



## PRESS RELEASE

For Release: January 8, 2025

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### Foreman Wolf Announces New Brand Direction

(Baltimore, MD) - **Tony Foreman** and **Chef Cindy Wolf** announce their decision to no longer use the “Foreman Wolf” brand for the restaurants that currently operate under its auspices in order to allow each to develop their individual personal brands, along with their respective interests and projects. None of the restaurants operating under the Foreman Wolf brand will be affected by this decision, nor will the individual names of the restaurants change, given that each of the restaurants operate as stand-alone entities. This evolution of the long-standing partnership between Tony Foreman and Chef Wolf will also have no impact on restaurant personnel who are employed by each of the establishments separately.

For nearly 30 years, the collaboration of **Tony Foreman** and **Chef Cindy Wolf** has continuously transformed the dining landscape of the greater Baltimore region, earning them prestigious national and international culinary awards, acclaimed media reviews, and the loyalty of patrons from near and far. Their unwavering commitment to consistently delivering exceptional dining experiences has been the hallmark of the Foreman Wolf collaboration.

Going forward, **Chef Cindy Wolf** will continue to devote her full attention to the acclaimed Foreman Wolf restaurant, [Charleston](#). Established jointly by Tony and Cindy in 1997, their collaboration has garnered prestigious industry honors, including the American Academy of Hospitality Sciences Five-Star Diamond Award, the Forbes Four-Star Award, and the AAA Four Diamond Award. Recognized by Zagat for its exceptional food and service, Charleston has consistently been rated the number one restaurant in Baltimore by *Baltimore Magazine*. Chef Wolf has also been a James Beard Foundation finalist for Best Chef, Mid-Atlantic in 2006, 2008, and every year from 2014 to 2019. Her cuisine is rooted in French fundamentals, with a focus on highlighting the natural flavors of the finest regional ingredients. Charleston will now be known exclusively under the Chef Cindy Wolf brand.

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“My concentration has and always will be on making Charleston one of the best restaurants in the country,” said **Chef Cindy Wolf**. “At the same time, I’m equally committed to our restaurant family—teaching and hopefully inspiring them, providing growth opportunities, and creating an environment of respect for each other and our guests. The guest is always our priority and what allows us to do what we all love!”

**Tony Foreman**, who last month celebrated the opening of [The Duchess](#)—a collaboration with Chef/Owner Kiko Fejarang—will focus exclusively on the other celebrated restaurants and wine stores which he has been principally responsible for conceiving and developing over the past 30 years. Throughout the course of the Foreman Wolf partnership, Tony has led the conception and development of the award-winning restaurants for which the Foreman Wolf brand is known, including recruiting and cultivating the talented teams responsible for front and back of house operations. These include, [Cinghiale](#), [Petit Louis Bistro](#), [Johnny’s](#), [The Milton Inn](#) (a collaboration with Chef/Owner Chef Chris Scanga), [Bin 604 Wine & Spirits](#) (named Best New Wine Shop by *Food and Wine Magazine* when it opened in 2001) and [Bin 201 Wine & Spirits](#) in Annapolis, Maryland. Tony was also responsible for the conception and development of the highly-acclaimed former restaurants, Pazo and Bar Vasquez. Going forward, these current establishments will now operate under the **Tony Foreman+Co.** brand, which will continue to provide operational and marketing support to Charleston.

“Because the best things in life evolve, this evolution of our partnership is a natural one,” said **Tony Foreman**. “It allows both Cindy and me to do what we do best and pursue our individual ambitions for exploring and creating superior experiences for those who have come to know and trust us. Among my true passions is the opportunity to identify and nurture remarkable talent, whether for the kitchen or for our operations. I’ll be continuing to do so while giving those who are already leading even greater leeway to develop their creativity and innovative concepts for the benefit of our current and future patrons. Cindy and I aren’t going anywhere; only continuing to do what inspires us, and each in our own way. Our many devoted friends and patrons should know that they’ll find the same people they love, who love taking care of them, and exactly where they always have!”

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