

BAKER STREET  
  
MARKET  
est. — 2019

GOURMET FOODS, PANTRY & HOME  
*Maplewood, NJ*

@BAKERSTREETMARKET



Media Kit

"WE LOVE SUPPORTING LOCAL BUSINESSES IN THE MAG AND IRL.  
THIS MONTH, WE'RE PULLING OVER AT BAKER STREET MARKET."

—Martha Stewart Living



## GOURMET FOODS, PANTRY STAPLES & HOME GOODS

Baker Street Market is a gourmet grocery and home wares shop bringing European charm to Maplewood, NJ. Co-founders Amie Ruditz and Maggie Marotta carefully source local and imported specialties, making Baker Street Market a destination in the pursuit of daily pleasures.

Baker Street Market brings a casual romance to small town living, offering freshly prepared foods, fine groceries and a warm, welcoming place to gather. A beautifully curated selection of bespoke housewares, textiles, florals and ceramics make every visit feel like a unique escape.



Introduction



## AMIE RUDITZ



Growing up in Central New Jersey, Amie has always been drawn to good food and good times.

Amie's ambition and zest for la dolce vita led her to a career importing the finest wines and specialty foods from Italy, and creating and leading culinary retreats at a luxury agroturismo in Tuscany. While she enjoyed this path, Amie always dreamed of using her knowledge of the food world to open her own business.

After meeting with Maggie on the playground of their kids' school, and connecting over their shared passion, she decided to make this dream a reality and open Baker Street Market in Maplewood, creating a slice of Europe in the town she lived in and loved.

Amie's relationships with purveyors and food artisans near and far have resulted in everything from private label olive oil from a family farm in Sicily to fresh pasta handmade by a Michelin-starred chef.

La dolce vita continues everyday at Baker Street Market.

## MAGGIE MAROTTA



Raised in coastal Massachusetts, Maggie's childhood was steeped in small town businesses.

She spent her teenage years scooping ice cream across the street from Plymouth Rock and working alongside her mom at a flower shop. Her dad, a butcher by trade, worked at various local grocers and her grandfather managed a small grocer upon his arrival to the United States from Ireland in 1930.

Since that time, her dreams of having her own business have ebbed and flowed. After college, Maggie went to work in education, which brought her to New York City where she became a principal at Birch Wathen Lenox on the Upper East Side. However, the charm of opening a small downtown shop in her local community lured her away from her life in education as well as an acceptance to Columbia's Masters program in Biology.

When Amie and Maggie connected on their shared dream of becoming local business owners, Maggie saw her lineage come full circle and hasn't looked back. The two co-founded Baker Street Market in 2019, creating a central hub for wholesome foods, bespoke housewares and community.



Meet the Founders



STOCK THE SHELVES

# LARDER & PANTRY

Whether with a local farmer or an Italian artisan, Amie and Maggie enjoy developing personal relationships and learning the stories of all their makers. Choosing quality and flavor over trends, they taste everything before it earns a space on their shelves. They source the best wholesome specialty foods and snacks from close to home and around the globe, filling their customers' tables with the most delicious foods, made honestly.

*Hand-Harvested Spice Blends*



*Solebury Orchards Fall Fruit & Cider*



*Private Label Sicilian Olive Oil*



*Jersey Tomatoes*



*NY, NJ & PA Farm Co-ops*



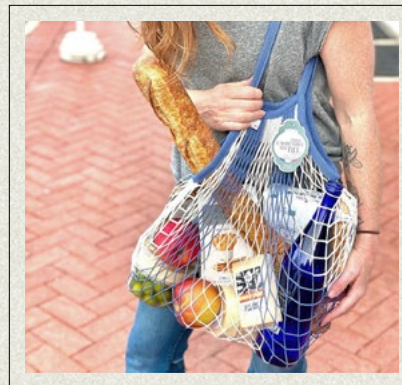
*Honey Sourced from Hives the World Over*



*Pasta & Pesto from a Michelin-Starred Chef*



*Grab & Go Picnics*



*Collectible Artisanal Olive Oils*



Goods for the Pantry



FEED & NOURISH

DAILY PROVISIONS

Baker Street Market's ingredient-driven menu of freshly prepared food lets simplicity shine. Using meticulously sourced ingredients of the highest quality, their sandwiches, salads, and other prepared items bring customers back over and over again.

