-seat bar.

LE GARAGE BEER BAR & FRITES

911 W. 36TH ST., (410) 243-6300.
LEGARAGEBALTIMORE.COM

\$\$\$, D, BR, P, R, 10 P.M.

This basement bar and restaurant proves that French food doesn't have to be stuffy. If you're just craving its



WHERE TO TAKE A GUEST WHO SEEMS TO HAVE TRIED EVERY FOOD THERE IS TO TRY

CORNER CHARCUTERIE BAR

850 W. 36TH ST., (443) 869-5075, CORNERCHARCUTERIEBAR.COM

\$\$\$, D, BR, OUT, R

This Hampden spot is split into two separate areas that share the same menu. Formerly a BYOB (it now has a liquor license and plenty of innovative cocktails), Corner Charcuterie sports a more traditional dining environment, with a full dining room, while the newer section, The Other Corner Charcuterie Bar, feels more like a speakeasy. Though traditional charcuterie like sopressata, prosciutto, and hot capicola are available, the meat-focused menu is known for featuring rarely seen proteins on its charcuterie list, such as a duck heart pâté. In addition to charcuterie, the restaurant has sandwiches, entrees, and shared dishes for two that use equally interesting meats to create imaginative dishes like ostrich tartare, beef tongue ravigotte, and roasted pig's head. The menu changes seasonally, so expect a new selection of unique meats and preparations periodically (perhaps a return of the kangaroo tartare?). (Jennifer Waldera)

signature Belgian frites, you can get them to go from the Frites Shop on ground level.

THE LUNCH BOX

1102 W. 36TH ST., (410) 235-4994

\$, B, L

Old-school Hampden diner offers classic omelets, crispy bacon, and pancakes—refreshingly still referred to as “hot cakes”—along with unfailingly friendly service.

ROCKET TO VENUS

3360 CHESTNUT AVE., (410) 235-7887,

ROCKETTOVENUS.COM

\$\$, D, BR, OUT, 10 P.M.

The menu pulls from all over the place and gives a lot of options for vegetarians. The Brussels sprouts are still killer and the grilled Korean gyro has tofu as a substitute for beef. Meat lovers, don't pass on the banh mi.

SOUVLAKI

1103 W. 36TH ST., (410) 812-1519,

YOURSOUVLAKI.COM

\$, L, D, DV, BYOB

This tiny Greek spot has only a handful of tables and a counter in the back to eat at, but it's worth fighting for a seat to get its inexpensive pita sandwiches.

SUZIE'S SOBA

1009 W. 36TH ST., (410) 243-0051

\$\$, L, D, OUT

Suzie's serves noodle dishes from Japan, China, Vietnam, and Korea, with plenty of options for vegans. Unlike at many Asian restaurants, the dessert menu is not something to pass up.

THE VERANDAH

842 W. 36TH ST., (410) 889-0999,

THEVERANDAHBALTIMORE.NET

\$, L, OUT

The Verandah offers Indian street food—appropriate, given how it's also a fixture at several local farmers markets—that's simple and tasty, with house-made chutneys available to turn up the spice on your dishes. Open for dinner on Fridays.

WOODBERRY KITCHEN

2010 CLIPPER PARK ROAD #126, (410) 464-

8000, WOODBERRYKITCHEN.COM

\$\$\$, D, BR, OUT, R, P

As far as Baltimore dining is concerned, this is the crème de la crème. The farm-to-table menu, curated by James Beard Award winner Spike Gjerde, continues to evolve, with fresh takes on basic dishes and previously unheard-of entrees continuing to pop up and delight.

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HARBOR EAST



SUSHI FROM RA SUSHI





APROPOE'S AT THE BALTIMORE MARRIOTT WATERFRONT

700 ALICEANNA ST., (410) 895-1879

\$\$\$, B, L, D

Catering primarily to Marriott guests, Apropos features a good crab cake to get them oriented to Baltimore properly.

AZUMI

725 ALICEANNA ST., (443) 220-0477,
AZUMIRESTAURANT.COM

\$\$\$, L, D, OUT, R

Yes, chef Eiji Takase is flying crabs to Baltimore. Sawagani crabs from the Miyazaki River in Japan, to be specific. There is also bluefin sushi and A-5 Wagyu beef. If you're feeling like blowing big bucks, get the \$120/person tasting menu and prepare to be wowed.

BAGBY PIZZA CO.

1006 FLEET ST., (410) 605-0444, BAGBYPIZZACO.COM

\$\$, L, D, P, OUT, DV

Bagby is rightfully known for its brick-oven pizza (try the spicy shrimp or the prosciutto and goat cheese), but don't miss its spectacular salads. BYOB, but only for wine.

CAVA MEZZE

1302 FLEET ST., (443) 499-9090, CAVAMEZZE.COM

\$\$, L, D, BR, BYOB, DV

A Greek restaurant where the decor is sleek, the plates are small, and the brunch, for \$30, can be bottomless. Get the saganaki and prepare for your server to light a block of cheese, doused with brandy, on fire.





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WHERE TO GO WITH A WINE-SNOB FRIEND THAT WON'T BREAK THE BANK

WIT AND WISDOM

200 INTERNATIONAL DRIVE, (410) 576-5800, WITANDWISDOMBALTIMORE.COM

\$\$\$**B, L, D, BR, R, OUT**

The fact that a restaurant in the Four Seasons is the place to find top-notch wine shouldn't come as a surprise, but the reasonable price points might. Sommelier Julie Dalton believes the best wine needn't break the bank. Your friend typically sips Sauvignon Blanc? Dalton can up the ante with a similar-style dry Riesling, Kühling-Gillot Qvinterra 2012, from the Rheinhessen that is "bone dry, very crisp and juicy like a Sauvignon Blanc," and only \$40/bottle. Need just the right Chardonnay-style wine? She'll recommend Wit's white Pinotage "that has been vinified like an oaky Chardonnay" at only \$50/bottle. As for reds, she recommends Mark Ryan's The Chief which has "depth, richness, tons of fruit and spice" for \$67/bottle, or for the bigger reds for wintertime, she picks a rarer version with a Saperavi grape from the Republic of Georgia for \$60/bottle. Prices for standard bottles of well-known wines at similar restaurants barely start at those prices, yet at Wit, wine aficionados can enjoy the fruits of Dalton's labor to garner interesting varietals from lesser-known vineyards that are still affordable. The waterfront bar is also promoting bubbly with its Champagne Campaign, offering 50 percent off all bottles of champagne from 9 p.m. to midnight. (Jennifer Waldera)

CHARLESTON

1000 LANCASTER ST., (410) 332-7373, CHARLESTONRESTAURANT.COM

\$\$\$**D, R**

Executive chef Cindy Wolf has been a finalist for James Beard awards multiple times, and for good reason. Charleston's menu perches, like Baltimore, on the Mason-Dixon Line between down-home dishes and fine-dining ingredients, preparations, and presentations.

CHIU'S SUSHI

608 S. EXETER ST., (410) 752-9666, CHIUSSUSHI.COM

\$\$**L, D, BYOB, OUT, DV**

Fresh sashimi and hand-rolled sushi, but for something different try the nabe mono (traditional Japanese caseroles). A perfect complement to the traditional environment.

CINGHIALE

822 LANCASTER ST., (410) 547-8282, CGENO.COM

\$\$\$**D, OUT, R**

Cinghiale gave Tony Foreman and Cindy Wolf a chance to bring authentic Central and Northern Italian cooking to Baltimore—and they did

it with flair. If it's a special occasion and you're with a big group, go for "La Cucina della Nonna," second only to your Italian grandmother's kitchen.

FLEET STREET KITCHEN

1012 FLEET ST., (410) 244-5830, FLEETSTREETKITCHEN.COM

\$\$\$**D, OUT, R**

The crown jewel of the Bagby Restaurant Group, this fine-dining restaurant embraces the farm-to-table movement, with many of its ingredients coming from the nearby Cunningham Farms.

FLEMING'S PRIME STEAKHOUSE AND WINE BAR

720 ALICEANNA ST., (410) 332-1666, FLEMINGSTEAKHOUSE.COM

\$\$\$**D, R**

Known for its expensive and scrumptious steaks and wines, Fleming's is also home to some surprisingly cheap happy-hour deals. Either way, don't miss it.

GORDON BIERSCH BREWERY RESTAURANT

1000 LANCASTER ST., (410) 230-9501, GORDONBIERSCH.COM

\$\$**L, D, OUT, 10 P.M., R, DV**

Sure, it's a chain, but this Harbor East joint has seriously good German beer which you might complement with equally tasty cuisine such as the artisan salami pizza or the lobster-and-shrimp mac and cheese.

JAMES JOYCE IRISH PUB AND RESTAURANT

616 S. PRESIDENT ST., (410) 727-5107, THEJAMESJOYCEPUB.COM

\$\$**L, D, BR, OUT, 10 P.M., DV**

James Joyce became more Irish after he went into a self-imposed, lifelong exile from his home. The same may be said of this authentic Irish pub, where it's possible to appreciate a pint of Guinness right while scarfing down a delicious sandwich to fuel your next literary endeavor.

LEBANESE TAVERNA

719 S. PRESIDENT ST., (410) 244-5533, LEBANESETAVERNA.COM

\$\$**L, D, OUT, DV**

For Middle Eastern food, it's hard to beat Lebanese Taverna. From the falafel and kabobs to the salmon harra, every bite is mouth-watering.

MANCHURIAN RICE CO.

1010 ALICEANNA ST., (443) 438-3528, MANCHURIANRICECO.COM

\$**L, D, OUT, DV**

This clean, tiny, mostly takeout place is perfect for a pan-Asian lunch on the go. The double-cooked pork is a standout.

MUSSEL BAR AND GRILLE

1350 LANCASTER ST., (410) 946-6726, MUSSELBAR.COM

\$\$\$**L, D, BR, OUT**

The mussels, so big that they're borderline obscene, are obviously a big draw here, and Mussel Bar and Grille offers five different preparations for them. But don't skip its upscale comfort food—the kitchen's house-made tots breathe new life into the starchy side.

THE OCEANAIRE

801 ALICEANNA ST., (443) 872-0000, THEOCEANAIRE.COM

\$\$\$**D**

The Oceanaire may be a national chain, but its seafood sure tastes local, with crab cakes that fall apart when you touch them with your fork (more crab, less filling!). Amazing wine selection and a good happy hour.

OUZO BAY

1000 LANCASTER ST., (443) 708-5818, OUZOBY.COM

\$\$\$**D, OUT, R**

High-end Greek fare that is worth the price. The house spreads—including

skordalia (garlic dip), htipiti (roasted red pepper, roasted jalapeño, and feta), taramosalata (a dip made from pureed fish roe), and tzatziki (yogurt, dill, and cucumber)—are better than most place's entrees.

PAZO

1425 ALICEANNA ST., (410) 534-7296, PAZORESTAURANT.COM

\$\$\$**D, R, P**

Going to Pazo feels like a cross between the movies of Pedro Almodóvar and Federico Fellini: Mediterranean, indulgent, a bit decadent, and yet somehow casual and enormously gratifying. Offers a complimentary valet.

RA SUSHI

1390 LANCASTER ST., (410) 522-3200, RASUSHI.COM/BALTIMORE

\$\$\$**L, D, OUT, 10 P.M., R**

Not just another high-end Harbor East chain restaurant, RA offers some interesting Japanese fusion dishes in addition to the standard rolls, and it wows with a bit of atmosphere.

ROY'S RESTAURANT

720 ALICEANNA ST., (410) 659-0099, ROYSRESTAURANT.COM

\$\$\$**L, D, OUT, R**

This chain fusion restaurant's menu, which features prix-fixe and gluten-free options, is seafood heavy with a few sushi offerings and entrees that frequently feature a Hawaiian or Asian vibe.

