



Dining@Large

Elizabeth Large blogs about memorable meals, dining trends, comings and goings on the restaurant scene and more.

Classified

Place an ad
Jobs
Cars
Real Estate
Apartments
Celebrations
Boats
Personals
Pets
Grocery Coupons

Maryland Weather

Traffic

News

Maryland

Sports

Lifestyle

Entertainment News
Today
A&L Today
LIVE!
UniSun
Arts & Theater
Books & Magazines
Movies
Music & Nightlife
Restaurants & Food
TV & Media
Columnists
Lottery
Sudoku

Business

Opinion

Blogs

Travel

Shopping

Resources

Print Edition
Wireless Edition
RSS Feeds
Newsletters/Alerts
Archives
Site Map

Services

Subscriber Services
Media Kit
Reader Rewards
Sun Store
Contests

« Heart of a chef | Main | Musings while looking at the first crocuses of spring »

Top Ten Places I'd Pay to Go to Again



fairly simple presentations. OK, I cheat. But not too much.

Here's my list: ...

* **Abacrombie** near the Meyerhoff. My husband had the pompano with crab meat and bearnaise. I want it this time, all to myself.

* **b Bistro** in Bolton Hill. I'd like to go back when I can eat outdoors under the big trees.

* **Cinghiale** in Harbor East. I want to sit at the bar in the enoteca, drink good wine, and eat small plates.

* **Dogwood** in Hampden. I wish I could tell you I'm going back to support a good cause, but it's really because I liked our food.

* **Junior's Wine Bar** in Federal Hill. What's not to like with the small, seasonal menu, emphasis on wine and good-looking space?

* **Lebanese Taverna** in Harbor East. A fine balance of moderately priced, good food and handsome surroundings.

* **Minato** in Mount Vernon. Its newly jazzy space isn't for everyone, but I like it; and the food is as good as ever.

* **Tabrizi's** in Harborview. I'm nostalgic for the old Tabrizi's, and found much that reminded me of it at the new.

* Three... (2901 E. Baltimore St., Highlandtown, 410-327-3333) I had the feeling that this restaurant was going to improve with age, and I'd like to see how it's doing. If this place has a Web site, point me to it, because it's impossible to Google.

* **Woodberry Kitchen**. I really like the space, and the food, while not flawless, is worth a second trip. I'm looking forward to the oysters and bread in particular.

(Chiaki Kawajiri/Sun photographer)

This Top Ten was an interesting exercise for me, because these aren't necessarily the best restaurants I reviewed since the beginning of last year. That would be another Top Ten. These are places that for whatever reason, I would be willing to return to on my own dime.

That means they can't be very expensive, because I spend too much of *The Sun's* money on fine dining to think it's worth doing on my own in Baltimore. I also try to eat a certain way when I'm not working, a way that's good for me, involving a lot of vegetables, not much in the way of fried foods and

ABOUT THIS BLOG

Elizabeth Large, The Sun's restaurant critic, blogs about memorable meals, dining trends, comings and goings on the restaurant scene and more.

CATEGORIES

- Bar-B-Que
- Beach Eats
- Brunch
- Celebrity Watch
- Commenting
- Crab Cakes
- Crab Week
- Deep Thought Thursdays
- Fab Five Fridays
- Italian
- Late Night Places
- Monday Morning Quarterbacking
- Outdoor Dining
- Pet Peeves
- Pizza
- Review Preview
- Shallow Thought Wednesdays
- Sugar Week
- Sushi
- Thanksgiving
- Tipping
- Top Ten Tuesdays
- Vegetables
- What's Hot
- Wine and Spirits

RECENT POSTS

- Best new wine list: Cinghiale
- Monday Morning Quarterbacking
- Next Sunday's review
- Market vendor of the week
- Designer's ashes buried in Pringles can
- The end of Crab Week
- The crab dip query
- Money-saving restaurant specials
- Next Tuesday's Top Ten and vacation
- The Attack of the Crab Monsters review

Posted by [Elizabeth Large](#) on March 4, 2008 5:38 AM | [Permalink](#)



COMMENTS

Special Sections
Fifty Plus
Place an ad
Speakers' Bureau
FAQs
Contact Us

What's not to like about Junior's? Simple, the food.

