

RESTAURANT GUIDE TO BALTIMORE

Baltimore is known for seafood, and especially steamed hardshell crabs. These are not available, however, in November, but a number of restaurants import them from southern waters. We recommend one place in the “Farther Afield” section but there are others.

We do have a variety of other restaurants to recommend in the Charles Street corridor, some of which are within easy walking distance of the Tremont. The new, free Circulator bus goes north on Charles Street as far as Penn Station. On the return, it runs south on St. Paul Street, one block east of Charles. Most of the restaurants recommended are in this corridor. The first section mentions restaurants within a few blocks of the Tremont.

Almost all of the restaurants here are relatively informal. Most Baltimore restaurants have entrees that cost between \$15 and \$28. In the area around the hotel, there are a number of lunch places and bars/pubs. In making telephone reservations, you have to dial the local area code.

Close to the Tremont:

B&O American Brasserie, 2 N. Charles St., (443) 692-6172 [bandorestaurant.com]

B&O American Brasserie is in the Hotel Monaco. It is described as having an “upscale comfort-food menu.” Busy on weekends; ask for a table upstairs when making a reservation. Typical Baltimore prices unless you’re eating steak.

Cazbar, 316 N. Charles St. (410) 528-1222. [www.cazbarbaltimore.com/cazbar/] A new Turkish restaurant, with belly dancing and hookahs on weekends. Kebabs and other Turkish specialties—nicely flavored. Most appetizers are good, except for the calamari. Moderately priced.

Lumbini, 322 N. Charles St., (410) 244-5556. [www.lumbinirestaurant.com] A small Nepalese restaurant. The staff warn that some of the specialties are “dry.” We found that we preferred ones with sauce. The chicken with lentils was particularly good. Moderately priced. Coupons on the web site.

Ban Thai, 340 North Charles Street, Baltimore, MD 21201, Tel (410) 727-7971 [www.ban thai.us] Thai food, large menu, moderately priced.

Mekong Delta, 105 W. Saratoga St., (410) 244-8677. We hesitate to mention this since we have never been able to get a table here, but they do take reservations. It’s two blocks west of the Tremont, on Saratoga Street. No atmosphere, but has a reputation for good inexpensive Vietnamese food.

Sotto Sopra, 405 N. Charles St., (410) 625-0534 [sottosoprainc.com] Closer than Little Italy. Carefully prepared food, including wonderful pastas. On the expensive side, but the pastas are reasonably priced. Dinner daily, lunch Monday–Saturday.

CR Lounge, 518 North Charles St., 443-869-3382.

New restaurant, bistro style, Southern flavors. We haven’t tried this, but the chef has good credentials.

Farther North on Charles Street:

The following restaurants are slightly farther from the hotel, in the Mount Vernon area. It is about a 15 to 20-minute walk from the Tremont, but the Circulator stops close to all of them. A number of these restaurants are housed in elegant old townhouses.

Indigma, 802 N. Charles St., near Madison St. (410) 605-1212

[www.indigmarestaurant.com] Certainly one of the most elegant Indian restaurants in Baltimore. Used to have more modern, fusion style food, but has now reverted to traditional North Indian food. Not more expensive than the others.

Helmand, 806 N. Charles St., (410) 752-0311 [www.helmand.com] Afghan restaurant run by one of President Karzai's brothers. Attractive, comfortable, with nice service. Moderately priced and a Baltimore favorite. Reservations recommended on Friday and Saturday.

Akbar, 823 N. Charles St., (410) 539-0944 [www.akbar-restaurant.com/]

Cozy restaurant on lower level. Good, inexpensive traditional North Indian menu. Lunch (buffet) 7 days, dinner except Sunday. This has always been one of our favorites.

4 East Madison Inn (Feast@4East), 4 East Madison Street, just east of Charles Street, 410.332.0880. [www.4eastmadisoninn.com]

Open Wednesday through Saturday for dinner. Small, requires reservations. Ingredients sourced locally.

Dukem, 1100 Maryland Ave., corner of Chase St. (410) 752-3865

[www.ethiopianrestaurant.com/maryland/dukem.html]

Ethiopian specialties. Many combination plates. Inexpensive. Open 7 days. Maryland Avenue is 2 blocks west of Charles.

The Brewer's Art, 1106 N. Charles St., between Chase and Biddle St. (410) 547-6925

[www.thebrewersart.com] Brewer's Art has a downstairs bar, an upstairs lounge (always crowded), and a formal dining room. They make their own beer and ale (definitely try these), and serve bar food (burgers, sausage plate and fries recommended). The dining room has a hearty seasonal menu. Dinner daily. Entrees in the dining room in the high \$20s. Reservations for the dining room recommended.

Farther afield; requires a car or taxi.

Canton Dockside, 3301 Boston Street, 410-276-8900 [cantondockside.com]

Southern crabs are served throughout the winter. Maryland specialties, besides steamed crabs (served on paper with wooden mallets) include Maryland crab soup (tomato based) and steamed shrimp.

People from Balmer are fierce about their crab places. For other recommendations see <http://www.baltimoremagazine.net/food-and-dining/2010/07/bring-on-the-crabs>. Also check some local reviews on Chowhound.

Kali's Court, 1606 Thames Street, 410-276-4700, <http://www.kaliscourt.com/home.php>
&

The Black Olive, 814 S. Bond Street, 410-276-7141, <http://www.theblackolive.com/>
Both are expensive Greek fish restaurants in Fells Point. Some locals prefer the fish at the Black Olive, where you can pick your fish. It also has a good selection of Greek specialties. Kali's Court is very elegant with outstanding service. Kali's also operates a couple of small plate restaurants in the area. Parking is very tight in Fells Point, although a number of places have valet parking.

Charleston

Many say the best restaurant in Baltimore. People travel from all over the East Coast to taste Chef Cindy Wolf's cuisine. Must make reservations. More expensive than the other options on this list.

More information on Baltimore restaurants at:

City Paper: <http://citypaper.com/special/eat?issueDate=3/3/2010>

Baltimore Magazine: <http://www.baltimoremagazine.net/food-and-dining/2010/03/best-restaurants-2010>