TACO FIESTA

618 S. EXETER ST., (410) 234-3782, TACOFIESTA.COM

\$**L, D, OUT, DV**

Amid all of Harbor East's high-end delights, Taco Fiesta has carved out a niche as the go-to spot for great, fresh Tex-Mex specialties at decent prices. The fish tacos and burritos are great, as are the steak nachos, but the star of the show is the salsa bar, with seven varieties to choose from, along with fresh cilantro, onions, and jalapeños.

TEAVOLVE

1401 ALICEANNA ST., (410) 522-1907, TEAVOLVE.COM

\$**B, L, D, BR, P, OUT**

Comfy couches, good Wi-Fi, and a friendly staff make the tea and vittles taste better. Food menu includes eggs and paninis, while the drink offerings include coffee, cocktails, and, yes, chai bubble tea.

TEN TEN

1010 FLEET ST., (410) 244-6867, BAGBYST1010.COM

\$\$\$**L, D, BR, R, DV**

More relaxed than its sibling restaurant Fleet Street Kitchen, but with the same focus on local sourcing. An inviting and comfortable bistro with hearty fare, including a solid charcuterie plate and steak frites.

LITTLE ITALY



LOBSTER RAVIOLI, LINGUINI, AND HOUSE-MADE MARINARA SAUCE FROM CASA DI PASTA



ALDO'S

306 S. HIGH ST., (410) 727-0700, ALDOSITALY.COM

\$\$\$, D, R

Start with cream of asparagus soup and the wild mushroom risotto, then splurge with the tournedos Rossini filet mignon dish, holding your nose over the foie gras.

AMICCI'S OF LITTLE ITALY

231 S. HIGH ST., (410) 528-1096, AMICCIS.COM

\$\$, L, D, OUT, R, DV

Totally affordable Italian entrees in a friendly, casual atmosphere. A big "yes, please" to tortellini with peas and ham.

CAFÉ GIA RISTORANTE

410 S. HIGH ST., (410) 685-6727,

CAFEGIABALTIMORE.COM

\$\$\$, L, D, OUT, R, DV

The toasted lunch sandwiches, especially the eggplant alla parmigiana, are classics. For dinner, the penne vodka is homey but not homely.

CASA DI PASTA

210 ALBERMARLE ST., (410) 539-5383,

CASADIPASTABALTIMORE.COM

\$\$, P

A Little Italy mainstay for more than 40 years, this little Italian retail store is best known for, as the name might suggest, its extensive menu of fresh pastas, which range from shrimp stuffed shells to beet and blue cheese ravioli to squid-ink cut pasta.

CHIAPPARELLI'S RESTAURANT

237 S. HIGH ST., (410) 837-0309,

CHIAPPARELLIS.COM

\$\$\$, L, D, R, DV

The familial atmosphere and great service here have passed through the generations since 1940. The garlicky salad has long made Little Italy proud.

CIAO BELLA

236 S. HIGH ST., (410) 685-7733,

THEREALCIAOBELLA.COM

\$\$\$, L, D, OUT, R

Ciao Bella takes the best from up and down the Boot. Its veal saltimbocca—veal with prosciutto and saged mushroom Marsala sauce—is to die for.

DA MIMMO

217 S. HIGH ST., (410) 727-6876, DAMIMMO.COM

\$\$\$, L, D, P, R

Upscale Italian serving both family specialties and finely executed classics—don't know into which category the divine lobster tetrazzini falls, but it hardly matters.

DALESIO'S

829 EASTERN AVE., (410) 539-1965,

DALESIOS.COM

\$\$, L, D, OUT, R

Unlike some of Little Italy's options, this Northern Italian-focused mainstay emphasizes flavor over portion size. A favorite for large parties.

GERMANO'S PIATTINI

1300 S. HIGH ST., (410) 752-4515,

GERMANOSPIATTINI.COM

\$\$, L, D, OUT, R

Get dolled up for a night at Germano's, especially if you're seeing one of its many shows, be it cabaret or otherwise. Pair



WHERE TO GO WITH A GROUP FOR AN UPSCALE MEAL IN LITTLE ITALY WITHOUT DEALING WITH THE AREA'S TIGHT PARKING (OR CALLING AN UBER)

LA SCALA

1012 EASTERN AVE., (410) 783-9209, LASCALADINING.COM

\$\$\$, D, OUT, R

Baltimore's Little Italy is home to dozens of restaurants serving high-quality Italian food with various regional representation. This cozy, popular pocket of town also has some of the tightest parking on its side of the city. While most spots offer valet parking, and summoning an Uber isn't hard with only a friend or two, transportation can be a challenge for a night out with a big group. La Scala, known for its innovative indoor bocce court, upscale Sicilian cuisine, and affordable happy hour, solved the parking problem by providing complimentary shuttle service within a 2.5-mile radius of the restaurant. With a quick call, large parties can get door-to-door service, which is as crucial to those in the cold as it is to those in stylish shoes. Now you can enjoy as many of its well-known espresso martinis as you want. (Jennifer Waldera)

a nice cheese with a cured meat or olive, and then pick an entree from the contemporary Italian menu, like the maiale al forno: braised pork, a fried egg, and a blood orange glaze.

HEAVY SEAS ALEHOUSE

1300 BANK ST., (410) 753-1403, HEAVYSEASALEHOUSE.COM

\$\$\$, L, D, 10 P.M.

The downtown outpost of the Halethorpe brewery serves up a mix of dressed-up bar food—such as sausage sliders and soft pretzel sticks—and fine cuisine, such as flat-iron steak and shepherd's pie. Beer pairings are suggested for each entree.

ISABELLA'S BRICK OVEN

221 S. HIGH ST., (410) 962-8888, ISABELLAS.BIZ

\$\$\$, L, D, DV

This cozy Little Italy eatery arguably bakes up the best pizza in the neighborhood. Crusts have that nice crispy char, the sauce has a little zip, and the toppings are plentiful.

JOE BENNY'S FOCACCERIA

313 S. HIGH ST., (443) 835-4866, JOEBENNY'S.COM

\$\$\$, L, D

Sometimes a thin crust just doesn't cut it. Thankfully, the specialty here is focaccia (aka super thick, breadlike

dough for Sicilian-style pizza). It also serves other Southern Italian small plates and paninis—don't miss out on the meatballs.

LA TAVOLA

248 ALBEMARLE ST., (410) 685-1859, LA-TAVOLA.COM

\$\$\$, L, D, OUT, R, DV

Fresh house-made pasta and sauces make for good eats, but the thinly sliced veal in the vitello alla norcina here is truly divine.

MO'S CRAB AND PASTA FACTORY

502 ALBEMARLE ST., (410) 837-1600, MOSBALTIMORE.COM

\$\$\$, L, D, R, DV

Crab dip and clams casino meet ravioli and angel hair at this Italian-and-seafood hub.

MY THAI

323 S. CENTRAL AVE., (410) 327-0023, MYTHAIBALTIMORE.COM

\$\$\$, L, D, R, DV

This authentic Thai spot adds some variety to Little Italy's selections. The ka pow really lives up to its name with garlic and chili flavors—and if you get it "Thai style" it comes with sliced beef, crispy shallots, and a fried egg. Careful: The curries can get tongue-numbingly spicy.

OZRA

806 STILES ST., (410) 528-2710, OZRA.US

\$\$\$, D, OUT

A stylish and simple modern restaurant that serves traditional Persian and Mediterranean fare. Tender and succulent skewered items—jueh (Cornish hen), barg (marinated tenderloin), and beef kubideh (ground sirloin with onions)—won't fail you. Lunch is served Friday through Sunday.

PANE E VINO

408 S. HIGH ST., (410) 685-3300, CAFEGIABALTIMORE.COM

\$\$\$, D, 10 P.M.

The owners of Café Gia have opened up this leisurely bar right next door, with well-executed cocktails and all of Café Gia's menu items available, thanks to a shared kitchen.

PIEDIGROTTA ITALIAN BAKERY AND PASTA SHOP

1300 BANK ST., SUITE 140, (410) 522-6900, PIEDIGROTTABAKERY.COM

\$\$\$, B, L, D, BYOB, OUT, R

A vast array of Italian treats—including the owner—greets customers of this Little Italy staple: pane, grottoni, crostates, tortes, and more. You can also buy some freshly prepared lasa-

gna to pass off as your own at home. Piedigrotta also serves sit-down dinners year-round.

SABATINO'S ITALIAN RESTAURANT

901 FAWN ST., (410) 727-9414, SABATINOS.COM

\$\$\$, L, D, 10 P.M., R

Southern/Central Italian specialties, but a good bet is the bookmaker salad to open, with the fettuccine Felicia to close.

TORTILLERIA SINALOA

415 S. CENTRAL AVE., (410) 624-5947, TORTILLERIA-SINALOA.COM

\$\$\$, L, D, P

The same great tortillas as the original storefront location on Eastern Avenue, but with a bigger menu, full service, and a liquor license. The cochinita pibil is particularly rich and savory.

YEMEN ARABIAN RESTAURANT

411 S. HIGH ST., (410) 385-4900

\$\$\$, L, D

This place has a pretty delectable lamb-centric menu (with a free lamb soup for a starter) and is a good dining option if you want to pass on pasta.



WHERE TO SATISFY YOUR CRAVING FOR A SERIOUS SUGAR BINGE

VACCARO'S ITALIAN PASTRY SHOP

222 ALBEMARLE ST., (410) 685-4905, VACCAROSPASTRY.COM

\$\$\$, B, L, D, OUT

After a long day, it's easy to find a spot to wash away the pain and shame of the 9-5 with liquor, but what if a heaping bowl of sugary goodness is the way to mend your heart? Vaccaro's, fortunately, has both, but the siren song from its cases full of cookies, cream puffs, and cannolis might be enough to silence your booze craving. From its dozen-and-a-half decadent gelato offerings, to its creamy cheesecakes, puffy custard-filled napoleons, and traditional tiramisu, this corner dessert shop in Little Italy is a mainstay for a reason. The icing on the cake (the chocolate-chip-dotted ricotta in the cannoli?) is its Monday-night special of all-you-can-eat dessert and coffee for \$15.50. And if you still need that taste of liquor? Order the rum cake, with three tiers of cake soaked in rum, layered with vanilla and chocolate custard, then coated with sliced almonds. What a way to start the week. (Jennifer Waldera)



WHERE TO LEARN NOW TO COOK

BY ANNA WALSH

The kitchen at Schola (1005 N. Charles St., [443] 714-7516, scholacooks.com) is a home cook's dream: Multiples of every kitchen tool imaginable hang neatly on the walls, with large Mason jars filled with spices lined on shelves and two KitchenAid stand mixers, one pale yellow and one baby blue, sitting on a countertop. There are ovens and free-standing induction cooktops and stacks of plates and a collection of beautiful cookbooks—everything one could ever need to learn how to cook, which is the goal at Schola, an amateur cooking school that chefs Amy von Lange and Jerry Pellegrino opened in June 2015.

Von Lange and Pellegrino both worked in restaurants for years before opening up Schola: von Lange previously worked as the executive chef at Admiral Fell Inn, while Pellegrino, who co-hosts the show “Radio Kitchen” on WYPR, had been the executive chef at now-closed Corks and at Waterfront Kitchen (page 56). But restaurants are “80 hours a week, 24/7, it gets tiring,” von Lange said. “I just wanted to do something a little bit different and this is a really fun concept.” The wide variety of classes also gives the chefs the chance to create many different foods, from homemade pastas to Chinese takeout to Thai dishes—“stuff that we never got to do in the industry,” von Lange said.

