



ATWATER'S

Atwater's

**WONDERFUL,
HEALTHY FOOD AND SERVICE
THAT MAKES YOUR DAY.**

Atwater's is a Baltimore-based maker and purveyor of traditional foods. From fresh made breads and baked goods to handcrafted soups, salads and sandwiches and seasonal items such as fresh homemade jams and jellies, all of Atwater's products are crafted with care and by hand using fresh, often organic, ingredients.

Atwater's maintains strong relationships with local farmers, from whom they source many of their products. Atwater's menu changes with the availability of fresh produce and seafood. Coffee and tea products are brewed and sold through fair trade producers such as North Carolina's Counter Culture Coffee.

www.atwaters.biz

ATWATER'S

3601



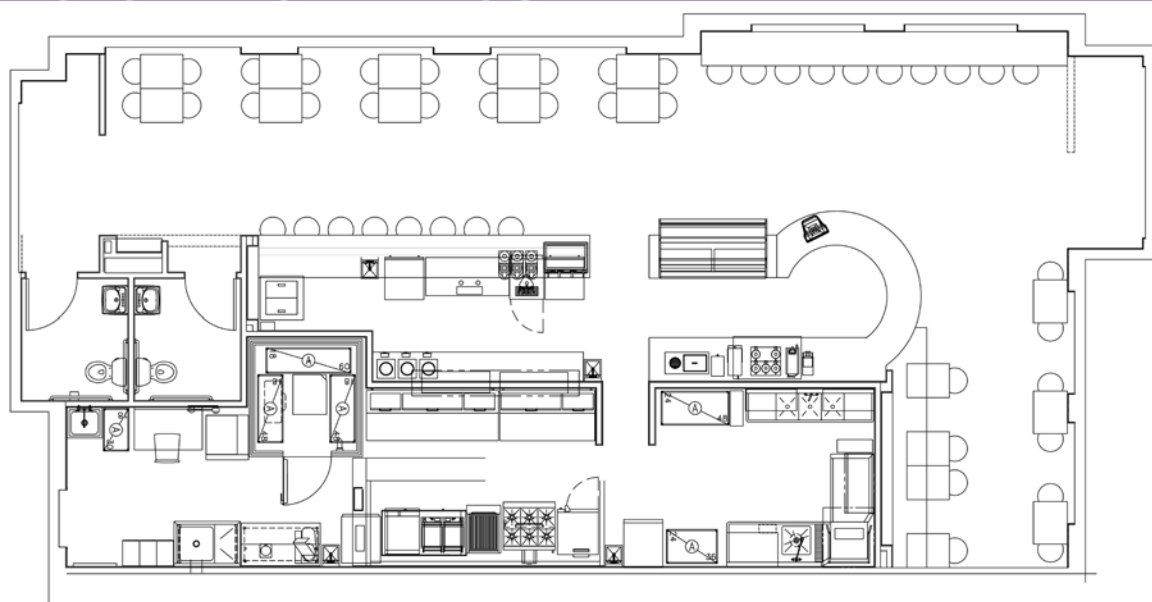
REAL ESTATE REQUIREMENTS

- Size: 2,000 - 3,000 square feet
Prominent end-caps, Drive-through sites preferred
- Expanding in the Baltimore/Washington area
 - Patio space for approximately 20 seats
- Strong complementary co-tenancy/prefer second generation spaces
- Will review urban street front locations, markets and traditional end-cap spaces within dominant entertainment and lifestyle centers

UTILITY PROFILE

- HVAC Load: minimum of 1ton/135SF new system split in multiple zones
- Electric: prefer a minimum of 200 AMP, 277/480 Volt, 3 Phase service with 300 AMP of 120/208 with four 120/208 Volt, 42 breaker panels.
- Gas: minimum 1.75 MBH
 - Water: 1.5", 60 psi
 - Sewer: two 4"
- Grease Interceptor: restaurant capacity (sized per local code)
- Kitchen hood exhaust: minimum of 4,000 CFM
- Venting: dishwasher, make up air, toilet, water heater and HVAC
- Data/Telco: Access less than 100 feet

PROTOTYPICAL LAYOUT





BREAKFAST



PLATES

in place of traditional toast on our breakfast plates, substitute the toast for gluten free bread (add \$1.00) or our cheddar buttermilk biscuit (add \$1.50)

Ham & Cheese Omelette 11.95
three eggs, north country smoked ham & cheddar cheese, home fries & two pieces of toast or cheddar biscuit* (1.50 extra)

Egg White Veggie Omelette 11.50
egg whites, kale, avocado & onions served with fresh fruit & seven grain & flax bread or cheddar biscuit* (1.50 extra)

