

Restaurant Week(s) are BA-ACK!

Baltimore City Restaurant Week continues through August 6 (although a bunch o' places extend the dates). Baltimore County Restaurant Week takes place August 4-19. Check out the menus from participating restaurants at BaltimoreRestaurantWeek.com and BaltimoreCountyRestaurantWeek.com.

Ahoy Matey!

Mutiny Pirate Bar & Island Grille in Glen Burnie, home of Caribbean food and island cocktails, relocates around Labor Day to 33 Magothy Beach Road in Pasadena. They're taking over the 2,200-square-foot space (70 seats inside and 20 on the patio)



in the spot previously occupied by **The BBQ Joint**. Owners Steve and Rob Wecker, along with partner Nate Hynson, have done a great business in Glen Burnie but felt this was a better location. To add to the fun, they're opening another Mutiny in Elkridge at 7190 Troy Hill Drive. The 4,200-square-foot space will have 120 seats inside and 30 outside and is slated to open in late fall. FYI...plans for the future include franchising opportunities. Ye Brothers Wecker also own **The Iron Bridge Wine Company** on State Route 108 in Columbia. And...



Steve Wecker is opening two new restaurant concepts in the same building in Columbia later this year: **Cured**, a restaurant, and **Eighteenth & Twenty First**, a speakeasy lounge. MutinyPirateBar.com.

I Scream, You Scream...

My fave ice cream spot, **The Charmery**, is moving all production and opening a second retail collection in UNION Collective called...**The Ice Cream Factory**. It's going to be a blend of ice cream production, events, catering, and a retail location. TheCharmery.com



Photo: Clinton Brandhagen

David and Laura Alima, owners of The Charmery

All Aboard The Alertrain

I wish all restaurants would be this conscientious. **Glory Days Grill**, a sports-themed family restaurant operating 25 corporate and franchised restaurants in four states, received an award for '2017 Best Food Allergy Champion' by AllerTrain, an ANSI accredited food allergy and gluten-free training course offered by MenuTrinfo. Sarah Lauer, corporate training manager, was specifically honored for her ongoing commitment to food safety and training. "Glory Days Grill has been providing nutritional information and allergen information for our guests for the



better part of a decade," said Tony Cochones, vice president of food and beverage. "Our guests are armed with a nutritional calculator, allergen wizard, and gluten-free menu so that they can make informed dining choices. In addition, our team members are trained on our exclusive 'ALERTED' system," said Cochones. The company's intensive **ALERTED** system includes policies on how to: **Alert** management, **Listen** to guests, **Educate**, **Ring** food in correctly, use the appropriate sterile kitchen **Tools** to prohibit cross-contamination, **Ensure** food safety, and **Double** check every stage of the process. The **ALERTED** system is coupled with regular ongoing training for all team members on common allergens, allergic reactions, and how to safely handle orders and prepare food for guests with specific food sensitivities, including those with celiac disease. GloryDaysGrill.com.

What's Happening

The new **Avenue Kitchen & Bar** opens in the spot where **Le Garage** used to be at 911 West 36th Street in Hampden. Bill Irvin, from **La Folie Frites & Wine Bar** in Canton, is partnering with Patrick Dahlgren from **The Rowhouse Grille** in Federal Hill. The menu features traditional American fare...from salmon to steak to Thursday night lobster night. The 3,000-square-foot space has 100 indoor seats and sidewalk seating for 20. And...it has a roll-up garage door for carryout food and drinks. AvenueKitchenBar.com.

The Mexican restaurant chain **La Tolteca** is taking over the 5,000-square-foot space previously occupied by **Fuddruckers** at 11515 Reisterstown Road. LaToltecaMD.com.

Plantbar, the fab juice bar and raw foods café at Belvedere Square Market, is opening a second location in Harbor Point's Central Plaza,

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