



MEDIA KIT *~* WINTER 2010



## OVERVIEW

Ted's Butcherblock is a locally owned and operated, full-service butcher shop in Charleston, South Carolina. Opened in late 2005, This neighborhood butcher counter and market offers the finest and most comprehensive selection of all-natural meats, poultry and smoked specialties, alongside gourmet prepared meals, boutique wines, craft beers, artisanal cheeses, signature sandwiches and panini, soups, salads, specialty foods and a variety of accompaniments. Recognized by *Food & Wine* and *Bon Appetit* magazines – and a recipient of Travelocity's "Local Secrets, Big Finds" designation – Ted's Butcherblock is both a neighborhood staple and a "don't miss" foodie destination.

### IN THE PANTRY

Everything needed to create the perfect gourmet meal is available at Ted's Butcherblock. In addition to the finest selection of all-natural meats, Ted's offers a carefully selected array of boutique wines, artisanal cheeses, fine chocolates, gourmet sandwiches, soups, salads, specialty foods and accoutrements. Marinades, mustards, sauces, oils, vinegars, spices, olives, crackers and fresh breads adorn the shelves. Homemade soups and salads as well as panini and other sandwiches are offered and featured selections change frequently based on what is local, fresh and seasonal. Many of Ted's signature items are available pre-packaged in the shop's gourmet-to-go cases.

Ted's also offers a wide range of catering options, from signature sandwiches, panini, fresh salads and sides, to creative fare for cocktail receptions, wine and cheese tastings, gourmet lunches, picnics, corporate functions and dinner parties. Customers may choose from Ted's menu of delicious hot and cold hors d'oeuvres, sandwiches, entrees and sides or consult with the on-site chef to create a custom menu. Locals and travelers alike use Ted's provisioning, special order, custom gift basket and free delivery services.

Each month, Ted's hosts themed wine and cheese tastings, where guests are encouraged to sample a carefully selected array of boutique wines from small-production wineries around the globe, expertly paired with various gourmet hors d'oeuvres and artisan cheeses. Other regular special events include Ted's wildly popular Craft Beer Dinners, Big Green Egg™ grilling and smoking classes and seasonal Neighborhood Block Parties.

### THE BUTCHER SHOP

Ted's Butcherblock strives to be unlike any other butcher shop or gourmet store in the area. Part of the mission of owner Ted Dombrowski is to educate customers and to offer guests a comfortable and welcoming shopping environment. At Ted's Butcherblock, shopping becomes an experience of the senses. As guests enter the store, they are treated to enticing aromas of smoked meats, freshly made sausages and home cooking. Colorful displays of herbs, local eggs and vegetables, all-natural meats, beautiful cheeses and colorful cuisine adorn the stylish interiors. Dombrowski and his staff are dedicated to making certain the customer's experience is unique and that the "foodie" in them is inspired. Ted's web site is always kept up-to-date with store happenings, cooking resources and current menus.

Local interior architect, Dan Sweeney of Stumphouse, designed the interior of Ted's Butcherblock. Sweeney focused on the existing features of the space on East Bay Street, and updated the look with sophisticated color palette, classic black-and-white photography and sleek stainless steel features.

### VISIT

Ted's Butcherblock

Ansonborough Square Shopping Center | 334 East Bay Street | Charleston, South Carolina 29401

843.577.0094 | [www.tedsbutcherblock.com](http://www.tedsbutcherblock.com)

Hours: Tuesday-Saturday, 11 am—7 pm



## FACT SHEET

### Concept:

Ted's Butcherblock is a locally owned and operated, full-service butcher shop offering the finest and most comprehensive selection of international meats and cuisines in the Charleston, South Carolina area. Gourmet prepared meals, panini, boutique wines, artisanal cheeses, specialty foods and a variety of accompaniments are available at the store. Ted's Butcherblock offers a rotating menu of international specialties and is a convenient option for delicious, gourmet meals to-go. In addition to quality products, Ted's offers an unparalleled level of service and makes a concerted effort to educate customers about the store's products, cooking techniques and international cuisine. All meats and poultry are cut and ground-to-order and come from all-natural purveyors. Local and seasonal items are featured, when available, and products include everything from Old-World varieties to Lowcountry favorites.

### Location:

Ansonborough Square Shopping Center, 334 East Bay Street  
Charleston, South Carolina 29401

### Year Opened:

October 2005

### Store Features:

Enthusiastic staff members, including a wine professional and chef, are on hand daily to assist customers and educate them about store offerings. In addition to a full menu of take-home meals, guests can enjoy a snack, lunch or dinner inside the store or at one of the outside tables. Weekly wine tastings take place at Ted's Butcherblock, in addition to special events and parties. Ted's web site offers customers more detailed information on meats and other foods, products and recipes as well as upcoming events and wine tastings.