Hometown Breakfast 9.95
two scrambled eggs, applewood smoked bacon, home fries & your choice of toast, croissant* or cheddar biscuit* (\$1.50 extra)

Huevos Rancheros 10.95
three fried eggs, corn tortillas, cheddar cheese, black beans & enchilada sauce, topped with creme fraiche & salsa verde

Ham & Grits 9.95
two fried eggs, north country smoked ham, home fries & hominy grit cake with enchilada sauce

One of a Kind 6.95
one egg cooked to order, one piece of bacon, & one pancake served with 100% grade A maple syrup

Two of a Kind 10.95
two pancakes, two fried eggs, two pieces of bacon served with 100% grade A maple syrup

Atwater's Pancakes 8.95
served with 100% grade A maple syrup

BOWLS

Oatmeal 5.95
steel cut oats topped with local apples, dried cranberries, raisins & a side of brown sugar

Yogurt Parfait 6.50
plain greek yogurt, seasonal fruit & homemade granola topped with local honey

Fruit & Granola Bowl 6.95
homemade granola, your choice of milk topped with fruit whole, skim, 2%, almond, soy

SANDWICHES

in place of traditional toast on our sandwiches, substitute the toast for gluten free bread (add \$1.00) or our cheddar buttermilk biscuit (add \$1.50)

Market Sandwich 5.95
two scrambled eggs & cheddar on your choice of toast, croissant or cheddar biscuit* (*1.50 extra)
add bacon or ham for 2.00

Light Start 7.95
egg whites, avocado & cheddar on seven grain flax
add bacon or ham for 2.00

Avocado Toast 5.95
one slice of 7 grain & flax bread topped with goat cheese, sliced avocado, dukkah, and a drizzle of olive oil
add bacon for 2.00

Grilled Ham & Cheddar Biscuit 6.95
homemade strawberry jam, cheddar & ham on our cheddar biscuit
add an egg for 2.00

Egg Cheddar Biscuit 5.95
one fried egg, cheddar cheese & north country bacon on our cheddar buttermilk biscuit

A LA CARTE

North Country Bacon 3.50
3 pieces

Seasonal Fruit 3.95

Hominy Grit Cake 2.50
with enchilada sauce

Two Eggs 2.95

Toast 3.00
country white or seven grain & flax

Cheddar Buttermilk Biscuit 3.00

Dried Fruit Scone 2.50

Seasonal Muffin 2.50

Single Pancake 3.00

Home Fries 3.95

TEA

Smith Hot Tea 2.25
Black: lord bergamot. brahmin | Green: jasmine sliver tip. mao feng shui | Herbal: meadow. peppermint. red nectar. big hibiscus.

Iced Tea 2.26
black | citrus ginko green | decaf herbal raspberry

BOTTOMLESS COFFEE

Regular : Hologram (fruity, milk chocolate, syrupy) | Decaffeinated : Slow Motion (molasses cocoa smooth) - Guatemala | Iced: Hologram (fruity, milk chocolate, syrupy)

Hot Coffee 2.83

Iced Coffee 3.00

ESPRESSO DRINKS

featuring exclusively coffees from Counter Culture and milk from Tricking Springs

Espresso 2oz. 2.15 | Cappuccino 8oz. 3.15 | Breve 8oz. 4.00 | Cortado 4oz. 2.95 | Macchiato 3oz. 2.50

Single Origin: La Golondrina | Espresso 2oz - 2.75 | Macchiato 3oz. 3.75 | Cappuccino 8oz. 4.15

Latte 12oz. 3.50 | 16oz. 3.95 | Iced 4.50

Americano 12 oz. 2.25 | 16 oz. 3.50 | Iced 4.25

Mocha Latte 12 oz. 3.95 | 16 oz. 4.45 | Iced 4.95

Chai Latte 12oz. 3.30 | 16oz. 3.95 | Iced 4.25

Red Eye 12 oz. 3.50 | 16 oz. 4.28 | Iced 4.50

Hot Chocolate 12 oz. 2.75 | 16 oz. 3.50 | Kids 2.00
with whipped cream

Café au Lait 12 oz. 2.75 | 16 oz. 2.95

Extra Shot 1.00 | almond, oat or soy milk 0.50 | Whipped Cream 0.50
house-made syrup 0.50 | vanilla | lavender vanilla | caramel | chocolate | honey | peppermint



LUNCH



SCOTTISH PIES

Chicken Scottish Pie	10.95
local free range chicken, carrots, peas, celery, potatoes served with field greens and balsamic vinaigrette	
Beef Cottage Pie	12.95
beef tenderloin tips, onions, carrots, turnips, parsnips, crushed tomato, cabbage, topped with mashed potatoes & derby cheese served with field greens and balsamic vinaigrette.	
Spinach & Feta Scottish Pie	9.95
potatoes, olives, red peppers, leeks. served with field greens and balsamic vinaigrette.	