Several other cooking schools in Baltimore offer classes on a similar

range of cuisines. The Chef Like Me Collective ([443] 492-9538, cheflikemecollective.com), which also has catering and personal chef services, holds classes in Little Italy that cover kitchen basics as well as classes covering specific cuisines including Cajun/Creole, French, Italian, Spanish, and Mexican. (Von Lange said the regional classes at Schola are “very popular.”) The Baltimore Chef Shop in Hampden (807 W. 36th St., [443] 869-5121, baltimorechefshop.com), which, like Schola, opened last year, teaches classes on different cuisines, as well as various brunch classes, baking classes, canning classes, and more. If you're willing to take a road trip out of the city, you can learn about Nigerian and West African cuisines in the classes at Calbra Classics (758 S.

Arbory Lane, Laurel, [240] 460-4640, calbraclassics.com). And it's not just dedicated cooking schools that offer classes: Pierpoint Restaurant (page 52) has been hosting a wide variety of cooking classes for years, and Pellegrino still holds cooking classes at Waterfront Kitchen. If there's a kitchen technique or a particular cuisine you want to learn, chances are, there's a class somewhere in Baltimore for it.

Most of these classes are hands-on, with the chefs helping you to make a meal that you get to enjoy at the end of the class. At Schola's The Art of Making Sauces (\$49), Pellegrino and von Lange warned the small group that this wasn't quite as hands-on as other classes, but Pellegrino still had everyone involved in the cooking process, instructing attendees to whisk or chop vegetables as he explained the different types of sauces and the basic science behind a proper sauce. Attendees crowded around, some with glasses of wine in hand (Schola, like several cooking schools, is BYOB), as Pellegrino discussed proper techniques while slowly adding oil to a food processor for parsley mayonnaise. After he walked the class through the proper way to make six different sauces, he and von Lange served up a beautiful

lunch: roasted rockfish, drizzled with a beurre blanc sauce; poached eggs and ham coated with hollandaise sauce; and a greens salad, tossed in a balsamic vinaigrette that attendees had whisked together not a half-hour earlier. As everyone ate happily, von Lange and Pellegrino hung out and answered any food-related questions people had, from what sort of classes they had scheduled next month to the best places in the city to buy various types of meat. And the next day, everyone received an email with recipes for all the sauces, so you could relax and focus on the cooking, instead of taking notes, during the class.

For anyone who isn't sure about whether a cooking class is for them, von Lange advises, “Please don't be intimidated. We have everybody, people that maybe don't know how to boil water to people who are really skilled in the kitchen and just want to learn more and hone their techniques.” And a wide range of people frequently attend the classes—“individuals, couples, groups, it really varies,” she said—so anyone should feel welcome to step into the cozy, well-stocked kitchens around town that are ready to teach you how to cook.

WHERE TO GET LOCAL BREWS

BY RYAN DETTER



You can't talk about food in Baltimore without talking about the city's booming beer scene. There are small mom-and-pop breweries concocting beers from foraged berries, there's a brewer who calls Baltimore his home but travels the world brewing, there are people experimenting with aging beers in wood varieties, there's a sour beer brewed with salt and coriander, there are devil beers and abbey ales coming out of a dark Belgian brewpub's basement. Whatever you're into, chances are, Baltimore's brewing community has you covered.

You can't talk Baltimore beer without starting with Heavy Seas. Founder Hugh Sisson started brewing out of his brewpub Sisson's in 1989 (Maryland's first, which has since closed) and in 1994 he opened Clipper City Brewing, which later was renamed Heavy Seas and has expanded exponentially ever since. It's hard to find a bar in the city without a tap of its flagship (puns!) beer Loose Cannon—a crisp, citrusy IPA that's as quaffable as it is sturdy. But dig deeper and you'll find it is one of the few breweries experimenting with infusing beer with exotic wood flavors in its Plank series. Heavy Seas has also recently expanded its taproom, which is worth a quick 20-minute drive to sample some of its more rare stuff and cask options. But if that's too far, just pop over to the Heavy Seas Alehouse near Little Italy (see page 72) and grab a pint of its super-drinkable Cross Bones session IPA.

Oliver Brewing Co. wasn't far behind Sisson's, opening The Wharf Rat 74 EAT • MARCH 2, 2016 • CITYPAPER.COM

brewpub (now Pratt Street Ale House, see page 41) downtown in 1993, where the company focuses on brewing English-style ales. You can still get its beers at the Alehouse but Oliver Brewing recently moved its brewing operation into a much larger space just off Clifton Park, which means more beer. It also means a taproom that's open Saturday afternoons, where we recommend you grab a pint of Oliver's Draft Punk, a malty British take on an American IPA that's our go-to beer before and after Orioles games.

Another of Baltimore's brewing trailblazers is The Brewer's Art (see page 79), which opened its Belgian-inspired brewpub in 1996 and has been brewing some of the city's best beer for two decades now. Esquire magazine even named it Best Bar in 2008, and for good reason. Take a trip to historic Mount Vernon and descend into Brewer's catacomb-esque subterranean bar. Equal parts dark, sexy, and (eventually) blurry, grab a stool and start guzzling chalices full

of its city-famous Beazly and Resurrection beers ("devil-beer" and Abbey in style), order a plate of its famous rosemary garlic fries, and hang on for the ride. If you're not feeling like going down that rabbit hole, you can go upstairs, where the brighter Victorian-style bar (grandiose chandelier and all) acts as the nicer Jekyll to downstairs' Hyde.

Fifteen years after that first wave of brewing came a second wave—led by Union Craft Brewing (1700 Union Ave., [410] 467-0290, unioncraftbrewing.com)—which has no signs of reaching its high-water mark anytime soon. Taking up shop in a refurbished warehouse in Woodberry, Union was the first non-brewpub brewery to open in Baltimore City proper in 30 years. And it didn't waste any time proving its worth, taking home gold from the Great American Beer Festival (the most highly regarded beer competition in the country) for its Balt Alt in 2012, its very first year. Union has since expanded its selection into a full-blown list that includes Old Pro Gose—a tart summer seasonal with hints of salt and coriander—and Schmoke, a crisp rauchbier lager with just a hint of smoke with each sip (rauchbier translates to smoked beer in German). But don't sleep on its year-round offerings like the Duckpin pale ale and Anthem golden ale, available at most bars or at one of the many festivals they have at the brewery. You can also head to its taproom (replete with growler chandelier and

outdoor beer garden seating) and either grab a sampler flight or a couple pints of Union's casked offerings, which are essentially its normal beers that are then kegged with special ingredients such as cocoa nibs or grapefruit zest for experimentation.

Around the same time, Peabody Heights Brewery (401 E. 30th St., [410] 467-7837, peabodyheightsbrewery.com) was creating a new concept over in Abell. As a way to help smaller up-and-coming brewers get up and running, Peabody created a co-op brewery where all of the equipment is shared among the in-house, independently owned brewers, the number of which have grown steadily. Old Oriole Park Beer, Baltimore Brewing Company, and Public Works are owned by Peabody itself, while Full Tilt, Fin City, Antietam Brewery, Raven Beer, and Monument City Brewing Company are all independently brewed out of the facility.

Because of this, the taproom, which sits near where third base would have been at Old Oriole Park, has the unique ability to serve beers from numerous brands. We recommend flipping between Monument City's citra dry-hopped 51 Rye and Old Oriole Park—which won 2015's Best in Show for the Maryland Comptroller's Cup, the most recognized beer competition for Maryland breweries—as you enjoy a couple of games of corn hole and an Orioles history lesson by Peabody Heights president Richard O'Keefe.

Another unique brewing venture in Charm City is Stillwater Artisanal. Lead by brewing nomad Brian Strumke, Stillwater brews his suds at well-known breweries throughout the country and world, specializing in some of the best Belgian-inspired beers we've ever tasted, Baltimore or otherwise. And while Strumke doesn't have an actual brewery in Baltimore, Stillwater's headquarters is Of Love & Regret (see page 23), a pub/restaurant he started in, appropriately, Brewers Hill. Grab a seat at its gorgeous wood-accented bar, start with a citrusy Cellar Door or Stateside Saison (the brews that put him on the map), and then let the staff lead you on a journey through Strumke's artistic take on what beer can be.

If those weren't enough, in the past year alone we've seen Waverly Brewing Co., Key Brewing Co., and Brew House No. 16 open their doors. Waverly (1625 Union Ave., [443] 438-5765, waverlybrewingcompany.com) sits just a hop (get it?) away from Union in Woodberry, where it has created a fully realized bar for its taproom. It's the perfect place to throw down some Golden Sombros—a low-ABV blonde ale brewed with agave nectar—and enjoy some grub from the food

trucks and local chefs that rotate through. Co-owner John Marsh said the brewery has plans to start collaborating with local homebrew clubs on experimental batches.

If you want killer food while exploring the newest breweries then check out Brew House No. 16 (see page 77), where they've built a brewpub inside an old firehouse, fire poles and all. The chef is top-notch, but the beer's just as good. We recently enjoyed an IPA brewed with locally foraged pawpaw fruit, but brewer Ian Hummel is constantly keeping things fresh, so grab a seat at the bar and know that what you're drinking likely just came out of the fermenters right behind you.

And rounding it out, there's newcomer Key Brewing Company (2500 Grays Road, Dundalk, [410] 477-2337, keybrewing.com). Located in Dundalk, a neighborhood co-owner Spike Owen told us they're extremely proud to call home, Key has started with four extremely drinkable beers with its Rye Porter taking the cake. There are plans for a taproom—pool tables and all—this spring, but until then you can find Key's taps at local bars, nestled among the rest of Baltimore's burgeoning brewing scene, a scene that's quickly getting recognition as one of the best in the country.



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1 E. CHASE ST., (410) 347-0880,
13FLOORBELVEDERE.COM

\$\$\$, D, R

Eat baked brie, shrimp scampi, or braised short rib while you enjoy one of the best views in Baltimore from atop The Belvedere.

AKBAR RESTAURANT

823 N. CHARLES ST., (410) 539-0944,
AKBAR-RESTAURANT.COM

\$\$, L, D, DV

Akbar is rightly renowned for its lunch buffet, but if you like it spicy, go ahead, order your own entree. The channa masala is a favorite.

ALOHA SUSHI AND BAR

1218 N. CHARLES ST., (443) 759-8531,
FACEBOOK.COM/ALOHABALTIMORE

\$\$, L, D, DV

Aloha offers good and affordable sushi—but it also has a package-goods store that is the only place in the neighborhood to buy beer on a Sunday without paying bar prices. And you can drink it there at small tables, watching sports with an interesting crowd.

BAN THAI

340 N. CHARLES ST., (410) 727-7971

\$\$, L, D, DV

This solid Thai place has a great lunch special. The ambiance is a bit sterile, but the service makes up for it. The tom kha is great.

BREW HOUSE NO. 16

831 N. CALVERT ST., (410) 659-4084,
BREWHOUSENO16.COM

\$\$\$, D, BR, OUT, R

This brewpub opened up last year in a beautiful old firehouse. Admire the space and the massive stainless-steel fermenters as you enjoy locally sourced American dishes fit to soak up the house-made brews.

THE BUN SHOP

239 W. READ ST., (410) 989-2033,
FACEBOOK.COM/THEBUNSHOP

\$, B, L, D, BYOB, 10 P.M.

This elegantly gilded coffee shop dedicated to bready street food from around the world was a revelation when it opened. Will it last, we asked. Now, despite the numerous long tables and comfy couches, we can hardly find a seat.

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"One of the truly great things about Trinacria's is their bread, so it is no surprise that the pizza crust is perfect."

