



NEWS

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Hotel Revival Announces Signature Restaurants To Open In Spring 2018



Chef Wilbur Cox



Hotel Revival, a Joie de Vivre hotel located in the heart of Baltimore's historic Mount Vernon neighborhood, announced today that two distinct dining concepts will open in the new 107-room boutique hotel in spring 2018. **Square Meal**, the hotel's lobby-level restaurant and market, and **Topside**, a year-round rooftop restaurant and bar will soon welcome locals and guests.

Executive Chef Wilbur Cox, a Baltimore native with more than 20 years' experience, including work with some of the country's most renowned chefs. Through his network of regional partners, farmers and purveyors, Cox's dishes at each restaurant will feature local, farm-fresh, and seasonal ingredients, where possible. Just a few of the chef's area partners include Sapidus Farms, the one-man sustainable oyster harvesting operation led by Michael Manyak; Goot Essa, the Amish dairy farm that cave-ages its cheese; and Prosperity Acres, the female-owned farm humanely raising goats.



Chef Wilbur Cox

“As a Baltimore native, I’m excited to bring new flavors and elevated dishes to my hometown at a time when this city is experiencing a true renaissance, which Revival will fully support,” said Wilbur Cox. “I hope to further this movement by celebrating our local community and tapping into resources right in our backyard.”

Square Meal

Square Meal, serving breakfast, lunch and dinner, will celebrate simplicity of flavors and take a playful approach to American cuisine. Baltimore residents and guests will dine on unexpected dishes such as **Smoked White Fish Mousse & Bagel** with soft poached egg yolk, mustard pickled soft-boiled scotch egg, house made sausage and house smoked Goot Essa Amish cheddar, and **Liberty Delight Farms Braised Pork Cheek** with Cider and Albright Farms confit local red cabbage, pickled mushroom and parsnip. Square Meal will also feature a Ceremony Coffee Roasters coffee bar for to-go options, a market concept for canned goods, preserves, and cured meats sliced to order, and a fully stocked bar highlighting local wine and spirits, including Hotel Revival’s exclusive bottled whisky in partnership with **Old Line Spirits**.

Square Meal Hours:

- *Breakfast: 6:30am – 10:30am, Daily*
- *Lunch: 11:30am – 2pm, Daily*
- *Dinner: 5pm – 9pm, Daily*
- *Market/Counter: 6:30am – 4pm, Daily*
- *Bar: Sunday – Wednesday, 4pm – 10pm, Thursday – Saturday, 4pm – 11pm*

Topside

With unprecedented views of the original Washington Monument and the city, rooftop restaurant and bar Topside is the crown jewel of Revival. This seafood-centric, elevated beer hall will embrace Baltimore’s long-standing practice of sourcing ingredients from the Bay. Oysters, bay scallops, and crab claws take center stage on a traditional seafood tower, complemented by other items that can be easily shared, including the **Whole Fired Blue Cat Fish** with homestead vinegar shoyu, Spent Grain flat bread, Albright Farms Smoked Short Rib and peach chili BBQ. The venue’s beverage program will emphasize unique local beers, with 13 taps and more than 60 bottles and cans, highlighting the strength of the Maryland craft beer movement. The ideal spot to gather and socialize, Topside will also feature several classic games including a large hanging Connect Four and foosball tables. Also located on the rooftop is a private, enclosed **Garden Bar** featuring lush greenery and stunning views of Mt. Vernon. This room is ideal for small gatherings and cocktails parties, as well as community workshops, and will be reservation only when activated. A separate menu, curated by Chef Wilbur and Bar Manager **Chelsea Gregoire**, will live in the Garden Room.

Topside Hours

- *Monday: 4pm - 10pm*
- *Tuesday and Wednesday: 4pm - 11pm*
- *Thursday - Saturday: 4pm - 12am*
- *Sunday: 4pm - 9pm*
- *Sunday Brunch: 10:30am - 2:30pm*

About Hotel Revival

Hotel Revival will open in Spring 2018 at **101 West Monument Street**, in the heart of Baltimore's historic Mount Vernon neighborhood. The new 107-room, 14-story boutique hotel will contribute to the renewal of the area through a vibrant guest experience, thoughtful design, new restaurants and signature bars. The property will embrace Mount Vernon's notable history of art and culture by featuring an extensive array of local artists and artisans. It will also embody Baltimore by showcasing local products, the city's history and native cuisine. Square Meal, the hotel's signature lobby-level restaurant and market, and Topside, its year-round rooftop restaurant and bar, each showcase the distinct flavors of Baltimore and the Chesapeake Bay. Revival will offer four event spaces, totaling approximately 4,000 square feet, accommodating a range of guests, from 10 to 200. The hotel is developed by the Denver-based real estate company NuovoRE and is the first Baltimore property under Two Roads Hospitality's Joie de Vivre brand. For more information, please visit www.jdvhotels.com/revival.

About Joie de Vivre Hotels

Since its founding in San Francisco in 1987, Joie de Vivre Hotels, a Two Roads Hospitality brand, has made curating authentically local and eclectic experiences its signature. Each one of Joie de Vivre's hotels is an original concept designed to reflect its location and engage the five senses. The brand has a collection of boutique hotels and resorts in California as well as properties in Chicago, IL, Washington, DC, and New York. Joie de Vivre Hotels is establishing its foothold on the East Coast with the newly-debuted Hotel 50 Bowery in New York City and Revival at Mount Vernon Place, soon to open in Baltimore, MD. Follow @JDVHotels on Facebook, Instagram, and Twitter for news and updates. For more information, please visit <http://www.jdvhotels.com/>.