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From the Baltimore Business Journal:

<https://www.bizjournals.com/baltimore/news/2019/10/01/bun-shop-owner-opening-new-restaurant-in-saschas.html>

## Bun Shop owner opening new restaurant in Sascha's 527 space

Oct 1, 2019, 2:41pm EDT

The former Sascha's 527 building on Charles Street will trade in chopped salads for banh mi sandwiches and braised ribs.

Minh Quang Vo, the owner of Mount Vernon cafe The Bun Shop, will open a new restaurant in the space at 527 N. Charles St., liquor board documents show. The Buttonwood will serve sandwiches and entrees influenced by Vietnamese and other Asian cuisines.

The property has been vacant since Sascha's 527, a cafe known for its chopped salads and upscale lunches, closed in 2017 after two decades in business.

Bethesda-based investor Borzou Biabani bought the Sascha's building that year as part of a portfolio of six Mount Vernon properties. Last October, Biabani told the BBJ that he was searching for an experienced restaurant tenant for the 6,700-square-foot space.

Renderings for the restaurant show a dining room with about 70 seats as well as a 16-seat bar. The project has the support of the Downtown Partnership of Baltimore, which wrote in a letter that the business will also have a retail component selling flowers, indoor plants and housewares. The Buttonwood will host weekly workshops offering cooking demonstrations, candle-making classes and other workshops, the letter said.

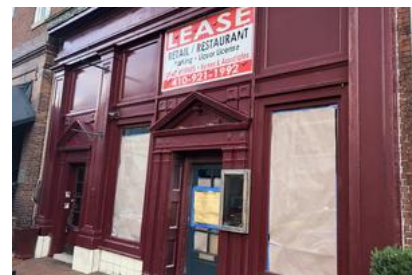
A menu for The Buttonwood features a selection of sandwiches, including a banh mi with char siu pork, live pâté, cilantro, cucumber and a pickled carrot-and-daikon slaw (\$11.25) and a smashed-chickpea sandwich with turmeric pickles, red onions, mustard, dill, apple cider vinegar and vegan mayonnaise (\$9.25). Other offerings span a range of culinary influences, from a Spanish-style chilled salmorejo soup to the Mid-East Kofta, a beef- and lamb- meatball dish served over basmati rice. Desserts will include rum and vanilla caneles and salted caramel pie.

State records show Vo owns one-third of the restaurant, along with partners Andrew Tot Bui and Lam Van Bui, who each own another third. Vo opened The Bun Shop, a specialty buns-and-coffee concept, in 2013 at 239 W. Read St. and followed up with another Bun Shop location in Towson earlier this year. A Bun Shop location on Light Street in downtown Baltimore closed in 2018 after two years in business.

Neither Vo nor Biabani could be reached for comment Tuesday.

**Amanda Yeager**

Reporter

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JESSICA IANNETTA

The former Sascha's space at 527 N. Charles St. is set to become a Vietnamese restaurant.