

VISIT BALTIMORE

THE OFFICIAL GUIDE

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DON'T MISS

»» THE BALTIMORE «« *You're Missing*

BALTIMORE IS MORE VIBRANT THAN EVER. It is a place full of culture, diversity and innovation, bolstered by the strong entrepreneurial spirit of its residents. Small businesses, artists, nonprofits and creatives of all kinds are building partnerships and companies that make the city stronger and more interesting by the day.

Although the city is rooted in lovingly-preserved traditions – think crab cakes, brightly painted rowhouses and the Preakness Stakes – Baltimore is evolving thanks to the doers and dreamers that call it home. Slick rehab projects, business incubators and funding for the arts promise that what is old can become new and full of life once again. This is perhaps most evident in the way historic buildings are being repurposed and reimagined.

"The Coolest City
on the East Coast"
– Travel + Leisure, July 2017

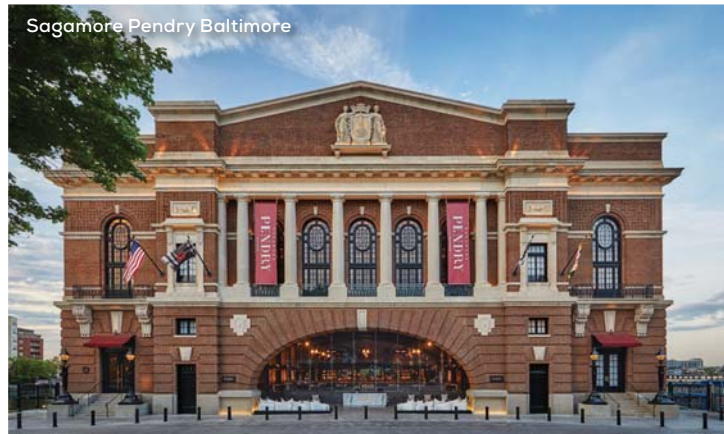


What's Old is New Again

In the heart of the maritime neighborhood of Fell's Point is the gleaming **Sagamore Pendry Baltimore**, a luxury hotel perched atop the restored Recreation Pier built in 1914. During its lifetime, the pier has welcomed immigrants from around the world, been used as a community center, stored port cargo, and served as a television studio before being abandoned for many years. Today it features 128 guest rooms and suites overlooking the harbor, a ballroom, a whiskey bar and an interior garden with a sculpture by artist Fernando Botero. The project is a venture backed

by Kevin Plank, founder of Under Armour, the campus of which you can spy while relaxing in the hotel's waterfront pool.

Similarly, in the Mount Vernon neighborhood, **The Ivy Hotel** is a stunning Gilded Age mansion-turned-boutique hotel. What once was a private home is now 18 suites of private accommodations with an ivy-walled courtyard and luxury spa. Everything in your stay is provided, from tea by the fire to a car and driver that will take you anywhere in the city your heart desires.



COURTESY OF SAGAMORE PENDRY HOTEL



COURTESY OF IVY HOTEL

A Culinary Renaissance

One item you may notice in your in-room refrigerator at The Ivy Hotel is locally made kombucha. Mobtown Fermentation's Wild Kombucha brand began as three friends hawking samples of fermented tea from a cooler; before long, they moved to selling in local cafes and shops until ultimately being picked up by Whole Foods. You can now



find kombucha on cocktail menus throughout the city. At Italian hot spot **Birrotecca**, Campari, grapefruit juice and grapefruit-ginger kombucha combine to create The Pink Panther, while seasonal beach bar **Sandlot** pairs the fermented beverage with vodka and fresh herbs.

Another dining trend are food halls with cafeteria-style service, which double

as great ways to sample flavors from a variety of chefs under one roof. Mount Vernon Marketplace is set in a former department store warehouse; today, you can shop stalls like **Big Bean Theory** for a bean-based menu of falafel burgers, lentil soup and smoked hummus. Others offer fresh-shucked oysters, Chinese dumplings or poutine with hand-cut fries. Nearby, get in your cardio for the day when you climb the 13-story **Washington Monument**, which recently reopened to foot traffic after a \$6 million restoration.

Further north, in the neighborhood of Remington, is **R. House**, another food hall that serves as a launch pad for rising



R. House



Woodberry Kitchen

chefs. The former auto body shop now comprises 10 stalls featuring poke bowls, traditional tacos, handmade arepas, Mediterranean street food and more. A rotating experimental kitchen ensures there will always be something new to try, while a central bar with wines to pair, stellar cocktails and craft beers from Baltimore and beyond makes it easy to stay for a while.

