



SPECIAL OCCASIONS & EVENTS

Chef Cindy Wolf is a three-time finalist for best chef, mid-Atlantic by the James Beard Foundation. Her exquisite cuisine is backed by French fundamentals and grounded in preparations that emphasize the natural flavors of the very finest ingredients.

PRIVATE DINING SPACE

Charleston is available for intimate dining to groups of 100 every day of the week. Offering two exclusive dining rooms in addition to the entire restaurant, Charleston is both approachable and exquisite in appearance.

THE WINE LIBRARY

The Wine Library, with floor to ceiling shelves, houses the restaurant's global wine collection of over 800 labels. This dynamic room can seat up to 42 guests and is ideal for any celebration.

THE PALM ROOM

The Palm Room features french doors that provide views of the Harbor East waterfront. This room is beautifully appointed with embroidered Italian silk walls and chandeliers. The open space is a perfect location for intimate celebrations up to 24 guests.

The Wine Library and Palm Room are both equipped with built-in projection screens.

LOCATION

1000 Lancaster Street | Baltimore, Maryland 21202
(410) 332-7373 | www.charlestonrestaurant.com

FOR AVAILABILITY & MENU SELECTIONS

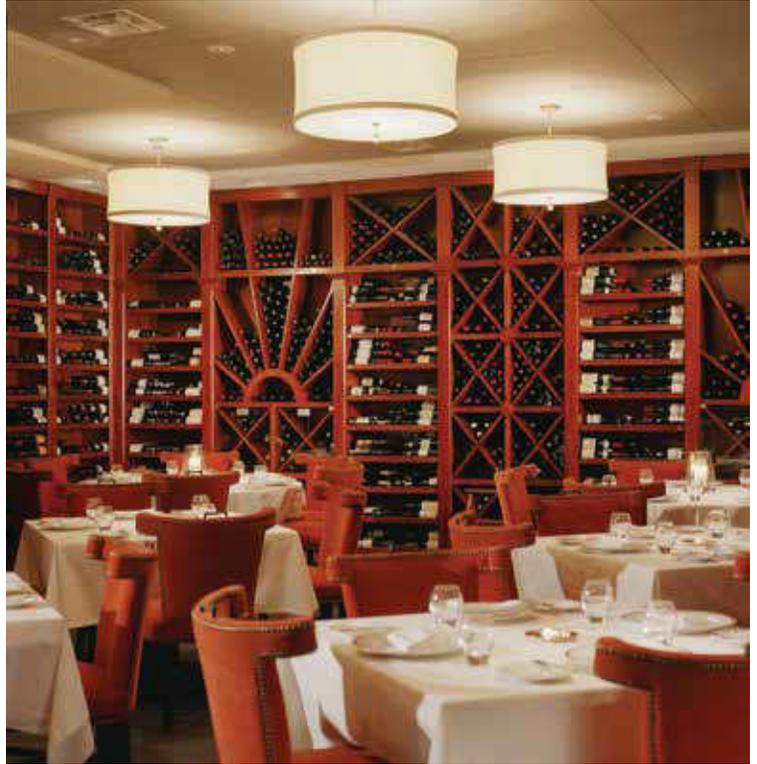
events@charlestonrestaurant.com | (410) 982.0145

Palace

CHARLESTON



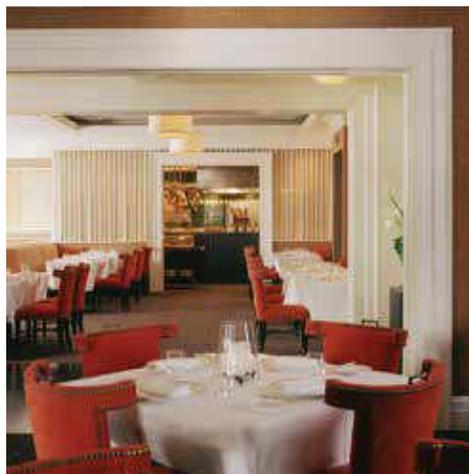
THE PALM ROOM



THE WINE LIBRARY



ENTRY



MAIN DINING



BAR & LOUNGE



RECOGNITION & AWARDS



Cindy Wolf
2006, 2008, 2014
Best Chef, Mid-Atlantic Finalist
The James Beard Foundation



“Ranked in Top 10 Restaurants Nationwide”
OpenTable

Zagat, 2014 – Ranked No. 1 for Food, Service & Decor
Baltimore Magazine – Best Restaurant Issue Year Over Year
Ranked No. 1 Restaurant in Baltimore (Top 50)
Reader’s Favorites: Chef - Cindy Wolf



Baltimore City Paper
Best Fancy Restaurant
Top Chef: Cindy Wolf



Gayot.com
“Best Of”
Top Food Rating – Charleston
Most Romantic – Charleston



WHAT PEOPLE ARE SAYING ABOUT US...

“Chef Cindy Wolfs cooking is sophisticated and cohesive”...“splendid.”
- *The New York Times*

Zagat 2014 #1 for Food, Service & Decor

“You’ll be thrilled with every aspect of this “extraordinary” Harbor East experience...thanks to “culinary genius” Cindy Wolf’s “innovative” New American Cuisine...a “flawless” staff that “does everything it can to make your night special”...“elegant décor” and “phenomenal wine list” are two more reasons it’s “worth the splurge.”

Baltimore Magazine - Restaurateurs

“Tony Foreman and chef Cindy Wolf...solidified their rep as the most able, savvy, and forward minded restaurateurs in town...a passionate commitment to the best wines, real food, and expert service; and a burning desire to single-handedly elevate Baltimoreans’ dining experience.”

Gourmet Magazine - Gourmet Restaurant Guide - BIG DEAL

Baltimore isn’t really a southern city, but it certainly appreciates southern food and utterly adores Chef Cindy Wolf’s Charleston. Wolf’s haute low country cooking is personal and worldly, refined and hearty. From the wine list to the rarely encountered cheeses, Charleston adds up to a triumph of indulgence.

John Mariani (Esquire Magazine Food Critic) “Virtual Gourmet”

...it is with enormous happiness that I finally got down to Baltimore for a terrific meal at Charleston... chef-owner, Cindy Wolf, has achieved a national reputation that I now know is richly deserved. She has clearly distinguished herself as one of the finest chefs in Baltimore, and by extension, in the Middle Atlantic States. Oh, what the heck: I think she’s one of the best in these 50 United States.

Baltimore Style Magazine - The Style 100

You’d be hard pressed to find a wine list with more depth, variety and “wow” factor than Charleston. It’s no mere “list” at all, but rather a collection, as owner Tony Foreman travels frequently, tastes wines constantly and seeks the rare, treasured “trophy” wines that are selected with a keen eye to chef Cindy Wolf’s signature dishes.

Baltimore Magazine - Diners Club

Our 12 Favorite Restaurants (and why we love them)

Charleston can easily compete with any of the world’s top-flight dining destinations. Cindy Wolf’s precision Low-Country cooking with French technique has won national acclaim (including a recent James Beard nomination), Tony Foreman’s wine list has similarly won major kudos, and the service here is so polished, it shines.

Baltimore City Paper - Best of Baltimore Edition - Best Fancy Restaurant

...when it comes time to lay out some serious cash on a nice meal, Charleston is still the place we dream of. The service and ambiance are impeccable, and we’ve never eaten anything there we didn’t rave about for weeks to come...