—City Paper 2014

MOUNT VERNON/BOLTON HILL



WHERE TO TAKE YOUR NEW BAE TO BRUNCH TO IMPRESS THEM

B BISTRO

1501 BOLTON ST., (410) 383-8600, B-BISTRO.COM

\$\$\$, D, BR, OUT, R

Whether you met on Tinder or after a drunken night filled with bourbon and bad decisions, you know you've met someone special when you pull out your restaurant Rolodex in search of the brunch big guns. And on mornings like that, it's good to head to b. Located on a beautiful stretch of Bolton Street in the equally quaint Bolton Hill neighborhood, b offers a rotating menu of farm-to-table offerings that are prepared with a deft touch but deliver bold flavors. Grab a seat in its small-but-cozy modern dining room and bask in the glow from the ample natural light that shines in thanks to its large windows. Or, if the weather's nice, score a coveted outdoor table and go all-in with blood orange mimosas, ramp omelets, and Challah French toast topped with figs, pistachio, mascarpone, and local honey while you play footsie under the table with your new crush. Be sure to over-tip your server before you head back to your place for that afternoon "chill" session. (Ryan Detter)

CAZBAR

316 N. CHARLES ST., (410) 528-1222,
CAZBARBALTIMORE.COM

\$\$\$, L, D, 10 P.M., DV

No, it's not Jazbar, the C was just drawn a little too elaborately. But don't worry, the food at this sleek Turkish restaurant, while full of exceptionally complex flavors, doesn't overdo it. We recommend the prix-fixe menu with wine. The lamb is great.

CITY CAFÉ

1001 CATHEDRAL ST., (410) 539-4252,
CITYCAFEBALTIMORE.COM

\$\$\$, L, D, BR, OUT

City Café has great lunch and dinner, but its brunch is one of the best, with breakfast burritos, huevos rancheros, fried chicken and biscuits, and an amazing bloody mary on weekends with Old Bay around the rim.

DAVID AND DAD'S CAFE

334 N. CHARLES ST., (410) 547-0550,
DAVIDANDDADS.COM

\$, BR, L

A convenient option for breakfast or lunch, David and Dad's has omelets, waffles, wraps, and sandwiches all made to order.

DEVOO

1 W. BIDDLE ST., (443) 869-4933,
DIMITRIOLIVEFARMS.COM

\$, L, D, DV

Get a hefty Greek deli sandwich and stock up on Dimitri Olive Farms' unfiltered extra-virgin olive oil, balsamic vinegars, and delicious flavored olives while you're at it.

DOOBY'S

802 N. CHARLES ST., (410) 702-5144,
DOOBYSCOFFEE.COM

\$\$, B, L, D, BR, DV

This coffee shop/bar/restaurant hybrid has won over the hearts and stomachs of the young Mount Vernon set with delectable baked goods, Korean-inspired meals, and a healthy draft menu. Mind the laptop policy.

DUKEM ETHIOPIAN

1100 MARYLAND AVE., (410) 385-0318,
DUKEMRESTAURANT.COM

\$\$, L, D, OUT

One of the greatest cheap meals in Baltimore. The vegetarian platters are low-priced and bountiful, but the lamb and beef tibbs are enough to make carnivores feel like Haile Selassie himself.

FLAVOR

15 E. CENTRE ST., (443) 563-2279,
FLAVORBALTIMORE.COM

\$\$, D, BR

A small menu of small plates, including chicken liver pâté and beef sliders. The upstairs area is a lesbian lounge on the weekends.

GRILLE TWELVE24

1224 N. CHARLES ST., (410) 617-8990

\$\$, L, D, DV

This casual counter-service eatery pulls inspiration from all over the map for its menu—dining options include American burgers, Peruvian-style rotisserie chicken, and Mediterranean gyros and falafel.

THE HELMAND

806 N. CHARLES ST., (410) 752-0311,
HELMAND.COM

\$\$, D, DV

The Helmand is the place to go for a special meal in Baltimore. Aushak (leek ravioli) and mantwo (onion and beef pastry) are standouts on a menu where everything is great. Be sure to get the kaddo borwani appetizer: baby pumpkin pan-fried with a garlic sauce.

HOMESLYCE

336 N. CHARLES ST., (443) 501-4000,
SLYCETHEBAR.COM

\$\$, L, D, DV, 10 P.M.

HomeSlyce brings a solid selection of salads, sandwiches, and pizza to Midtown. Also enjoy the titular “slyce”—a pizza rolled up almost like a calzone—in this friendly bar setting, complete with giant TVs, a free pool table, and a downstairs game room.

IGGIES

818 N. CALVERT ST., (410) 528-0818,
IGGIESPIZZA.COM

\$\$, L, D, BYOB, OUT, DV

Iggies has delicious, super-fresh pizzas with house-made mozzarella. No wait staff, seat yourself, and BYOB, it has a real family vibe. The staff will also sell you the pizza raw so you can cook it in your own oven—but it would be hard to beat Iggies’.

INDIGMA

801 N. CHARLES ST., (443) 449-6483,
INDIGMARESTAURANT.COM

\$\$, L, D, DV

Bright colors and interesting presentations of Indian dishes abound. Not just your same old saag paneer. Try the chettinadu chicken with black pepper and lime leaves.

INDOCHINE

1015 N. CHARLES ST., (410) 539-4636

\$\$, L, D, DV

This pho place does not disappoint. Its meat and vegetarian pho noodles, rice vermicelli, and crispy spring rolls are all we need to satisfy our Vietnamese cravings.

KUMARI

911 N. CHARLES ST., (410) 547-1600

\$\$, L, D, DV

Great Indian fare, but go for the traditional Nepalese specials if you want to be wowed. Also, some of the best window seats for people-watching in Mount Vernon.

THE LAND OF KUSH

840 N. EUTAW ST., (410) 225-5874,
THELANDOFKUSH.COM

\$\$, L, D, BR

It takes a confident restaurant to attempt vegan soul food, and the Land of Kush pulls it off better than you would have ever thought possible, with heaping platters of mac and “cheese,” barbecue “ribs,” and smoked collard greens that will have you shaking your head in disbelief.

LUMBINI RESTAURANT

322 N. CHARLES ST., (410) 244-5556,
LUMBINIRESTAURANT.COM

\$\$, L, D, DV

Delicious food, no nonsense, and good service. Great Indian but specializing in Nepalese. When they say spicy, they mean it. And we like that.

MAISY'S

313 N. CHARLES ST., (443) 220-0150,
MAISYSBALTIMORE.COM

\$\$, L, D, BR, 10 P.M.

Maisy's is a homey bar, warmed by the brick oven. It's always hard to decide between the burgers and the brick-oven pizza. Happy hour all day on Sunday.

MARIE LOUISE BISTRO

904 N. CHARLES ST., (410) 385-9946,
MARIELOUISEBISTROCATERING.COM

\$\$, B, L, D, BR, OUT

This French bistro capitalizes on how much Mount Vernon can feel like a European city. Brunch at one of the tables outside on an autumn Sunday morning is one of the city's great hidden treasures.

MICK O'SHEA'S

328 N. CHARLES ST., (410) 539-7504,
MICKOSHEAS.COM

\$\$, L, D, BR, 10 P.M.

Great bar, good food. Solid pizzas, burgers, burritos, and amazing shepherd's pie or bangers and mash. For an Irish pub, the brunch is surprisingly good, and the bar is so convivial you might come in for bangers and a bloody, and wind up sticking around for a few pints.

MILK & HONEY MARKET

816 CATHEDRAL ST., (410) 685-6455,
MILKANDHONEYBALTIMORE.COM

\$\$, B, L, OUT

This small café and market does a booming business with gourmet sandwiches, soups, and an assortment of baked goods. The paninis are especially good.

MINATO SUSHI BAR

1013 N. CHARLES ST., (410) 332-0332,
MINATOSUSHIBAR.COM

\$\$, L, D, DV

Come to Minato's sleek, urbane setting for some of the freshest rolls in town—and bring friends. Variety is the key.

MOUNT VERNON STABLE & SALOON

909 N. CHARLES ST., (410) 685-7427,
MVSTABLE.COM

\$\$, L, D, BR, 10 P.M.

A staple in Mount Vernon for more than 30 years, the Stable serves all the food you might crave after knocking back a few drinks—grilled cheese, burgers, baby back ribs, pasta, tacos, and wings are all included on the extensive menu.

NEPAL HOUSE

920 N. CHARLES ST., (410) 547-0001,
NEPALHOUSEINC.COM

\$\$, L, D, DV, OUT

A Himalayan fusion of Nepali, Indian, Bengali, and Pakistani dishes, including tandoori kebabs and Nepali dumplings. Fun fact: The owner, Prem Raja Mahat, is a famous folk singer from Nepal.

NUBOHEMIA

42 W. BIDDLE ST., (919) 408-7723

\$\$, B, D

The midtown café provides primo espresso plus smoothies, Belgian waffles, quiche, and breakfast sandwiches. The cozy basement-level shop is stocked with record players, a well-rounded vinyl collection, books, and magazines.

ON THE HILL CAFÉ

1431 JOHN ST., (410) 225-9667,
ONTHEHILLCAFE.COM

\$\$, B, L, D, BYOB, OUT

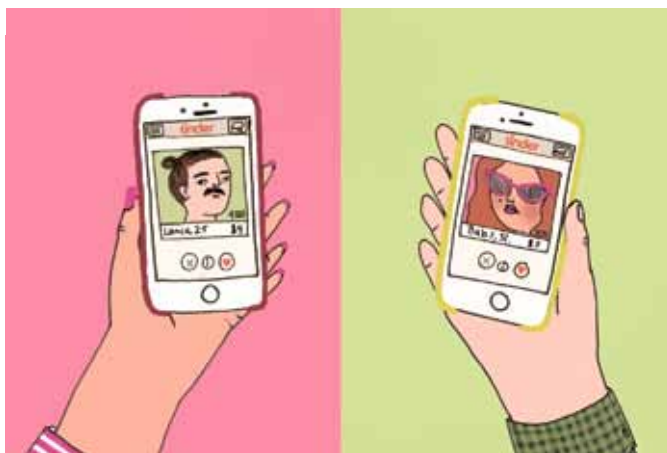
This neighborhood restaurant and café is smart to offer it all. Waffles, bagels, or breakfast burritos in the morning; grass-fed burgers, sandwiches, and more burritos later in the day.

THE OWL BAR

1 E. CHASE ST., (410) 347-0888, THEOWLBAR.COM

\$\$, L, D, BR, 10 P.M., P

Elegant and laid-back is a hard combo to pull off, the Owl Bar does it in spades. Delicious brick-oven pizzas and heaping helpings of chicken nachos are specialties.



**WHERE TO MEET YOUR FIRST DATE
FROM TINDER OR OKCUPID**

THE BREWER'S ART

1106 N. CHARLES ST., (410) 547-6925, THEBREWERSART.COM

\$\$\$, D, R, 10 P.M.

My friends and I always joke that you can tell a lot about a person by whether they're an upstairs Brewer's Art person or a downstairs Brewer's Art person. The upstairs bar at Brewer's Art has a more elegant feel, with plenty of marble and a chandelier hanging over the bar area, seats pressed up against the large glass window looking out onto Charles Street. The downstairs area at Brewer's is decidedly more dark and intimate, with brick walls and very low lighting and tables tucked behind archways and back into corners. Both areas serve delicious bar plates (the mac and cheese is divine) to accompany Brewer's Art's top-notch beers, and the upstairs bar also has a full dining room with creative new American entrees.