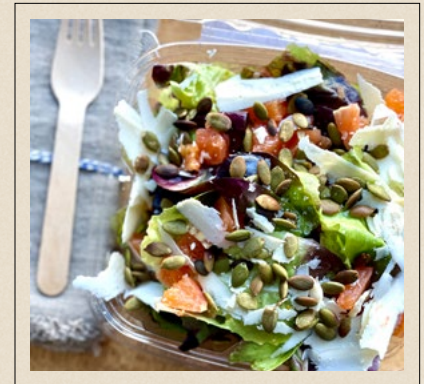
All-Star Ingredients, Simply Prepared



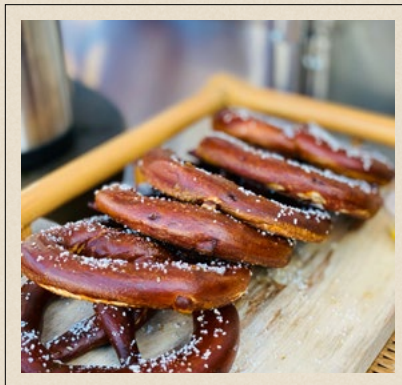
Aperitivi & Hors d'Oeuvres



Wholesome Lunch On The Go



Sigmund's Brooklyn Pretzels Served Warm



Sullivan Street Bakery's Pizza Bianca Sandwiches



Fresh, Bright, Delicious Fare



Secret Recipes, like Lemony House Hummus



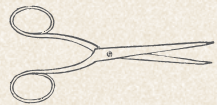
Playful Snacks, like Farmstand Pickles On A Stick



Bespoke Cookie Recipe by Soma Baked



Everyday Delicacies



ENRICH THE EVERYDAY

# HOUSE & HOME

Walking into Baker Street Market is like entering the warm and inviting home of a friend. With a selection of tablewares to complement their pantry, they inspire customers to create the complete dining experience at home.

*Hand-Dipped Candles from Coastal Maine*



*Earthenware Tabletop Décor*



*Seagrass Tableware Collection*



*Glazed French Porcelain*



*Heirloom Quality Denim Aprons*



*Hudson Valley Fruit & Vegetable Varietals*



*Stone-Washed Table Linens*



*One-of-a-Kind Marbled Enamelware*



*Custom Wildflower Bouquets by Brave Floral*



*Goods for the Home*



SPREAD JOY AMONG FRIENDS

# EVENTS & GIFTING

Baker Street Market elevates gift giving and gatherings. Amie and Maggie take a personalized approach; whether it's a small birthday offering or a corporate holiday, they work closely with their clients to hand-select a perfectly curated package. Giving this same attention to every occasion, they create unique experiences from a pretzel cart to a fully catered event.

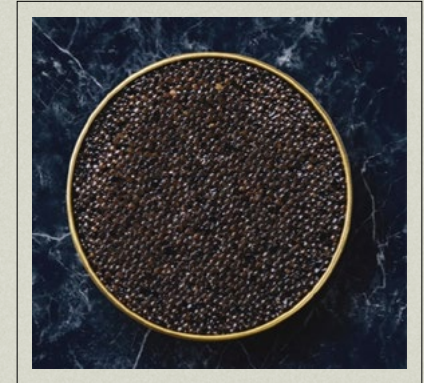
*Artisanal Cheese Boards Made to Order*



*Gift Cards for Every Occasion*



*Extravagant Ingredients for Special Times*



*Party-Sized Grazing Boards*



*Curated Culinary Gifts*



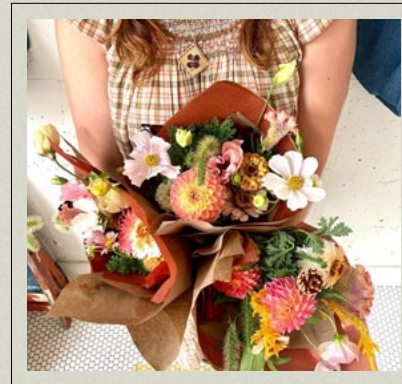
*Prime Ingredients Simply Prepared*



*Ice Cream or Hot Pretzel Cart for Rent*



*Brave Floral Partnership for Custom Blooms*



*Curated Gift Baskets for the Home*



*Festivities & Favours*



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