

Baltimore City Vegan Chef Nominated as 2022 Maryland Chef of the Year

*Land of Kush VeganSoul Bistro owner,
Gregory Brown, honored by nomination*

BALTIMORE, MARYLAND, USA,
February 24, 2022 /EINPresswire.com/
-- Gregory Brown, owner and executive
chef of the award-winning Baltimore
City vegan restaurant [The Land of
Kush](#), is one of six nominees in
Maryland's 2022 Chef of the Year.

The [Restaurant Association of
Maryland](#), a trade group of 2,000

members, gives the honor each year to an executive chef who demonstrates consistent standards of excellence, serves as an inspiration to other foodservice professionals, displays dedication to the artistry of food, and exhibits ongoing commitment to the community.

“

I had no intentions of becoming a chef. I became a vegetarian in the late 90s. Found a cookbook on vegetarianism, and decided to give up animal products and be a vegan. I taught myself how to cook.”

Chef Gregory Brown

Greg states, "I was born to eat healthy but had no intentions of becoming a chef. I became a vegetarian in the late 90s cold turkey. Pardon the pun. Found a cookbook on vegetarianism, and decided to give up animal products and be a vegan. I taught myself how to cook."

The Land of Kush was awarded TripAdvisor's 2021 Travelers' Choice "Best Of The Best" Restaurant for vegan restaurants landing in the number three spot.

Online voting will determine the winners and will take place until Feb. 28. Only one vote per person will be counted, according to organizers.

Here are all the finalists in Chef of the Year and other categories:

Chef of the Year:

Greg Brown of the Land of Kush in Baltimore



Eric Houseknecht of Thames Street Oyster House in Baltimore
Rehan Khan of Umami Mediterranean Kitchen in Catonsville
Matthew Oetting of Titan Hospitality in Crofton
Zack Trabbold of The Local in Fallston
Gregory James of Stars Restaurant/Inn at Perry Cabin in St. Michaels

Server of the Year:

Taylor Gale of Banditos in White Marsh

Amanda Wiley of Fallston Barrel House

Anna Courtney of Westlawn Inn in North Beach

Dana Saeed of Maggie's Farm in Baltimore

Neddra Smith of Brass Tap (Baltimore and Annapolis)

Bartender of the Year:

Oskr Hernandez of Mucho Gusto in Bel Air

Shelby Stange of Independent Brewing Company in Bel Air

Jason Smith of Capital Grille in Chevy Chase

Paula Marks of Kloby's Smokehouse in Laurel

Paul Labele of Liquid Assets in Ocean City

Manager of the Year:

Joel Lichtenberg of Miss Shirley's Café (Annapolis, Baltimore, BWI)

Kristen Oktavec of One Eleven Main in Bel Air

Juan Francisco Lowman of White Oak Tavern in Ellicott City

Paul Dendorfer of Blue Ruin in Cambridge

Ajay Bhatia of Clyde's Tower Oaks Lodge in Rockville



2022 Chef of the Year Nominees



Land of Kush Logo

Online voting started on Feb. 14 and runs until Feb. 28.

[Vote online here.](#)

The Restaurant Association of Maryland will honor the winners at a gala on March 27 at Maryland Live Casino!

Naijha Wright-Brown

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