Whatever your preferences at Brewer's, you'll be sure to learn a lot about your date by their answer to the question “upstairs or downstairs?” But even if you start upstairs, if things are going well, you might want to head downstairs eventually—all those tucked-away tables make for an ideal setting for a make-out session. And if it's going poorly, hey, at least you've got high-ABV brews to drown out the discomfort. (Anna Walsh)



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PLATES

210 E. CENTRE ST., (443) 453-9139.
PLATESBALTIMORE.COM

\$\$, L, D, BR, OUT

Better than you would expect a restaurant located in a Merritt Athletic Club to be. The bartenders are friendly, the atmosphere is laid-back, and the food is casual but well-made.

POBLANO MEXICAN GRILL

882 PARK AVE., (410) 244-8818.
POBLANOMEXICANMD.COM

\$, L, D, DV

Get a filling, portable meal for less than seven bucks—like Chipotle, but better, and locally owned. Have your burrito stuffed with steak, chicken, veggies, fish, or shrimp hot off the grill, topped off with spicy sauce from the salsa bar.

THE PRIME RIB

1101 N. CALVERT ST., (410) 539-1804.
THEPRIMERIB.COM

\$\$\$, D, R, P

Old-school Baltimore dining at its best, the Prime Rib specializes in steak (of course), but the veal, oysters, and pretty much anything else on the menu are bound to satisfy. And the bar has a great selection of Scotch for that special occasion.

RED MAPLE

930 N. CHARLES ST., (410) 547-0149.
930REDMAPLE.COM

\$, D

You wouldn't expect one of Baltimore's premier clubs to have such a serious and extensive farm-to-table tapas menu. Lobster tacos, duck confit flatbread, and lamb burgers are only a few of the things you might find.

RYLEIGH'S OYSTER

1225 CATHEDRAL ST., (410) 539-2093.
RYLEIGH'S.COM

\$\$, L, D, BR, OUT

The third location for the local oyster restaurant serves up delicious seafood both cooked and raw, with a basement bar that has live entertainment several nights a week.

SAMMY'S TRATTORIA

1200 N. CHARLES ST., (410) 837-9999.
SAMMYSTRATTORIA.COM

\$\$\$, L, D, OUT, R

Not your standard red-sauce joint, Sammy's offers exceptional Italian fare in a low-key but nice environment. The duck ravioli will change your life, and the gnocchi is top-notch.

SASCHA'S

527 N. CHARLES ST., (410) 539-8880.
SASCHAS.COM

\$\$, L, OUT

This Mount Vernon mainstay eliminated its dinner service last year to focus on providing lunch service and hosting private events in its lovely



WHERE TO GET A GOOD SHOW WITH YOUR DINNER

SOTTO SOPRA

405 N. CHARLES ST., (410) 625-0534. SOTTOSOPRAINC.COM

\$\$\$, L, D, 10 P.M., R

Sotto Sopra is one of the few restaurants in Mount Vernon that sports both an upscale atmosphere and Italian cuisine, and has been a longtime favorite special-occasion spot. In addition to chef Riccardo Bosio's impeccable northern Italian cuisine, the elegant space also is home to a unique opera night on occasional Sundays. Featuring multiple singers and a piano player, the opera is an accompaniment to a five-course meal including the likes of goat-cheese-adorned smoked tomato soup, crispy duck over gorgonzola cheese risotto, and panettone bread pudding. The \$58 that Sotto Sopra is charging for a top-notch meal with a front-row seat to the talent is a steal compared to most tickets for faraway seats that you'd get at the Hippodrome or Lyric Opera House. (Jennifer Waldera)

space.

SHAPIRO'S CAFÉ

7 W. PRESTON ST., (443) 220-0050.
FACEBOOK.COM/SHAPIROSCAFEDeli

\$, B, L, D

Voted Baltimore's Best Falafel by City Paper in 2010 and 2011, this cafe has deli sandwiches, raw juices and smoothies, and salads, as well as Middle Eastern dishes.

STANG OF SIAM

1301 N. CALVERT ST., (443) 453-9142.
STANGOFSIAM.COM

\$\$, L, D, OUT, DV

This joints ups the ante for Thai restaurants in terms of flavor. The service is not exceptional, but the food is worth putting up with it. The duck curry is out of this world, and the drunken noodles make us drool just thinking about them.

STEAMPUNK ALLEY

227 W. CHASE ST., (410) 539-4850.
STEAMPUNKALLEYBALTIMORE.COM

\$\$, D, 10 P.M.

Put on your best steampunk top hat and chow down on Steampunk Alley's eclectic menu, with everything from alligator bites to deep-fried frog legs served on grits to WPBBB: peanut butter, candied bacon, and bananas sandwiched between two waffles.

SUGARVALE

4 W. MADISON ST., (410) 609-3162.
SUGARVALEBMORE.COM

\$, D, 10 P.M.

This cozy little basement bar from the team at Dooby's has solid charcuterie options and surprisingly filling tartines to go with its craft cocktails.

TAVERN ON THE HILL

900 CATHEDRAL ST., (410) 230-5400.
TAVERNONTHEHILLMTVERNON.COM

\$\$, B, L, D, OUT

Sandwiches, salads, burgers, pasta, and a dedicated hot dog section flesh out the meat of the straightforward menu. The hand-cut fries are outstanding, but the all-day breakfast option, complete with perfect omelets, distinguishes the restaurant's selection the most. Plus: solid cocktails.

TEA HOUSE INC.

202 W. READ ST., (410) 752-4303.
TEAHOUSEINC.NET

\$, B, L

Non-standard sandwiches and wraps, but one of the biggest draws is its wide selection of flavored black teas and herbal teas.

TENTEN RAMEN

413 N. CHARLES ST., (410) 244-6988.
TENTENRAMEN.COM

\$\$, L, D

This traditional ramen shop serves up

Japanese favorites such as miso ramen, tonkotsu-style ramen, and tako yaki. Grab some Pocky and Japanese soda while you're there, too.

THAI LANDING

1207 N. CHARLES ST., (410) 727-1234.
THAILANDINGMD.COM

\$\$, L, D, DV

One of the few local Thai places with clear delineations between levels of spice. We prefer the five-star level, reserved "for addicts, masochists and Thai nationals."

TIO PEPE

10 E. FRANKLIN ST., (410) 539-4675.
TIOPEPEBALTIMORE.COM

\$\$\$, L, D, R

To look at the sign, you might mistake this for a standard Mexican joint. Don't. First, it's Spanish, and second, it is ritzy, and we mean both of those in the best possible way. More than 45 years in business ensures that Tio Pepe knows how to do it right.

TURP'S SPORTS BAR

1317 N. CHARLES ST., (410) 347-0349.
TURPSONLINE.COM

\$, L, D, OUT, 10 P.M., DV

You don't have to like sports to like Turp's. The burgers with sweet-potato fries are enough to make you a fan, and in the warm months, the outdoor seating provides a perfect perch to watch Charles Street pass.

TWO BOOTS

1203 W. MOUNT ROYAL AVE., (410) 625-2668.
TWOBOTS.COM

\$, L, D, BYOB, OUT, 10 P.M., DV

Yes, Louisiana and Italy look like boots. Yes, they both have awesome food. That's the idea behind this brightly colored NYC-based pizza joint. It works. And it's right across the street from the Mount Royal Tavern, so it's perfect to stumble over to for a crawfish pizza after a bout of day-drinking.

WARE HOUSE 518

518 N. CHARLES ST., (443) 869-3381.
WAREHOUSE518.COM

\$\$\$, D, BR

Treat yourself to upscale versions of your Southern-food favorites such as shrimp and grits and gumbo. The chicken and waffles are a particular hit on the brunch menu.

XS

1307 N. CHARLES ST., (410) 468-0002.
XSBALTIMORE.COM

\$\$, B, L, D, BR, OUT, DV

This four-story establishment is one of the most diverse in Baltimore, serving everything from coffee-shop fare to sushi, and features live DJs.

REMINGTON/ STATION NORTH

FLOR DE MAHI WITH
TOTOPOS FROM CLAVEL





BAMF CAFE

1821 N. CHARLES ST., (667) 930-3371, [FACEBOOK.COM/BAMFCAFE](#)

\$, B, L, D

"Celebrating the comic arts and all things geek culture" is how BAMF Cafe describes itself, though you'd probably be able to figure that out from its window displays. Wraps, sandwiches, and the like accompany its decor, as well as specialty espresso drinks.

BE-ONE KOREAN BBQ

2016 MARYLAND AVE., (410) 244-5600

\$\$, L, D

The smell of sizzling meat is exactly what you look for in Korean barbecue. Be-One delivers with the highly recommended B.B.Q. Set A: cha dol (brisket), galbi (beef ribs), bulgogi (marinated aged beef), joo mool luck (marinated ribeye), and chicken bulgogi.

CARIBBEAN PARADISE

1818 N. CHARLES ST., (410) 332-8422

\$, L, D

The husband/wife team of chefs Eric and Barbara, Jamaica natives, serve up heaping platters of jerk chicken slathered in dark, rich gravy, along with all the fixings, for \$8.50.

CLAVEL

225 W. 23RD ST., (443) 900-8983, [BARCLAVEL.COM](#)

\$, D, 10 P.M.

A taqueria and mezcaleria with an authentically Mexican menu and a cool but unpretentious vibe. The tacos are tasty, but tiny, so mix and match a few—and don't skip the aguachile ceviche.

COLETTE

1709 N. CHARLES ST., (443) 835-2945,

[COLETTEBALTIMORE.COM](#)

\$\$, D, 10 P.M.

This brand-new restaurant from the owner of Bottega is French inspired, with more casual dining service in the front and a leisurely dining room in the back. Lunch on weekends.

CROWN SEOUL

1910 N. CHARLES ST., (410) 625-4747, [FACEBOOK.COM/CROWNSEOUL](#)

\$\$, D, 10 P.M.

The Crown, the music venue in Station North, closed its upstairs kitchen last year and Crown Seoul opened downstairs with a full menu of Korean food, including barbecue. If you still want to eat while you listen to music at The Crown, you can place an order downstairs and have them bring it to you upstairs.

THE DIZZ

300 W. 30TH ST., (443) 869-5864, [THEDIZZBALTIMORE.COM](#)

\$\$, L, D, BR, OUT, 10 P.M.

A down-home neighborhood bar with great bar food and an old-fashioned rotating dessert case with killer pies and cakes? Sign us up. Breakfast on weekends, and it's incredibly cheap.

JOE SQUARED

33 W. NORTH AVE., (410) 545-0444, [JOESQUARED.COM](#)

\$\$, L, D, OUT, 10 P.M., DV

This Station North mainstay recently moved to a larger location a block away from its old spot, meaning you can enjoy its fully loaded square pizzas and its frequent live entertainment with a little more breathing room.

LIAM FLYNN'S ALE HOUSE

22 W. NORTH AVE., (410) 244-8447, PINTSIZEPUB.COM

\$\$, L, D, OUT

The Scottish and Irish bar food here pairs well with Liam Flynn's great booze offerings (it's one of the few places in town with a selection of cask ale). Go for one (or more) of its Scotch eggs—there are three varieties to choose from—and its salmon and brie toastie.

LOST CITY DINER

1730 N. CHARLES ST., (410) 547-5678, LOSTCITYDINER.COM

\$\$, D, BR, 10 P.M., BYOB

Lots of classic diner fare at this '50s sci-fi-themed spot, but surprisingly vegan friendly. You can't go wrong with its multitude of milkshake options. Open for lunch Friday through Sunday.

MI COMALITO

2101 N. CHARLES ST. (ENTRANCE ON 21ST STREET), (410) 837-6033

\$\$, L, D

Mi Comalito specializes in Mexican, Salvadoran, and Honduran food, and it does all three as well as anyone else in town. Start with the pupusas. There's a bar with a pool table hidden away upstairs.

