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## Three food trucks to open a brick-and-mortar tavern in South Baltimore

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Fans of three popular Baltimore food trucks will soon be able to order all their favorites in one place.

The Smoking Swine, The Green Bowl and Dizzy Cow Pizzeria are banding together to open a tavern in Brooklyn, Smoking Swine owner Drew Pumphrey said Wednesday. The food trucks will run their first brick-and-mortar space out of a building at 3432-34 S. Hanover St., where O'Flynn's Crab and Cask House used to be.

The businesses were granted a BD7 beer, wine and liquor license last week to serve alcohol along with their culinary offerings. The license also allows for off-site sales, which will give the trucks the ability to serve alcoholic drinks at catered events.

Pumphrey, Green Bowl owner David Chapman and Dizzy Cow Pizzeria owner Josh Cowan are aiming to open the South Baltimore tavern next spring or summer. The building has room for a full bar and restaurant with 100 seats, as well as an outdoor area where the three plan to set up community-style seating and games like corn hole and horseshoes. A take-out window will allow people to order food to-go — though Pumphrey said he hopes customers will decide to stay for a while, instead.

"We're looking for people to spend time there," he said. "We want you to come by and grab a sandwich and a beer, but we would like you to hang out with us."

The tavern's menu will feature dishes from each of the trucks, as well as some collaborations.



COURTESY OF O'FLYNN'S CRAB & CASK  
O'Flynn's Crab & Cask closed in April.

The Smoking Swine, which specializes in pulled pork, brisket and ribs, has been featured on the Food Network's "Diners, Drive-Ins and Dives" and was also named among the city's top food trucks by the now-defunct City Paper. The Green Bowl focuses on Latin- and Asian-inspired dishes like bibimbap, tostones and mofongo (fried plantains combined with garlic, bacon, stewed tomato sauce and mushrooms or chicken). Dizzy Cow Pizzeria serves up pies like the "Frenchmen," topped with mozzarella, brie cheese, figs and honey, and the "Green Thumb," a weekly special with seasonal vegetables.

As for the bar, "we're going to cram in as many local libations as we can," Pumphrey said.

He hopes the tavern's presence will help put Brooklyn — located over the Hanover Street Bridge from Federal Hill — on the map as one of the city's up-and-coming neighborhoods. O'Flynn's owner Liam Flynn said his restaurant, which closed at the end of April, struggled for business because of its location and an aging clientele.

Pumphrey noted the South Baltimore neighborhood's affordable single-family houses and proximity to Port Covington among its attributes.

"We're going to try to lend our strength and our following to the neighborhood," Pumphrey said. "We're going to use our popularity and the dedication of our fan base to bring people to Brooklyn and realize that Brooklyn has amazing potential."

Before the restaurant opens, the trucks will use part of the building as a commissary for food preparation. The property has two kitchens, a walk-in refrigerator and freezer and room for the trucks to park outside. Pumphrey said the trucks hope to move into the commissary by the beginning of 2019.

The Smoking Swine, which got its start in 2012, will also be adding a second truck in the new year. The truck will focus on serving Baltimore City, freeing up the eatery's trailer to travel to local office parks and catering gigs.

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