SALADS

add: scoop of Atwater's chicken salad 3.95 | roasted chicken 3.95

Kale Side Salad	5.95
Kale, red beets, salted granola, pumpkin seeds, preserved lemon buttermilk dressing	
Field Greens	9.50
Three Spring Fruit Farm's Fuji apples, goat cheese, almonds, spring mix, herb vinaigrette	
Side Salad	3.95
Spring mix, couscous, golden raisins, balsamic vinaigrette	
Romaine & Red Beet	8.95
Romaine, red beets, Valbresso feta cheese, dukkah, green goddess dressing	
Romaine & Caponata	10.50
artisan romaine, caponata, saxon snowfields cheese, toasted pine nuts, tomato & roasted shallot vinaigrette	

PLOUGHBOY SOUP

garnished as noted, served with our bread.

Shrimp Currybowl	8.95 cup 5.75 quart 16.75
pasta, porcinis, beans gluten in garnish	
Matzah Ball Soup	7.95 cup 5.25 quart 14.50
chicken broth	
Provençal, Lentil & Calypso Bean	6.50 cup 4.25 quart 10.85
white bean, asparagus vegan.	

Mushroom & Potato Bisque	6.50 cup 4.25 quart 10.85
croutons. vegetarian. contains dairy. gluten in garnish. Deer Meadow Sausage & Gritsbowl 7.95 cup 5.25 quart 14.50 sour cream. dairy in garnish. contains pork.	

SANDWICHES

served with our pickles | grilled sandwiches take a minimum of 10 minutes | have your sandwich on a cheddar biscuit 1.50

Atwater's Chicken Salad Sandwich	whole 10.50 half 5.45
free range chicken, golden raisins, granny smith apples, cranberry, basil mayonnaise, lettuce on seven grain and flax	
Corned Beef Reuben	whole 12.50 half 6.95
1st Cut corned beef, sauerkraut, swiss cheese, thousand island dressing served on Irish brown	
Grilled Portobello	whole 10.50 half 5.45
marinated portobellos, anaheim chili pesto (contains almonds), pickled jicama, braised napa cabbage, grafted cheddar on seven grain & flax	
Turkey Dill Havarti	whole 11.50 half 5.90
Plainview Farms turkey, dill havarti cheese, Three Springs Farm sliced apples, basil mayonnaise, horseradish coleslaw, leaf lettuce on irish brown	
Ham Petite	4.95
North Country Ham, Dijon mustard, Grafton cheddar and leaf lettuce on country white	

Vegetarian Reuben	whole 10.50 half 5.45
roasted butternut squash, pickled jalapenos, 1000 Island cream cheese, swiss cheese, sauerkraut chutney on irish brown	
Avocado Toast	5.95
Goat cheese, sliced avocado, dukkah, olive oil, kosher salt & pepper on our 7 grain & flax bread add 1 egg 1.50 add bacon 2.00	

Chicken, Bacon & Avocado	whole 10.95
topped with spinach tossed in green goddess dressing and served on a brioche roll	
Grilled Grafton Cheddar, Bacon & Apple	8.95
Grafton Cheddar, applewood smoked bacon and Three Springs fruit farm's Fuji apples served on Irish brown	

Pulled Pork BBQ Sandwich	6.95
red onion, Grafton cheddar, buttermilk cheddar biscuit	
Grilled Ham, Cheese, & Jam	whole 8.50
Deer Meadow ham, grafted cheddar, strawberry jam on a cheddar biscuit add an over easy egg - 10.45	

DESSERTS

Cupcakes: Chocolate Mocha Carrot	2.95
Mocha cake with mocha mascarpone icing	4.50
Bites	2 for 1.00
Bright & Sunny (Lemon) Dark & Stormy (ginger lime)	
Seasonal Fruit Tarts	5.95
Apple Apple Ginger Apple Sour Cherry	
Pimlico Cake	4.50/slice
with Chocolate Ganache and Toasted Walnuts	
Brownies: Vegan Belvedere	2.95
Pies: Apple Apple Ginger	3.95/slice
Carrot Cake with Cream Cheese Icing	4.50/slice
Chocolate Dipped Macaroon	1.00
Cheesecake	4.50 / slice
Vanilla with Chocolate Ganache Coconut	
Coconut Cream Cake	4.50 / slice
Vanilla Chiffon cake, coconut cream, chocolate ganache and toasted coconut	
Cookies	4.95/pack 1.00 each
Chocolate Chip Walnut Almond Shortbread Oatmeal Raisin Peanut Butter (gluten free)	
sugar cookies 2 for 1.00	
Lemon Buttermilk Tart	5.95
Springtime Egg Macaroons!	2.95