NAK WON RESTAURANT

12 W. 20TH ST., (410) 244-5501, FACEBOOK.COM/BALTIMORENAKWON

\$\$, L, D, 10 P.M., DV

One of many Korean late-night spots within a few blocks of each other, Nak Won has noodle bowls and hot pots, but it bills its specialty as Korean barbecue and has a whole menu page of dishes to prove it.

NAM KANG

2126 MARYLAND AVE., (410) 685-6237

\$\$, L, D, 10 P.M.

Nam Kang, which stays open till 4 a.m. nightly, has fabulous banchan, and we love the kimchi jigae on a cold night.

NANCY BY SNAC

131 W. NORTH AVE., (410) 685-0039, STATIONNORTHARTS.COM/NANCY_BY_SNAC.HTML

\$, B, L, BYOB

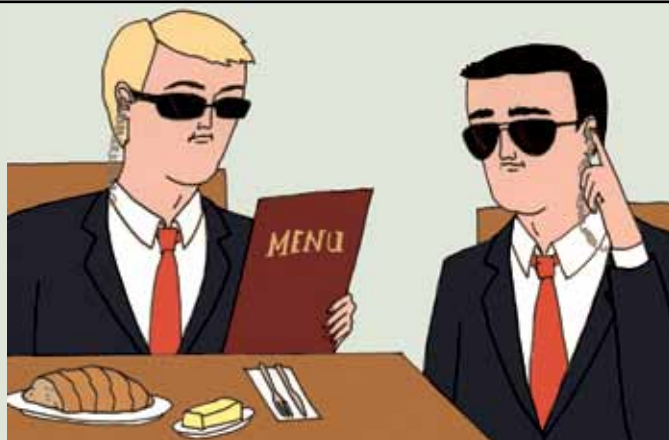
Housed in MICA's Fred Lazarus IV Center, this cafe features many of the American dishes with flair found at its sister restaurant down on North Charles Street, including a highly touted pulled pork sandwich. They also serve dinner on Fridays.

THE NEW WYMAN PARK RESTAURANT

138 W. 25TH ST., (410) 235-5100

\$, B, L

Friendly, fast diner drawing locals for crispy fries with thick brown gravy and the delicious quarter-cut turkey club, with turkey roasted in house.



WHERE TO TAKE YOUR FRIENDS FROM D.C. TO IMPRESS THEM

BOTTEGA

1729 MARYLAND AVE., (443) 708-5709, BOTTEGA1729.COM

\$\$\$ D, BYOB, R

First off, it's right by the train station so it's a good way to get them in and out as quickly as possible (kidding), and second, Bottega's lack of pretension is sure to be a breath of fresh air for what we imagine D.C.-ers are used to. Even to Baltimoreans, people who live and die by the corner bar and pit beef stands, Bottega's pleasant atmosphere should be appealing. Think of sitting in a northern Italian grandmother's kitchen, tasting old family recipes, and you'll start to get close to what you'll experience at this tiny Station North restaurant. The menu is written daily on a small chalkboard, the 20-something seats are surrounded by what feels like a mix between Julia Child's library and an Italian pantry, and the tables are lit by candles. And the food's even more special, with almost everything made in house and with a depth of flavor that only comes from a kitchen that obviously puts a lot of love and thought into each dish. It's BYOB and the menu—which changes daily—is split up between appetizers, pastas, and entrees with a variety of sides, but I recommend sharing a bit of everything. Because you'll most certainly want to try its house-made pastas while still leaving enough room to indulge in such dishes as braised beef ribs, pork and ricotta meatballs, and whole roasted bronzino. And the best part? The disbelief on your friends' faces when you show them the bill. (Ryan Detter)



WHERE TO GET GOOD LATE-NIGHT DINING

JONG KAK

18 W. 20TH ST., (410) 837-5231

\$\$, L, D, P, 10 P.M.

There are multiple late-night Korean spots in Station North, but Jong Kak is my personal favorite. It's open until 4 a.m. with a polite staff and a bright but very low-key atmosphere, making it an ideal place to fill your stomach after a late night of dancing at The Crown or the Ottobar. Banchan, small side dishes that include kimchi, vegetables, and an egg casserole, accompany whatever you order, and the expansive menu means you're going to find something to satisfy your late-night cravings no matter what you're in the mood for. For a snack to soak up the alcohol, split the seafood pancake with some friends. If you've really worked up an appetite, tell the staff when you're getting a table that you want Korean barbecue, and gorge yourself on delicious slices of meat that the staff cooks for you right on the center of your table. (Anna Walsh)

PAPERMOON DINER

227 W. 29TH ST., (410) 889-4444, PAPERMOONDINER24.COM

\$\$, B, L, D, P, 10 P.M.

When people talk about Baltimore's "funkiness," they might be talking about Papermoon and its wacky decor. Bonus: inventive shakes, diner fare, and communal service.

PARTS & LABOR

2600 N. HOWARD ST., (443) 873-8887, PARTSANDLABORBUTCHERY.COM

\$\$\$ D, R, OUT

Part of Spike Gjerde's local restaurant empire, Parts & Labor is both a restaurant and butcher shop. You can shop for choice cuts of meat by day, and come back for dinner service to eat rib-eyes, filets, and more. Also enjoy cured meats and organ varieties.

PEN & QUILL

1701 N. CHARLES ST., (410) 601-3588, PENANDQUILL.NET

\$\$\$ D, R, 10 P.M.

The fourth restaurant in the Karzai family's portfolio, Pen & Quill aims for a slightly younger audience than the Karzais' other spots with a late-night menu, excellent cocktails, and cuisine that's upscale but not stuffy.

RED EMMA'S

30 W. NORTH AVE., (443) 602-7585, REDEMMA.ORG

\$, B, L, D, BR

The leftist collective has swanky digs in Station North, with bookshelves reaching the ceiling, its own coffee-roasting operation, and a menu with bagels, sandwiches, and more, plus plenty of vegetarian and vegan options.

SOFI'S CREPES

1723 N. CHARLES ST., (410) 727-7732, SOFISCREPES.COM

\$, L, D, OUT

If you've ever eaten crepes on a Parisian street, stop into Sofi's (there's another outpost in Belvedere Square) and, a few minutes later, you can be walking along the sidewalk, annoying all of your friends with your memoirs de joie de vivre. Buy 'em a crepe and they won't mind.

STATION NORTH ARTS CAFE

1816 N. CHARLES ST., (410) 625-6440, STATIONNORTHARTS.COM

\$\$, B, L

An old stalwart of the neighborhood, this cafe and art gallery serves breakfast staples like French toast and Belgian waffles all day and boasts a lunch menu of hot dogs and more than a dozen sandwiches.

TAPAS TEATRO

1711 N. CHARLES ST., (410) 332-0110, TAPASTEATRO.COM

\$\$, D, OUT, 10 P.M.

As the name indicates, this outdoor-dining hot spot serves small plates for theatergoers in Station North. Bring friends to get the most of the wide variety of dishes—and the pitchers of sangria.

CITY PAPER SPECIAL EDITIONS 2016

SHIZZLIN' SUMMER

PUBLICATION: MAY 19

Now in its 29th year, Shizzlin' Summer is the area's most comprehensive summer fun guide. Covering events from Memorial Day to Labor Day, Shizzlin' Summer highlights farmers markets, summer events, family fun, outdoor dining, getaways, and much more.

DEADLINE: MAY 13

CIRCULATION: 62,000+

BEST OF BALTIMORE

PUBLICATION: SEPTEMBER 14

A "bible of what's best" and one of our most popular issues of the year! Featuring our Reader's Poll and 360+ City Paper picks, Best of Baltimore means never having to say you have nothing to do, to see, to taste, or to argue about in Baltimore.

DEADLINE: SEPTEMBER 9

CIRCULATION: 62,000+

HOLIDAY GIFT GUIDE

PUBLICATION: NOVEMBER 19

One of the largest gift guides in Baltimore, this issue provides readers with fun, seasonal features, and a focus on shopping local across many of Baltimore's most interesting and eclectic neighborhoods.

DEADLINE: NOVEMBER 11

CIRCULATION: 62,000+



THE WEED ISSUE

PUBLICATION: APRIL 20

Recently decriminalized in Maryland, City Paper keeps you up to speed on the latest OG, including fun things to do, ways to "bake" and most importantly, staying within the legal limits, just in time for 4/20.

DEADLINE: APRIL 15

STATE OF THE ARTS

PUBLICATION: OCTOBER 12

Baltimore's Fall Arts scene is budding with life. City Paper will highlight the best, the noteworthy, and the fun of Fall in Baltimore. Have some fun, get cultured, and support the arts!

DEADLINE: OCTOBER 7

HOLIDAY CALENDAR

PUBLICATION: NOVEMBER 30

The largest holiday event guide in Baltimore! Provide readers with a comprehensive calendar of events from Thanksgiving to New Year's Eve.

DEADLINE: NOVEMBER 23

TOP TENS

PUBLICATION: DECEMBER 21

City Paper writers and editors highlight their personal Top Ten favorites in national and local politics, local theater, film, television, music, arts, and books. A great way to end the year with a bang.

DEADLINE: DECEMBER 16

OTHER NOTEWORTHY ISSUES

1/20/16 – The Booze Issue

2/10/16 – The Sex Issue

3/10/16 – Orioles Preview

6/10/16 – Film Fest Frenzy

6/22/16 – The Big Music Issue

7/27/16 – The Queer Issue

8/17/16 – The Screens Issue

8/24/16 – The College Experience

9/21/16 – The Big Books Issue

10/28/16 – The Beer Issue + Beer Week Special

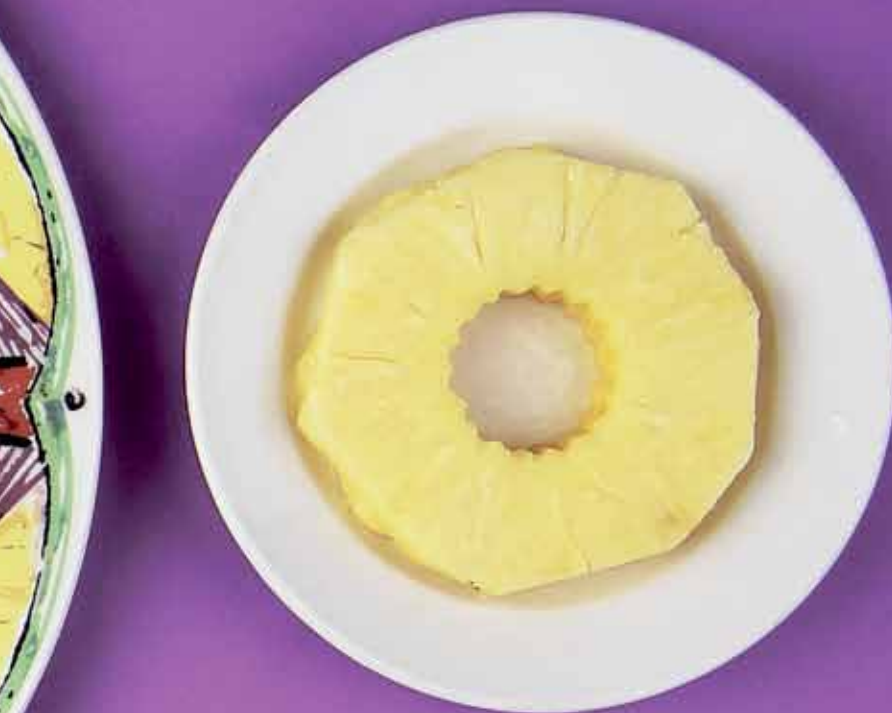
11/02/16 – Fiction & Poetry

12/28/16 – The Year in Photos

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ROLAND PARK/ MOUNT WASHINGTON





**BREAKFAST BANANA SPLIT FROM
MISS SHIRLEY'S CAFE**

ALONSO'S

415 W. COLD SPRING LANE, (410) 235-3433, ALONSOS.COM

\$\$, L, D, BR, R, P, DV, 10 P.M.