Tell us more. I had a good meal there, but I'd be interested in what went wrong with yours.

Posted by: ryan | [March 4, 2008 8:43 AM](#)

Three...

On my last few visits, the food hasn't been as good as it was last summer, except for the new desserts. The goat yogurt with lavender honey, pomegranate seeds and ground pistachios was amazing.

Thanks very much. You get the Great Googling Award. And don't forget to take the crack blogware's stupid x out before href when you link. (I did it for you.)

Posted by: Lissa | [March 4, 2008 8:45 AM](#)

And, look! Three has a blog.

Posted by: Rosebud (The Blogger Formerly Known as Janet) | [March 4, 2008 9:05 AM](#)

see comments:

http://weblogs.baltimoresun.com/entertainment/dining/reviews/blog/2008/02/next_sundays_revie

Thanks.

Posted by: ryan | [March 4, 2008 9:20 AM](#)

My husband I absolutely love Three... It is a wonderful neighborhood restaurant, cozy, quaint and reasonably priced. I enjoy their cream of mushroom soup and shrimp cakes. I highly recommend trying it again.

Posted by: Kathleen | [March 4, 2008 9:22 AM](#)

Wow! I must tell you that I have been under the weather for several days and not going on line. I knew that this blog was a dynamic place but you really get a feel for how dynamic when you are away from it for a while. It will take me a couple of hours to catch up.

As to your list. I like that you gave specifics as to why you chose them. I am looking forward to visiting the seven of them to which we have not been. First on my list is Abacrombie. I had intended to go and then they closed so I am definitely going to make sure I am there very soon.

I got worried about you. Ever since you went after Copy Desk Chief John for me, I feel more secure when you're around.

Posted by: Regina | [March 4, 2008 10:12 AM](#)

What about Salt?

I reviewed it in June 2006. This is just restaurants I've been to in 2007 and 2008.

Posted by: alphanumeric | [March 4, 2008 10:18 AM](#)

Have you tried the other Lebanese Taverna in Rockville? They bill that as more of a laid back carryout place and for some reason my wife and I have had better and more consistent food than in the fancier sister in Harbor East.

I second b Bistro and we go there often and would love to move to Bolton Hill just for that restaurant - simply lovely.

I've never tried it. That's why I like updates on this blog from readers, because I tend to try places when they're at their best: Past the just-opened stage but when they're still trying really hard.

Posted by: Eric | [March 4, 2008 10:30 AM](#)

You are too sweet. As I have been reading some of the recent posts, I would say that you should feel just a little insecure. lol

Posted by: Regina | [March 4, 2008 11:17 AM](#)

Great choices! I haven't been to Abacrombie but it's always nice to be reminded of a pre/post-symphony place to go. One thing that bugs me - I checked out the menu on their website, and "Parmigiano" was spelled three different ways, not one of them correctly. Am I being overly fussy, or has it simply become too much to ask of higher-end restaurants to spell ingredients correctly?

I think you aren't being overly fussy.

Posted by: Daria | [March 4, 2008 11:27 AM](#)

MOST RECENT COMMENTS

- **Monday Morning Quarterbacking** (3)
Susan WNAJ wrote: I think a T3 of names would be gre... [[more](#)]
- **The end of Crab Week** (14)
Dottie wrote: mdlrvmuncher, do you know there's ... [[more](#)]
- **The crab dip query** (27)
Dottie wrote: Golly gee, I forgot all about the H... [[more](#)]
- **Next Sunday's review** (2)
Josh Hall wrote: I'm looking forward to hearing about... [[more](#)]
- **Crab-tastic fun from you know who** (82)
Hal Laurent, VoR, Your Slogan Here wrote: When I last worked with shrinks, th... [[more](#)]

