



**OPEN FOR BIZ**

**Grabbagreen**, a healthy fast-casual restaurant “where great tasting, healthy food meets the speed and convenience of traditional fast food” opened in Hunt Valley Towne Centre. The “Eat Clean” menu is preservative-free, naturally gluten-free, and GMO-free. The franchise, which has 25 locations, is the first in Maryland. [grabbagreen.com](http://grabbagreen.com).

D.C.’s **Moby Dick House of Kabob** has expanded into the Baltimore market with its 23rd location at The Rotunda in Hampden. [MobysKabob.com](http://MobysKabob.com).

**Molina Pizze & Polpette**, a modern take on a New Haven-style pizza and meatball shop, opened at R. House in Remington. Molina will feature handcrafted New Haven-style pizza, sold by the slice or the whole pie, made with house-fermented doughs and sustainable ingredients and baked in an Italian-made stone hearth oven. And, there is gluten-free pizza, too! [MolinaPizza.com](http://MolinaPizza.com).

**The Point** in Fells opened its second location, The Point in Towson, in the former space occupied by **The Crease** on York Road. It will offer upscale American pub and comfort food. [ThePointTowson.com](http://ThePointTowson.com).

Italian street fare has arrived in Severna Park with the opening of **Capiche Street Food Italiano** in the Magothy Gateway Center on Ritchie Highway. The 2,400-square-foot space seats 60 and features cement floors, exposed ceilings, and white brick walls with black and orange tile accents. [CapicheItaliano.com](http://CapicheItaliano.com).

**COMING SOON**

Executive chef/owner Jason Hisley is leaving **La Cakerie** to launch a new boutique bakery. **Cakes by Jason** will be a high-end cake shop (they’ll also offer other baked goods, classes, and catering) and is expected to open in early 2018 in Timonium. Jason has serious culinary creds having attended Johnson & Wales University in Rhode Island and The Restaurant School in Vitznau, Switzerland. AND — he won both Cake Wars and Cupcake Wars on the Food Network. Find Cakes by Jason on Facebook at [CakesByJasonOC](https://www.facebook.com/CakesByJasonOC).

Fells Point’s **Diablo Doughnuts** is moving to Federal Hill early next year in the spot formerly occupied by Felici Café on Light Street. Look for an expanded focus on special events and kids parties. Go to [DiabloDoughnuts](https://www.facebook.com/DiabloDoughnuts) on Facebook.

Master mixologist Brendan

Dorr (head bartender at **B&O American Brasserie** and president of the Baltimore Bartenders’ Guild) and his business partner Eric Fooy are opening **Dutch Courage** (next spring), a gin bar at 2220 North Charles Street. The very cool building was built in 1851 and features a huge courtyard that’s almost as big as the interior.

**Pinehurst Wine Shoppe** in Ruxton is looking to expand to include a new, 1400-square-foot, 75-seat family-style neighborhood restaurant. It’s still in the planning stages, so stay tuned. [PinehouseWineShoppe.com](http://PinehouseWineShoppe.com).

Restaurateur Ali Sadeghi, owner of the way popular **Grille 620** in Ellicott City and **River Hill Grill** in Clarksville, will open a new bar (sometime next year) and restaurant at Turf Valley Towne Square in Ellicott City called **Mad Chef Kitchen & Bar**.

**Montego Bar & Grill**, a Caribbean-inspired restaurant, is set to open early next year in the spot previously occupied by **Caribbean Paradise Restaurant and Lounge** in Station North. The 140-capacity spot will feature Caribbean food with a West African accent.

**18-8 Sushi** is expected to open by New Year’s Day in the Rotunda complex in Hampden. The

2,666-square-foot space will offer sushi, Chinese food, and include a cocktail bar.

**NEW MENU ROLLOUTS**

The new menu at **Baldwin’s Station** features crispy pork belly, shrimp cakes, smoked duck breast, excellent burgers, and craft cocktails. Love the heated deck overlooking the Patapsco with the trains rolling by! This converted 1800s train depot restaurant is celebrating its 20th anniversary, with lots of special events planned for 2018. Stay tuned. [BaldwinsStation.com](http://BaldwinsStation.com).

A new seasonal menu (cocktails, too!) is available at **Wit and Wisdom** at The Four Seasons Hotel, featuring comfort food with an Eastern seaboard twist. Tasty selections include Wagyu steak sliders, blue crab custard, lobster pot pie, and roasted bone marrow. FYI...I had the Wagyu rib eye, and it was way tasty — clean and flavorful. [WitandWisdomBaltimore.com](http://WitandWisdomBaltimore.com).

Locally sourced, seasonal menu options at the **B&O American Brasserie** in The Hotel Monaco include sweet tea chicken, rainbow trout, and duck wings. There are also specials each night of the week, including build-your-own

**MY FAVORITE THINGS**

Sooo...every year I write a whole column on my favorite things. This year, there’s so much news re openings and soon-to-be-open spots that I pared down my fave things to a portion of this column so I could fit everything in. Wishing everyone a happy holiday season and a happy, healthy, and safe new year.

**JUST...DELISH**

**The Milton Inn**

The rib eye steak with seriously

colossal lumps of crabmeat in garlic butter sauce is amazing. Flourless chocolate cake — yum! [MiltonInn.com](http://MiltonInn.com).

**Harmony Bakery**

Outstanding gluten-free bagels, cookies, doughnuts and lots more from this Hampden bakery and restaurant. The chocolate cake is a lil gift from on high! [HarmonyBakery.net](http://HarmonyBakery.net).

**Pierpoint Restaurant**

Chef Nancy Longo’s tomato crab soup. That is all. [PierpointRestaurant.com](http://PierpointRestaurant.com).

**Sue Island Grill & Crabhouse**

Overlooking the water, this Essex crab house serves excellent, heavy steamed crabs. There’s live music on the deck, and the outside bar is built into a boat. Very cas(ual) and fun. My new go-to crab place. [SueIslandGrillandCrabhouse.com](http://SueIslandGrillandCrabhouse.com).

**The Dog Chef Café**

How about a personal chef for your dog? Trained Chef Kevin Matthews creates custom meal plans and human-grade, tasty treats, including moon pies, kale biscuits, and sweet potato fries. And def try the hemp oil treats



with catnip (relaxing effects) for joints, anxiety, and general energy. Buy online at [TheDogChef.com](http://TheDogChef.com).