Endure the uneven service at least once to try the fantastic burgers and above-average pizza. Or go to the bar upstairs and ignore the waiters altogether.

BONJOUR

6070 FALLS ROAD, (410) 372-0238, BONJOURBAKERYCAFE.COM

\$, B, L, P, BYOB, OUT

The best bakery in North Baltimore offers delicate breakfast pastries, exquisite quiches by the slice or pie, artisanal bread, and cakes and tarts as beautiful to look at as they are delicious to eat.

CHIYO SUSHI

1619 SULGRAVE AVE., (410) 466-1000, CHIYOSUSHI.COM

\$\$, L, D, P

An incredibly charming sushi outlet with cozy, compact dining rooms on two floors, standard maki and sashimi, and excellent tempura.

THE CORNER PANTRY

6080 FALLS ROAD, SUITE 101, (667) 308-2331, CORNER-PANTRY.COM

\$, B, L, D, BR, P, OUT, BYOB

Fancy little deli near the beloved Ivy Bookshop offers things such as gluten-free muesli, a tuna confit sarnie (British for sandwich), and a \$10.99/pound cold counter, along with great pastries.

CREPE DU JOUR

1609 SULGRAVE AVE., (410) 542-9000, CREPEDUJOUR.COM

\$\$, L, D, BR, OUT, R

The quiet Mount Washington storefront offers delicious crepes, both sweet and savory, including lovely seafood and vegetable options.

CURB SHOPPE BAR AND GRILL

5736 FALLS ROAD, (410) 433-8299, CURBSHOPPE.COM

\$, L, D, P

This divey yet charming hole in the wall, bustling with conversation and great burgers (\$6 on Saturday nights), has been around since the 1930s.

THE DESERT CAFÉ

1605 SULGRAVE AVE., (410) 367-5808

\$\$, L, D, R, BYOB, OUT

Casual Mediterranean outlet with excellent hummus, spanakopita, and dolmades.

EARTH, WOOD AND FIRE

1407 CLARKVIEW ROAD, (410) 825-3473, EARTHWOODFIRE.COM

\$\$, L, D, P, OUT

The expansive, high-ceilinged dining room is a pleasant setting for the excellent coal-fired pizzas, but don't sleep on the creative small plates, like the hanger steak with cucumber-wasabi dressing.

ETHEL'S CREOLE KITCHEN

1615 SULGRAVE AVE., (410) 664-2971, ETHELSCREOLEKITCHEN.COM

\$\$\$, L, D, BR, OUT, R

Probably the best Maryland Creole cooking in town. You can't go wrong with the gumbo, the jambalaya, or the baby back ribs.

HAUTE DOG CARTE

6070 FALLS ROAD, (410) 608-3500, HAUTEDOGCARTE.COM

\$, L, P, OUT

Traffic on Falls Road tends to tighten when the Haute Dog stand is out selling its quarter-pound dogs served in crusty rolls hollowed with a hot dog-sized spike and adorned with things like tomato-and-onion jam and bacon-and-onion marmalade.

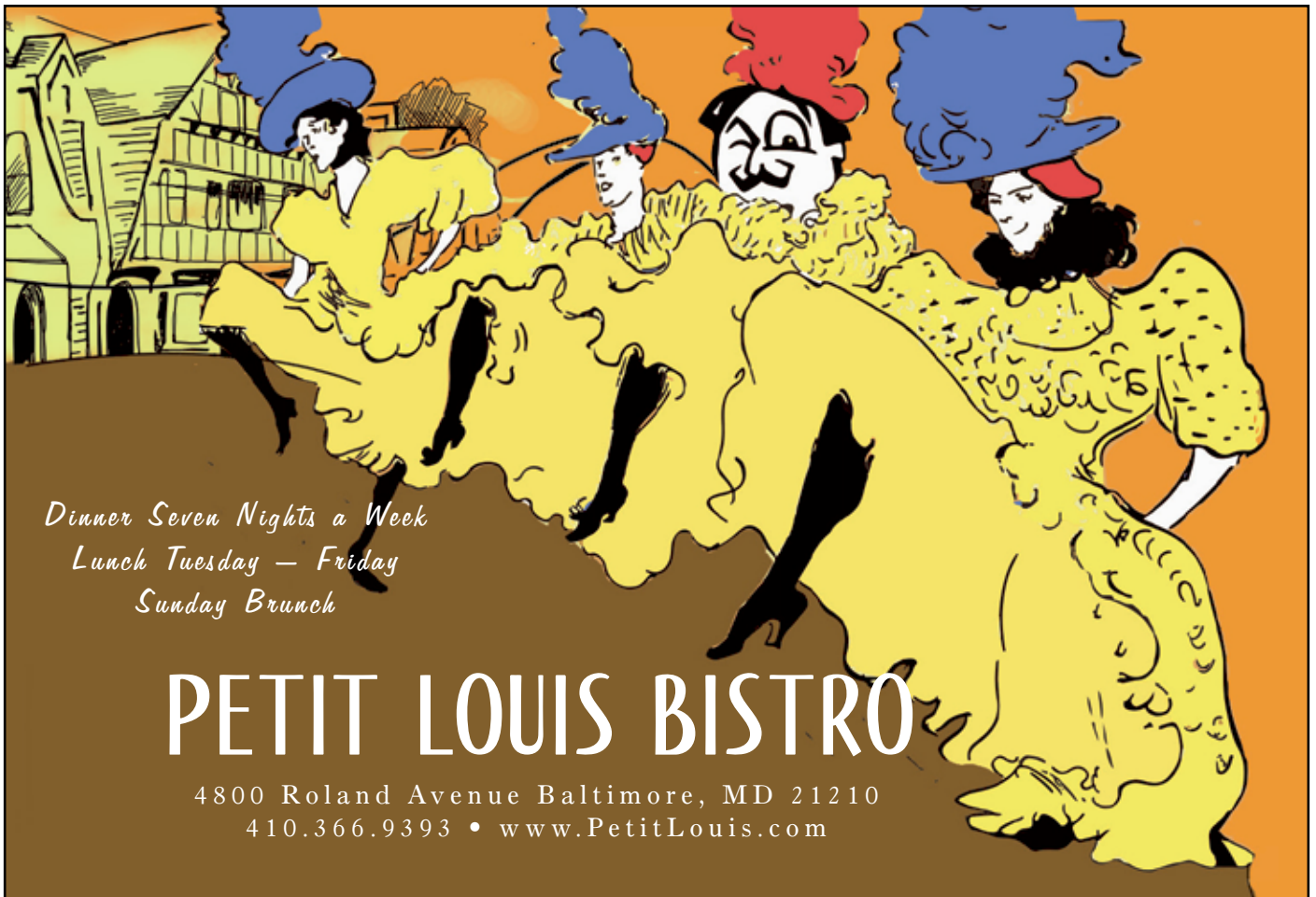
JOHNNY'S

4800 ROLAND AVE., (410) 773-0777, JOHNNYSDOWNSTAIRS.COM

\$\$, B, L, D, BR, P, R, OUT

Cindy Wolf and Tony Foreman's version of a diner has distinct

4800 Roland Avenue Baltimore, MD 21210 • 410.773.0777 • JohnnysDownstairs.com



rooms: one great for pastry and sipping delicious coffee, the other more the setting for a great burger and milkshake. Also has a sushi menu Tuesday through Saturday.

MISS SHIRLEY'S CAFE

513 W. COLD SPRING LANE, (410) 889-5272, MISSSHIRLEYS.COM

\$\$, B, L, P, OUT, DV

You'll want to get there early to beat the rush for what may be the best fancy breakfast in town, with lots of Southern-influenced, seafood-filled options, like the crab cake and fried green tomato eggs benedict. Another location is in the Inner Harbor, on Pratt Street.

MT. WASHINGTON TAVERN

5700 NEWBURY ST., (410) 367-6903, MTWASHINGTONTAVERN.COM

\$\$\$, L, D, BR, OUT, P, R, 10 P.M.

The Tavern serves refined country-club food, like a top-notch crab cake and a parmesan-crust rockfish filet.

NAMASTE BALTIMORE

413 W. COLD SPRING LANE, (410) 889-2233, NAMASTEBALTIMORE.COM

\$\$, L, D, P, OUT

A new restaurant serving up Indian and Nepalese food in the space that used to house Loco Hombre.

PETIT LOUIS

4800 ROLAND AVE., (410) 366-9393, PETITLOUIS.COM

\$\$\$, L, D, BR, P, R

A little slice of Paris in North Baltimore, from the elegant cafe atmosphere and impeccable wine list to the perfect steak frites and duck confit.

ROBERTO'S PIZZERIA ITALIANA

5616 NEWBURY ST., (443) 742-3034

\$, L, D, BYOB, P, OUT, DV

Mount Washington Village got a casual pizzeria a couple of years ago, and the pizza is great. You can enjoy it a few ways: Americano, with fresh mozzarella and a thicker crust, and the typically-thinner crust artisan pies, like the Spicy Eggplant or the Arrabbiata. Wraps and sandwiches too.

ROLAND PARK BAGEL CO.

500 W. COLD SPRING LANE, (410) 889-3333, ROLANDPARKBAGELCOMPANY.COM

\$, B, L, P, OUT

The bagels here get the right crispy-outside/chewy-inside combination to pass muster. Add in great fruit smoothies, sandwiches, salads, and paninis, and you got yourself one of the more pleasant neighborhood bagel places around.



WHERE TO GO TO FEEL LIKE YOU'RE OUT OF THE CITY QUICKLY WITHOUT ACTUALLY LEAVING THE CITY

THE NICKEL TAPHOUSE

1604 KELLY AVE., (443) 869-6240

\$\$, BR, D, R, 10 P.M.

As much as I love this city, sometimes it's nice to get out of dodge for a bit. And for those who don't want to go far (or can't, because they don't have a car) Nickel Taphouse is the perfect break from the busy streets of downtown. Take a quick ride up Falls Road—or even better, take the light rail—and you'll find the quaint Mount Washington neighborhood, with its lush, tree-lined streets awaiting you. Once you jump off the light rail, you can take in the babbling Jones Falls River on your way to the Taphouse. Grab a seat at the convivial bar, order a beer from its well-curated beverage menu, and go straight for the roasted oysters, where you can't go wrong with any of the five choices (I especially like the Thai curry). From there I usually like to order something from each section of its tavern-inspired menu, but don't miss out on the beef on weck sandwich, a specialty from owner Robin Haas' hometown of Buffalo, New York, that's carved from a massive hunk of roast beef and served on a bun sprinkled with kosher salt and caraway seeds known as a kummelweck roll. (Ryan Detter)

BALTIMORE
BOURBON
BRISKET
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SOUTH BALTIMORE/ SILO POINT





CHARCUTERIE FROM BAR LIQUORICE

1157 BAR AND KITCHEN

1157 HAUBERT ST., (443) 449-5525,
FACEBOOK.COM/1157BARANDKITCHEN

\$\$, D

This project from Salt's chef Jason Ambrose is a small space—there are only 30 or so seats—with a small menu to match. Mostly consisting of small plates, the menu draws inspiration from all over the map, with items such as Korean fried chicken wings and pickled vegetables or crispy octopus.

BAR LIQUORICE

801 E. FORT AVE., (443) 708-1675,
BARLIQUORICEMORE.COM

\$\$, D, OUT, 10 P.M.

Bar Liquorice resurrects a presumably forever-doomed Fort Avenue spot with a broad cocktail menu, highbrow casual fare, and, as you might guess from its name, glasses of delicious liquorice all around.