BLOGROLL

- [B More Sweet](#)
- [Adventures in Baltimore Restaurants](#)
- [Serious Eats](#)
- [Dinners From Hell](#)
- [Midnight Sun](#)
- [Unique Culinary Adventures](#)
- [Raspberry Eggplant](#)
- [Baltimore Restaurant Blog](#)
- [Baltimore Snacker](#)
- [Black Coffee and a Donut](#)
- [Dining Dish](#)
- [Hungover Gourmet](#)
- [Mango & Ginger](#)
- [Minx Eats](#)
- [Pigtown Pigout](#)

Powered by [MT Blogroll](#)

SEARCH

Search Dining@Large:

ARCHIVES

- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)
- [December 2007](#)
- [November 2007](#)
- [October 2007](#)
- [September 2007](#)
- [August 2007](#)
- [July 2007](#)
- [June 2007](#)
- [May 2007](#)

One-Eye'd Mikes. And always ask about the specials. The food is much better than the prices suggest, and the nautical theme is cheery. Plus, they have a pretty good sized deck, for when the weather cooperates.

Amicci's for the great new bar and unbeatable comfort food. They even have decently priced bottles of wine.

Posted by: Frequent Little Italy Restaurant Visitor | [March 4, 2008 11:33 AM](#)

As Elizabeth's podmate for a while, I had the good fortune of occasionally being invited on reviews (always a treat), but the only place I've gone back to multiple times is Big Bad Wolf House of Barbecue on Harford Road. Great food, great sauces, unbeatable prices.

Posted by: Steve Kiehl | [March 4, 2008 1:02 PM](#)

Great list. I still don't get Cinghiale; still seems like it belongs in Inner Harbor. We ate at Three two weeks ago and all of us liked the food and would return. I also had a bad meal at Junior's, but I would go back. Sauté is open and was very busy on Saturday. We tried some of the appetizers, like fried oysters and duck nachos, and they were good. Menu is American bistro (their description) and has usual salmon/burger entrees. I haven't decided about the place.

Thanks for the update. I finally got hold of them with your earlier help.

Posted by: Dave | [March 4, 2008 1:29 PM](#)

I've got to be honest. My friends and I have a nickname for Abacrombie: "Abacrappy." On a visit last year, my fish came out overcooked more than 2 1/2 hours after we sat at the table. The restaurant comped our dessert, and the waitress apologized profusely, saying they were short-staffed. But we still spent more than \$150 for food that was horribly prepared. I'm told there's been chef/owner changes. So I hope, Elizabeth, that the kitchen is now in order.

Yes, I went recently and the new people seem to have it together. Maybe they went out and caught the fish.

Posted by: Mel | [March 4, 2008 2:03 PM](#)

What about Sammy's?

I reviewed it in July 2006. These are just from the past year (and the couple of months of this year).

Posted by: Vince | [March 4, 2008 4:21 PM](#)

Even though it's out of the way for me, the Iron Bridge Wine Company is where I don't mind going back again and again. For some reason, wine always seems to taste better there. The only down side is it can be difficult to get a table.

Posted by: Dan | [March 4, 2008 4:58 PM](#)

Are you talking about the new Abacrombie's? I hope so, because the old one was one of our favorites. I'm startled by the negative comments.

I'm talking about the one that just opened with new owner, chef and general manager.

Posted by: Federal Hill Jim | [March 4, 2008 5:17 PM](#)

SK: The Big Bad Wolf sooooo knows how to BBQ. I'm glad I live close by.

And speaking of cheap and superb -Lately, I'm hopelessly addicted to Samos. I can't stop going. I can't stop thinking about going. I way overtip the waitress because the food is so good. I drag everyone I know there every chance I get. Does this happen to anyone else with a place? Help me! It takes forever to get to Greek Town from almost everywhere. Why can't I stop??

Posted by: Hopeless | [March 4, 2008 7:43 PM](#)

Woodberry Kitchen! Oh EL, how could you??? After the way they treated our feathered friend.....