LOCATIONS

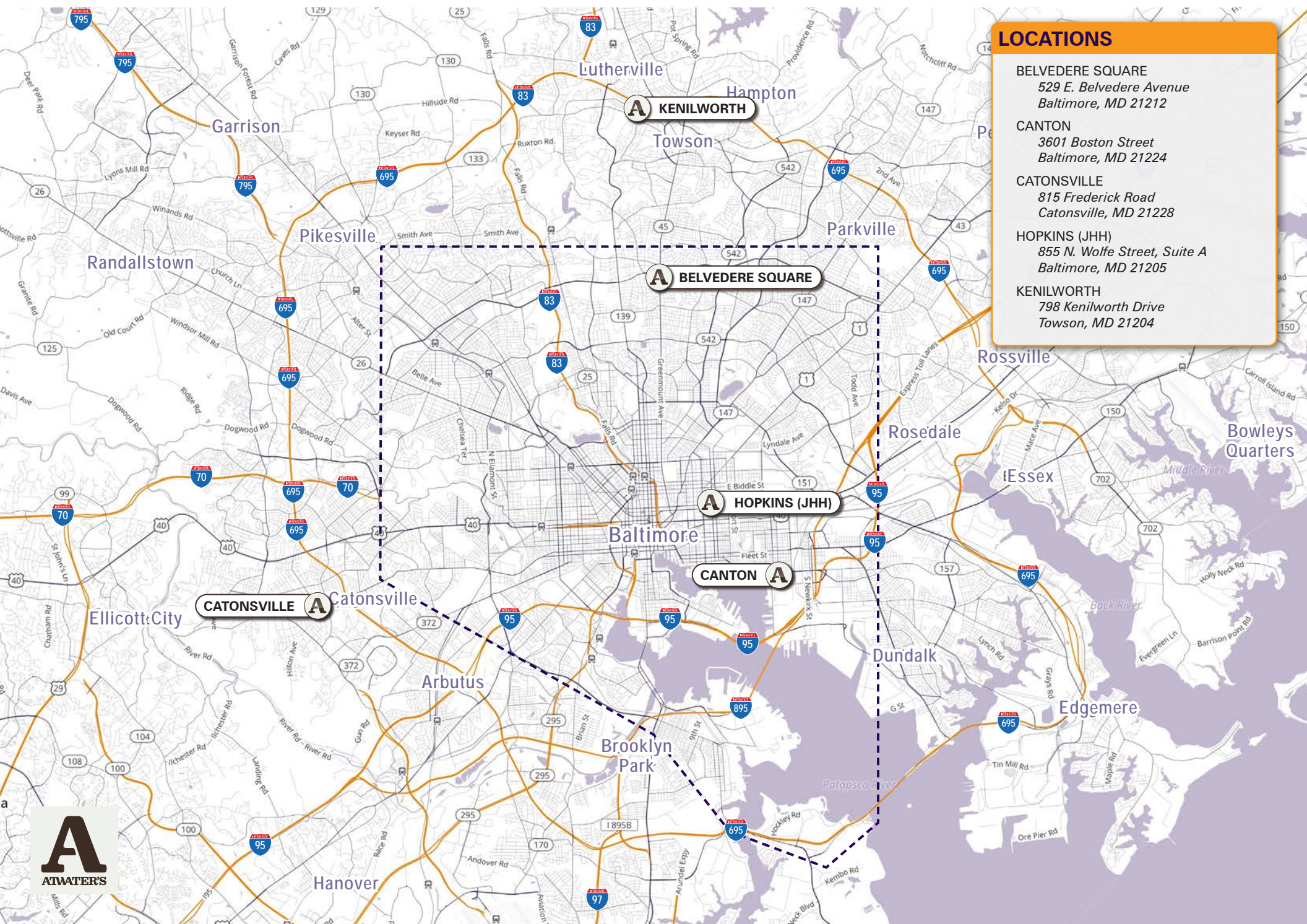
BELVEDERE SQUARE
529 E. Belvedere Avenue
Baltimore, MD 21212

CANTON
3601 Boston Street
Baltimore, MD 21224

CATONSVILLE
815 Frederick Road
Catonsville, MD 21228

HOPKINS (JHH)
855 N. Wolfe Street, Suite A
Baltimore, MD 21205

KENILWORTH
798 Kenilworth Drive
Towson, MD 21204



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