BARRACUDAS LOCUST POINT TAVERN

1230 E. FORT AVE., (410) 685-2832, BARRACUDALPT.COM

\$\$, L, D

You can find Old Bay fries all over town, but seldom do you see a cod-die anymore. Barracudas serves 'em up, along with the standard crab cake. Try the shrimp salad sandwich laden with Old Bay mayo.

BLUE GRASS TAVERN

1500 S. HANOVER ST., (410) 244-5101, BLUEGRASSTAVERN.COM

\$\$, L, D, BR, OUT, R

Southern-influenced, seasonal, farm-to-table cuisine that reflects the thoughtfulness of its chef: rabbit pot pie with porcini ham gravy, blackened catfish chowder, smoked fried chicken. Try the suggested beer and wine pairings to enhance the experience.

GUY FIERI'S BALTIMORE KITCHEN + BAR

1525 RUSSELL ST., (443) 931-4387, CAESARS.COM/HORSESHOE-BALTIMORE

\$\$, L, D, P, 10 P.M.

Burgers, chicken wings, nachos, ribs—it's the sort of grub you'd expect from the spiky-haired host of "Diners, Drive-Ins and Dives."

HERSH'S PIZZA & DRINKS

1843-45 LIGHT ST., (443) 438-4948, HERSHSPIZZA.COM

\$\$, D, P

Sure, the pasta and the wood-fired mussels are worth sampling, but if you're making critical decisions, go for the pizza. Don't be afraid of the kale-and-pistachio pizza from the wood-fired oven.

HULL STREET BLUES CAFÉ

1222 HULL ST., (410) 727-7476, HULLSTREETBLUES.COM

\$\$, L, D, BR, R

A charming windowed entrance welcomes guests into this historic saloon-turned-cafe. Mostly standard cafe fare (field greens, grilled/blackened protein on ciabatta) with a few different influences (Mediterranean, Mexican, Asian).

IN LIKE FLYNN TAVERN

1371 ANDRE ST., (667) 303-3681, INLIKEFLYNNTAVERN.COM

\$\$\$, L, D, BR

A new kind of Irish bar. In Like Flynn Tavern offers up creative drinks, local favorites, Irish foods, and a taste of Caribbean dining, with nearly everything made in house.

JACK BINION'S STEAK

1525 RUSSELL ST., (443) 931-4386, CAESARS.COM/HORSESHOE-BALTIMORE

\$\$\$, D, P

Are you winning big on slots at Horseshoe Casino? Reward yourself with Jack Binion's steaks from Midwestern corn-fed cows, or go for its seafood trolley with king crab,



WHERE TO GET STANDARD BALTIMORE SEAFOOD WITHOUT FEELING LIKE A TOURIST

L.P. STEAMERS

1100 E. FORT AVE., (410) 576-9294, LOCUSTPOINTSTEAMERS.COM

\$\$, L, D, OUT

Sure, there will be some tourists there; you can't get away from that when a place does seafood as good as L.P. Steamers. But what you won't find are any cheesy crab bibs, bright neon lights, or a bunch of people gazing at their crabs with looks of "what the fuck am I supposed to do with these?" on their faces. L.P. Steamers is no-bullshit, old-school Baltimore through and through. Not much has changed here over the years and why should it? It does seafood right: fresh, cooked perfectly, and served quickly without any frills. Oh, and cold beer. L.P. has you covered there, with cheap cold ones bobbing up and down in an ice-water bath built right into the raw bar. Score a seat on the rooftop deck, order some pitchers of beer and a couple of steaming trays of Old Bay-laced crabs (and shrimp), and take in the view of the harbor just beyond the glow of the Domino Sugar sign. It doesn't get much better than that. (Ryan Detter)

snow crab, oysters, gulf shrimp, and lobster.

JOHNNY SÁNCHEZ

1525 RUSSELL ST., (443) 931-4575, CAESARS.COM/HORSESHOE-BALTIMORE

\$\$, D, P, 10 P.M.

A collaboration between celebrity chefs John Besh and Aaron Sánchez, this Mexican place in Horseshoe Casino offers well-crafted tacos and an extensive tequila and mezcal menu.

LITTLE HAVANA RESTAURANTE Y CANTINA CUBANA

1325 KEY HIGHWAY, (410) 837-9903, LITTLEHAVANAS.COM

\$\$, L, D, BR, OUT, 10 P.M., R

A great spot to mingle with the yuppie, just-off-work crowd at happy hour, especially in the summertime. Cuban menu items pepper the Tex-Mex-type menu.

LIV2EAT

1444 LIGHT ST., (443) 449-7129, LIV2EAT.COM

\$\$, D, BR, R

A tiny, living-room-like space, Liv2eat

recasts the mom-and-pop-run restaurant: Though a couple runs it, the menu and feel resemble a D.C. bar—classy and hip, not to mention top-notch.

MI RANCHITO

1116 HOLLINS ST., (410) 528-9345, FACEBOOK.COM/MIRANCHITOMD

\$\$, L, D

Mi Ranchito calls itself a Tex-Mex place, but it really ought to be called Latin-American, since it eschews expected Tex-Mex (it has only one taco dish, one enchilada dish, and a quesadilla) for a wide variety of Peruvian saltados and Salvadoran pupusas.

NICK'S FISH HOUSE & GRILL

2600 INSULATOR DRIVE, (410) 347-4123, NICKSFISHHOUSE.COM

\$\$, L, D, OUT, P

Smack-dab on the water, Nick's menu does bar seafood well with its crab pretzel or shucked fried oyster dinner, and you really can't beat the outdoor deck in nice weather.

OUR HOUSE

1121 HULL ST., (410) 727-6797, OURHOUSEBALTIMORE.COM

\$\$, L, D, BR, OUT, DV

More cafe than old-fashioned pizza spot, Our House is a forward-thinking "pizza and beer joint" with exciting specialty pizzas like red spinach and feta, antipasto, and peppadew and goat cheese, and attentive takes on classic pizza and subs.

RUBY 8 NOODLES AND SUSHI

1525 RUSSELL ST., (443) 931-4580, CAESARS.COM/HORSESHOE-BALTIMORE

\$\$, L, D, P, 10 P.M.

Craving dim sum in the middle of the night? Ruby 8 Noodles and Sushi in Horseshoe Casino can satisfy that—it's open until 4 a.m. during the week (6 a.m. on Friday and Saturday) and serves up Chinese, Korean, and Vietnamese-inspired dishes, as well as sushi.

SOUTHSIDE DINER

893 E. FORT AVE., (410) 727-7067, EATATSOUTHSIDEDINER.COM

\$\$, B, L, D, P, DV

This friendly spot can be counted on for filling, excellent, and fast breakfast and lunch classics. Reward your stomach with some reasonably priced hot cakes or sausage gravy with biscuits.

WILEY GUNTER'S

823 E. FORT AVE., (410) 637-3699, WILEYGUNTERS.COM

\$\$, D, BR, 10 P.M.

Wiley Gunter's updates the sports bar with engaging variations on standard bar food (its wraps, like the ahi tuna wrap and Thai steak wrap, are highlights) and an epic weekend brunch menu that's so sprawling, we'll even forgive the Washington-football-related sports stuff on the walls.

WINE MARKET BISTRO

921 E. FORT AVE., (410) 244-6166, WINEMARKETBISTRO.COM

\$\$\$, L, D, BR, BYOB, P, OUT, R

One of SoBo's ritzier choices. Ingredients are pickled, smoked, candied, marinated, grilled, creamed, and rubbed—and we're all for it. Buy a bottle from its wine shop and enjoy it at dinner (with a corkage fee).

WORLD OF BEER

1724 WHETSTONE WAY, (410) 752-2337, WORLDOFBEER.COM/LOCATIONS/BALTIMORE

\$\$, L, D, P, OUT

A chain for beer lovers known for having 500-plus beers, with around 50 on tap daily, and hearty, well-executed beer food (start with the pretzel and beer cheese). The website also updates which beers are on tap daily, so you can start planning your specialty boozing before you even get in the door.

FARMERS MARKETS

32ND STREET FARMERS MARKET

400 block of East 32nd Street,
32ndstreetmarket.org, Saturdays
7 a.m.-Noon, open all year

BALTIMORE FARMERS' MARKET & BAZAAR

Downtown under the JFX Viaduct,
Holliday and Saratoga streets, pro-
motionandarts.org, Sundays 7 a.m.-
Noon, April 17-Dec. 18

BALTIMORE MUSEUM OF INDUSTRY FARMERS MARKET

1415 Key Highway, thebmi.org,
Saturdays 9 a.m.-1 p.m., May 28-
Nov. 26

DRUID HILL FARMERS MARKET

Howard P. Rawlings Conservatory,
Druid Hill Park, druidhillpark.org,
Wednesdays 3:30 p.m.-7:30 p.m.,
June 1-Sept. 28

FELLS POINT FARMERS MARKET

800 S. Broadway, fellspointfarmer-
smarket.com, Saturdays 7:30 a.m.-
12:30 p.m., April 30-Nov. 19

GOVANSTOWNE FARMERS MARKET

5104 York Road, Wednesdays 3 p.m.-7
p.m., June 1-Sept. 28

HAMPDEN FARMERS MARKET

Elm Avenue at 36th Street,
Saturdays 9 a.m.-1 p.m., May 7-Dec.
31

HOWARD PARK FARMERS MARKET

3400 block of Woodbine Avenue,
Saturdays 7 a.m.-1 p.m., May 21-
Nov. 26

JOHNS HOPKINS HOSPITAL FARMERS MARKET

1650 Orleans St., Thursdays 10 a.m.-2
p.m., April 23-Oct. 29

PARK HEIGHTS COMMUNITY FARMERS MARKET

5201 Park Heights Ave., Wednesdays
9 a.m.-2 p.m., June-November

PRATT STREET FARMERS MARKET

Pratt and Light streets, godown-
townbaltimore.com, Thursdays 11
a.m.-2 p.m., May 5-Oct. 27

STATE CENTER COMMUNITY FARMERS MARKET

201 W. Preston St., Wednesdays 10
a.m.-2 p.m., May 4-Nov. 1

TUESDAY MARKET

4500 Harford Road, Tuesdays 4-8
p.m., June-September

UNION GRAZE

1500 Union Ave., Every other Sunday
5-8 p.m., July-September

UNIVERSITY FARMERS MARKET

Plaza Park, at Paca and Baltimore
streets, umm.edu, Tuesdays 10 a.m.-
2:30 p.m., May 10-Nov. 29

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Countryside Sheds & Outdoor Furn	410-316-1522
E & A Meats	410-316-1508
Gold Mine Market	410-262-9324
Howard's Honest Shake Interior	410-207-6653
Katie's Candies	410-316-1522
Linny's Kitchen	410-316-1514
Lancaster County Soft Pretzels	410-316-1089
Overstock Silver	410-316-1046
Peanut Stand	410-316-1522
R & B Produce	410-316-1505
Route 1 Apparel	410-316-1046
The Sports Connection	443-398-4233
Twin Brook Furniture	410-316-1517
Village Smokehouse	410-316-1521
Welsh Mountain Cheese/Scent Shop	410-316-1510
Welsh Mountain Deli	410-316-1510
Mary's Gourmet Coffee & Donuts	no phone

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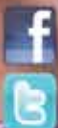
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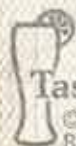


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Our Original Work of Art.

Crafted with Valencia orange peel and garnished with an orange slice to bring out the citrus aroma and taste since 1995.



Taste Responsibly.

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BELGIAN-STYLE WHEAT ALE WHEAT ALE
BREWED WITH CORIANDER AND ORANGE PEEL

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