



BEST OF BALTIMORE 2007

Our annual guide to the best Charm City has to offer.

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This being our hundredth anniversary and all (had you heard?), we've been reflecting quite a bit on this magazine and the kinds of stories our readers turn to over and over again. For the past 32 years, every summer, we've presented the very popular Best of Baltimore issue. Believe it or not, for a little while there, we actually included the *worst* of Baltimore, too, but that never stuck, and we think we know why. You see, the Best of Baltimore is all about having the people, places, and services that you *already* love get a little love from us. (Admit it, you take a certain pride in seeing your favorite breakfast joint make our list.) And, perhaps more importantly, it's about the places you *don't* know getting love, too. Because Baltimore is a city filled with hidden gems: a bar that takes its cues from Houdini; a tiny joint in Waverly that serves up authentic Trinidadian cuisine; an eco-friendly shopping center. We think our Best of Baltimore issue has endured all these years because it opens the doors to new possibilities, to new "old friends." And we're just getting started.

Vegetable Brussels sprouts have long been the Rodney Dangerfield of vegetables. Not so at Hampden's new hipster haven **Rocket to Venus**, 3360 Chestnut Avenue, 410-235-7887, where the sprouts are not only expertly cooked—roasted in balsamic vinegar and olive oil—but they are actually a popular appetizer. Yes, we said appetizer. People

order these things before their meal—on purpose. This could totally disrupt the order of the vegetable kingdom.