



Open for biz...

Chef Kevin Perry, owner of Liv2Eat has joined forces with (the amazing) Chef Cyrus Keefer to open a new restaurant called In Bloom, in the former Liv2Eat space at 1444 Light Street in Federal Hill. The duo will work together to offer a diverse, seasonal menu with a focus on Maryland ingredients. The space features a main dining room, an herb and vegetable garden, and the back dining room and courtyard are available for private dining and special events. The interior capacity is 80, with an additional 20 seats outside. InBloomRestaurant.com.

Mah gurl **Nikki McGowan-Marks** opened a shared commercial kitchen (3,000 square feet) at McHenry Row in Locust Point called Share Kitchen that features fryers, a flat top grill,



Nikki McGowan-Marks, owner of Share Kitchen. (Photo by André Chung)

stand-up freezers, a Vulcan range, prep tables, shelving, a 12-foot hood, convection oven, and a walk-in fridge. Nikki is totally ensconced in the B'more food scene — she's a chef, is on the committee for the Maryland Mobile Food Vending Association, operates a kitchen on wheels (MindGrub Café), and hosts private cooking classes for kids at Madame Cours de Cuisine (MadameCooks.com), which is located within Share Kitchen. There's also special event space for meetings with a 12-foot wooden table that she

made herself. I mean...c'mon — when does she sleep? ShareKitchenBmore.com.

The Elephant opened just over a year ago in Mt. Vernon in a rebranded



version of the Brass Elephant restaurant — a beautifully appointed, iconic 1850's mansion in Mt. Vernon.

Now, the owners have unveiled their speakeasy concept (think hand-crafted cocktails, small plates, and globally inspired street food), called Upstairs @ The Elephant. Upstairs features two lounges that showcase a 32-foot white marble bar from Italy, backgammon, and a traditional billiard room lined with Tiffany stained glass windows. TheElephantBaltimore.com.

Comin' soon...

Stanford Kitchen, part of the Bluertidge Restaurant Group that operates sit-down restaurants in Columbia and Rockville (as well as Orlando, Florida), is coming to Baltimore County in early 2018. The restaurant has a 4200-square-foot lease in the former Stone's Cove Kitbar, located directly off Owings Mills Boulevard and Stevenson University in Owings Mills. The restaurant (130 seats) will feature made-to-order American food, an open-air kitchen, and a large patio. The concept will be slightly smaller in size than the Stanford Grill in Columbia, which, FYI serves ginormous portions.

Showroom, a new cafe and performance venue is slated to open soon at Motor House, a nonprofit arts hub, gallery, and performance space at Station North in downtown Baltimore. The 2,800-square-foot space will feature bar and table seating for 70, with chef Daniel Horowitz in the kitchen. MotorHouseBaltimore.com.

What's happening...

Baldwin's Station in Sykesville is teaming up with The Red Devils

(TRD), an amazing Baltimore-based non-profit that provides support services for families fighting breast cancer. And, since October is breast cancer awareness month, the station has created a promotion called "Dining with the Devils" that offers a special Sips & Sweets menu with a portion of the proceeds to benefit TRD. Menu items will include Mammograham's (a yummy s'mores like treat — think marshmallow smashed between graham crackers), Red (devil) Velvet Cake, and Ta-Ta-Tini cocktails. Manatawny Still Works is sponsoring the promotion. BaldwinsStation.com. The-Red-Devils.org.

On Saturday and Sunday, October 14-15, B'more's historic Federal



Oysterfest will highlight Baltimore's Annual Oyster Shucking Contest this month

Hill neighborhood transforms into an Oyster Lovers Paradise when **Oysterfest** (the brainchild of the folks from Ryleigh's Oyster) hits the streets! Highlighting the seafood-studded food festival is the 7th Annual Baltimore Oyster Shucking Championship, presented by Heavy Seas. Live entertainment, oyster-openers competition, fried oysters, grilled oysters, smoked seafood, craft beer, wine, and over 10 types of raw oysters — with shells recycled via the Oyster Recovery Partnership. General admission is free and open to the public. VIP "ticket bundles" are available in advance! A portion of all Oysterfest proceeds will benefit the missions of Oyster Recovery Partnership and Living Classrooms Foundation, Shipboard Department. Ryleighs.com.

RESTAURANT

ASSOCIATION MARYLAND EDUCATION FOUNDATION

CLASS SCHEDULE

ServSafe Manager - 2 Day (16 hours)

Oct. 09&10 - Baltimore // Oct. 14&15 - Columbia // Oct. 23&24 - Columbia

ServSafe Recertification - 1 Day (8 hours)

Oct. 05 - Baltimore // Oct. 16 - Columbia // Oct. 31 - Columbia

Maryland's BEST - Alcohol Awareness

Oct. 17 - Columbia // Nov. 02 - Columbia // Nov. 15 - Baltimore

ServSafe en Español

Oct. 14&15 - Columbia // Nov. 11&12 - Columbia // Dec. 09&10 - Columbia

REGISTER NOW:

» marylandrestaurants.com // classes@marylandrestaurants.com

» Use code "FSM2017" for 15% off! // (410) 290-6800