:)

I'm trying to rise above.

Posted by: Et tu, Brute? | [March 4, 2008 7:52 PM](#)

I'm excited to hear about your dinner at the new Abacrombie. Could you post a thread about it?

If it were just dinner, I would. But since it's a review, you'll need to wait until March 16 or the print edition will get annoyed I scooped it.

Posted by: Michael | [March 4, 2008 9:45 PM](#)

• [April 2007](#)

ALSO SEE

- > [Search restaurants and read restaurant reviews](#)
- > [Recent reviews gallery](#)
- > [Search recipes](#)
- > [Make Over My Meal](#)
- > [In My Glass](#)
- > [Takeout](#)

Subscribe to this blog's feed
[What is this?]

Powered by [Movable Type 3.36](#)
Hosted by [LivingDot](#)

Three... has a myspace page.
<http://www.myspace.com/threerestaurant>

Posted by: Seabiscuit | **March 5, 2008 1:07 AM**

The Universe did not want me to be with WK. It had other plans. At least voodoopork made a new friend in Tobit.

Posted by: Owl Meat Guru | **March 5, 2008 5:46 AM**

Ahhh Three... they are fun to go to considering how close they are to my house. I agree the cream of mushroom soup is yummy, they add whole grain mustard to it which just KILLS. So good. I'm totally stealing that when I make my cream of mushroom. ALSO.. the switch from the dangerously delicious pies to actual in house desserts has been brilliant. Pot o' creme is Badass delicious, though the boys swear that there apple cake is to die for with the whiskey butter.

Posted by: Francesca | **March 5, 2008 5:59 AM**

It looks like I'm definitely going to have to try Three. Between the raves and the menu on the site that Lissa posted.

Please report back. (It's really hard not to put an exclamation point here.)

Posted by: Rosebud (The Blogger Formerly Known as Janet) | **March 5, 2008 7:58 AM**

e-
i'd be more than happy to make you your own pompano when you come in next...as long as it's still on the spring menu... :)
-j

Posted by: jesse | **March 8, 2008 8:04 PM**

thanks elizabeth for the shout out about not using a name that is unique, but i'm a bit stubborn. i had the opportunity to try juniors, and it wasn't very good. service was fine, but the food was below average. i tried the pasta with calamari meatballs. it bastardized a fantastic ingredient, and it was fishy. i know chefs need to come up with uses for expiring products, but meatballs are not the answer. they should have thrown it into a bouillabaisse so the fishy taste could be overpowered. my portion was unbelievably small, unbelievably underseasoned, and i had the mushy tomato issue as well. i am a bit put off by a kitchen that would think they could serve fresh tomatoes at this time of year, it's a bit amateur.

go back to nak won, a personal favorite, ignore the sake and head straight for the soju. they have it, and it's tasty.

Posted by: bill | **March 12, 2008 11:55 PM**

Myself and several friends love wine bars. We've been there several times in the last two months and still think it is a nice place to hang out and have some wine, but the food just isn't very good.

The salads are actually probably the best part- but several of the apps and entrees we've tried have been sub-par.

Posted by: Juniors | **March 25, 2008 7:37 PM**

POST A COMMENT

(If you haven't left a comment here before, you may need to be approved by the site owner before your comment will appear. Until then, it won't appear on the entry. Thanks for waiting.)

Name:

Email Address:

URL:

Remember personal info?

Comments: (you may use HTML tags for style)



Please enter the letter "b" in the field below:

Preview

Post

[About baltimoresun.com](#) | [About The Baltimore Sun](#) | [Tribune](#) | [Sun Store](#) | [Get home delivery](#)

[Jobs](#) | [Autos](#) | [Homes](#) | [Apartments](#) | [FSBO](#) | [Boodle Coupons](#) | [Open Houses](#) | [Houses for Rent](#)

[Privacy Policy](#) | [Terms of Service](#) | [Work for us](#) | [Feedback](#)