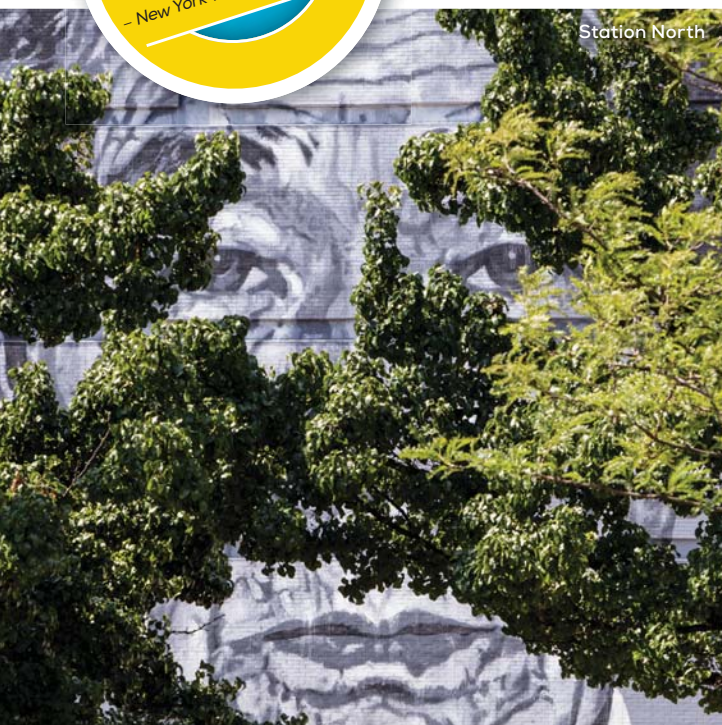
Food halls may be the new kids on the scene, but traditional markets haven't gone by the wayside. **Cross Street Market** in Federal Hill is currently undergoing a \$7.3 million renovation that will give the 66-year-old building a much needed facelift and provide room for new concepts while staying true to the neighborhood's roots. And soon, **Lexington Market**, the country's oldest



Gunther & Co.

JULIE HOVE ANDERSEN

Baltimore named #15 of 52 Places to Go in 2018 - New York Times, January 2018



Station North

Creative Culture

Baltimore continues to be a city that attracts cultural arbiters who don't just make art in the city, but of the city, using it as a muse. **Station North Arts & Entertainment District** is the nexus of the arts scene. It's full of art studios, galleries, bars and theaters worth exploring. Muralists from as far away as South Africa and Spain – and many who call Baltimore home, too – have created towering

masterpieces as part of Open Walls Baltimore, an outdoor exhibition worth exploring. Other ways to take in Baltimore's arts scene include catching an indie flick at **The SNF Parkway Theatre**, seeing what production is on stage at the **Motor House** or checking out a local band at **The Windup Space**.

All of these creative forces combine during **Artscape**, the largest free arts festival.

continually-running market, established in 1782, will begin a revitalization. From crab cakes to chicken and waffles, stalls will continue to sell a range of items that are iconic to Baltimore until construction on a new building next door is complete, ensuring that businesses aren't displaced.

Baltimore's dining scene has been generating a lot of buzz, including being ranked on Zagat's list of the 30 most exciting food cities in the U.S. for 2017. Topping many "best of" lists are [Woodberry Kitchen](#) and [Cosima](#), two restaurants tucked away inside refurbished mills in the Woodberry neighborhood. The former is a farm- and water-to-table restaurant where James Beard Award-winning chef Spike Gjerde serves Chesapeake-inspired comfort food, while the latter is a tribute to

Sicilian cuisine, with wood-fired pizzas, smoked mozzarella arancini and plenty of handmade pastas.

Down by the harbor, [Brewer's Hill](#) is another neighborhood that has undergone a complete revitalization. The neighborhood gets its name from the two landmark breweries that once called it home but are now mixed-use developments that include apartments, work spaces and businesses. Set in the century-old boiler room of the former Gunther Brewing Company, [Gunther & Co.](#) has soaring ceilings, a living wall grown on exposed brick and a 30-foot open kitchen where Chef Jerry Trice creates globally influenced dishes like a tea-smoked duck breast.

Don't be fooled by the fact that a few former breweries



Cosima



The Brewer's Art

have departed. Baltimore's craft beer scene has merit, too: *Draft* magazine called Baltimore "a major destination on America's beer map." Throughout the city, taprooms are the new bars. You can get a sneak

peek of the beer-making process while sipping suds at [The Brewer's Art](#), [Guinness Open Gate Brewery](#) and [Barrel House](#), [Heavy Seas Alehouse](#) or [Union Craft Brewing](#) (see more on page 18), to name a few.

