

Darker Than Blue Restaurant

SOUTHERN AND AMERICAN FOOD CELEBRATING AFRICAN-AMERICAN CULTURE



VIBRANT FLAVORS IN A FUN, UPSCALE CAFE

August 2007, Darker Than Blue Café was born in the burgeoning Waverly District of Northeast Baltimore. Its concept is rooted in the experience of the African Diaspora and fuses the unique nuances of African-American culture with the sophisticated palate of today's discerning diner. A humble nod to the many shades of black people around the world and the groundbreaking music of Harlem Renaissance era titan John Coltrane, Darker Than Blue Café sets out to fill a void in Baltimore's dining landscape. With a combined 30 years of culinary and management experience, Darker Than Blue Café is committed to delighting guests with an emphasis on low country cuisine and vibrant flavors in a fun and upscale locale. Warm colors, soft lighting, and jazzy background music set the mood for an unforgettable dining experience.



The menu features a variety of familiar favorites updated and using only the freshest local ingredients. This invites customers to be mesmerized with the cuisine, but not overwhelmed with ordering it. Highlights of the menu include the sumptuous cornbread with sweet potato and honey butter, the Cajun shrimp and oven fried salmon cakes served over creamy, slow cooked, garlic infused grits; oven roasted Free Range Chicken with macaroni and cheese, glazed sweet potatoes, and sautéed spinach, and Dry Aged Rib-Eye with mashed potatoes.

REAL ESTATE REQUIREMENTS

- Size: range 3,000SF to 4,000 SF
- Outdoor Patio seating; minimum of 40 seats
- Urban street front location sought to relocate tenant's existing restaurant

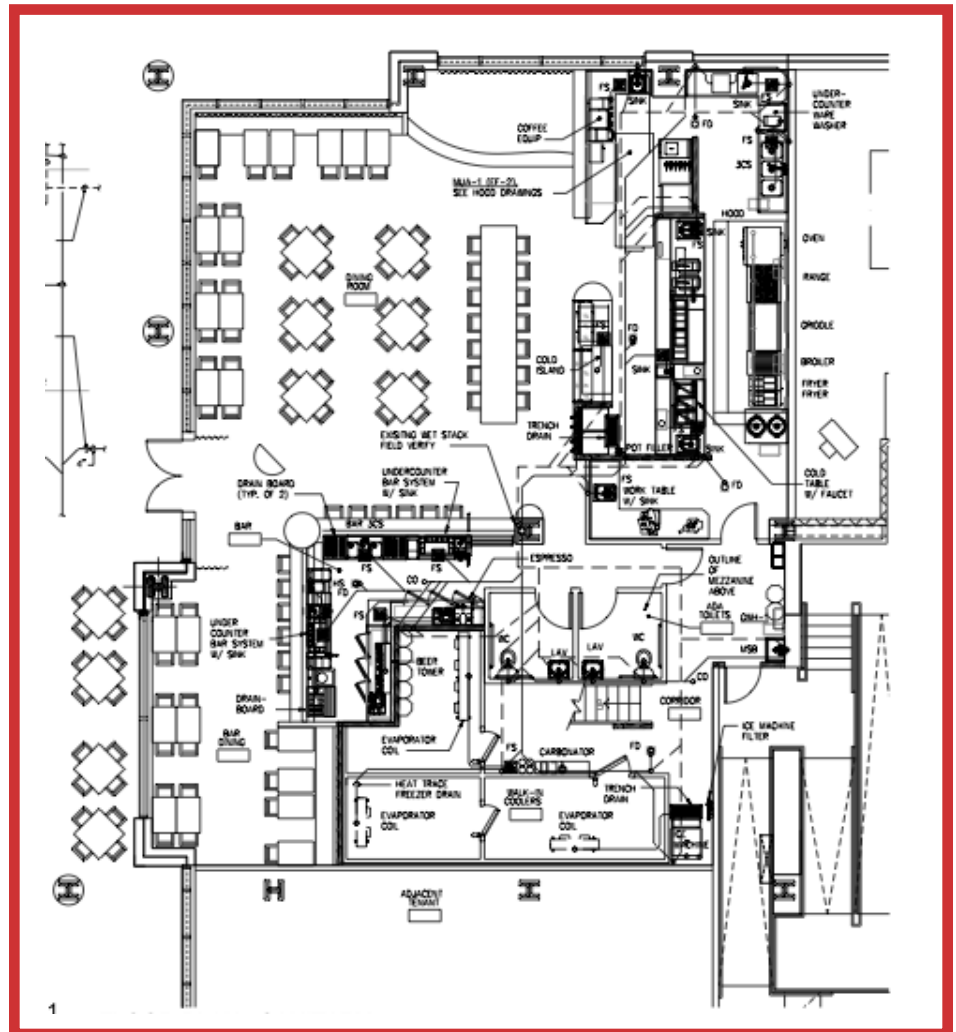


For leasing information, please contact Jamie Lanham or Richard Brigstocke
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SAMPLE DARKER THAN BLUE FLOOR PLAN

UTILITY PROFILE

- HVAC Load: minimum of 1ton/135SF new system split in multiple zones
- Electric: prefer minimum of 300 AMP, 277/480 Volt, 3 Phase service with 150 KVA (two 75 KVA) 480 – 120/208 transformer with four 120/208 Volt, 42 breaker panels.
- Gas: minimum 1 MBH
- Water: 2", 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
- Metering: all services separately metered by utility