



NEWS



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New Baltimore Hotel Eateries Highlight Local Beverages

Two forthcoming restaurants will feature regional coffee, liquor, and beer



The Shrubs n' Roses cocktail at Hotel Revival. | Photo: Two Roads Hospitality

The boutique hotel taking up residence in Baltimore's Mount Vernon neighborhood this spring has carved out room for two new restaurants focused on pouring specialty drinks from Ceremony Coffee Roasters and Old Line Spirits.

Newcomer Hotel Revival (101 W. Monument Street, Baltimore, Md.) has announced that it will host a pair of Mid-Atlantic-themed eateries: rooftop restaurant and bar, **Topside**, as well as ground floor eatery and market, **Square Meal**. Both of the in-house dining options will be overseen by chef Wilbur Cox Jr., a Baltimore native who has previously cooked at award-winning **Bistro Rx** as well as restaurants associated with Kimpton hotels, and bar manager Chelsea Gregoire, founder of beverage consulting company Drinkable Genius.

Topside, which management bills as an “elevated beer hall,” is projected to serve 13 beers on tap and carry over five dozen bottles and cans “highlighting the strength of the Maryland craft beer movement.” In addition to hosting a coffee bar dedicated to Ceremony Coffee creations, Square Meal is expected to have a full bar stocked with local booze — including a whiskey made exclusively for the hotel by neighboring Old Line.

Square Meal is scheduled to serve breakfast, lunch, and dinner daily, while Topside provides dinner daily and Sunday brunch.