### Owner:

Ted Dombrowski grew up in family in the food industry in New Jersey. His grandparents, who immigrated from Poland, were butchers in New Jersey for nearly 40 years. International tastes, smells and flavors were part of Ted's childhood in New Jersey and today, the Dombrowski's celebrate their Polish heritage by passing down classic recipes and sharing international meals together. Ted draws upon his family's values of hard work, enterprising spirit and dedication as he opens his own butcher shop in Charleston. He carries on the Dombrowski tradition by returning to old-fashioned, personalized service and offering his customers quality products and time-honored international cuisines.

### Menu and Products:

Ted's offers the finest selection of international meats, as well as an array of boutique wines, artisanal cheeses, specialty foods, fine chocolates and gourmet accompaniments. The menu includes fresh, seasonal and homemade sandwiches, panini, soups, salads and entrees, all of which can be mixed and matched to create a complete meal to take home or enjoy at the store. Gourmet marinades, mustards, sauces, oils, spices and more are available. Gift baskets can be personalized to create the perfect gift or picnic.

## Featured Purveyors:

Beef: Painted Hills All-Natural Beef; Strube Ranch Kobe Beef

Pork: Red Gate Farms; Kuraboto Pork

Chicken: Bell & Evans

Veal and Lamb: Strauss “California Kind”

Deli Meats and Sausages: Pulaski Brothers Meat Products Inc., Schaller & Weber;  
P.G. Molinari; Columbus; Redondo Igesias

## Décor:

Local interior architect, Dan Sweeny of Stumphouse, designed the interior of Ted’s Butcherblock. Sweeny focused on the existing features of the space on East Bay Street, and updated the look with fresh and sophisticated colors, black-and-white photography and simple, classic cases and shelving. The storefront windows feature reversed silver-leafed signage, giving the store old-fashioned character. The overall look of the space is both timeless/traditional and modern/chic. Sweeny is known for his remarkable designs of several renowned local restaurants. He partnered with local interior designer, Amelia T. Handegan, to create the stunning interiors of Peninsula Grill, Hank’s and Union Hall. As Stumphouse, Sweeny is best known for the designs of OAK Steakhouse and the Seashell on Folly Beach.

## Hours:

Monday—Friday, 10:30 am—7 pm; Saturday 10 am—6 pm; Closed Sunday.

## For more Information:

Visit [www.tedsbutcherblock.com](http://www.tedsbutcherblock.com) or call 843.577.0094.

### Media Contact:

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## MEET THE STAFF

### Ted Dombrowski, Owner and Operator



Ted Dombrowski grew up in an international family in the food industry in New Jersey. His mother, Helen, is of German descent and she and Ted's father, Hank Dombrowski, owned and operated a successful restaurant and catering business. His immigrant grandparents, Walter and Mary Dombrowski, were butchers in New Jersey for nearly 40 years. Ted's grandparents, both natives of Poland, were married in the United States in 1918, and shortly after bought a corner building in Elizabeth, New Jersey. They opened a butcher shop downstairs and lived upstairs. Walter set up a smoke house in the cellar of the building and made homemade kielbasa from an old family recipe. Mary made deliveries by trolley to neighboring customers. International tastes, smells and flavors were part of Ted's childhood in New Jersey and today, the Dombrowski's celebrate their Polish heritage by passing down classic Polish recipes and sharing meals like pierogis, mushroom soup and stuffed cabbage. The family makes these dishes an important part of holidays and other gatherings in order to preserve traditions and to remember their ancestors. Ted draws upon his family's values of hard work, enterprising spirit and dedication as he opens his own butcher shop in Charleston. He carries on the Dombrowski tradition by returning to old-fashioned service and offering his customers quality products and time-honored international cuisine.

### Eva Keilty, Chef



Originally from Boston, Eva has been cooking professionally and as a personal chef for nearly 10 years. Eva worked in the culinary industry in Florida before relocating to Charleston in 2000, where she worked in the kitchens at celebrated Charleston restaurants Circa 1886 and High Cotton. Eva and her husband Ragan, also a chef, moved to San Diego, CA in 2004, where she worked as Executive Chef at The Pearl, a stylish boutique hotel. Eva and Ragan returned to Charleston a year later, where she started her private chef service, Wren Culinaire.

As chef at Ted's Butcherblock, Eva manages the kitchen, writes recipes and menus for our special events and featured menus, and whips up some of the most delicious cuisine we've ever tasted. She recently impressed us once again with her homemade ice creams and sorbets, featuring creative flavors and seasonal ingredients. Stop in today to taste what Chef Eva's got cooking in the kitchen at Ted's!



## ACCOLADES

### **Bon Appetit, August 2008: “The Hot 10: Sandwich Shops”**

“(Ted’s Butcherblock) also happens to make the city’s best deli sandwiches. Every month, a different artisanal bacon is featured on the popular BLT. Wagyu beef, caramelized onions, mushrooms, and blue cheese garlic aioli add up to a panini you certainly will not find in Italy.”

### **Travelocity, June 2007: “Local Secrets, Big Finds” Award Winner**

“Foodies swoon over this charming international market, meat counter, and café where the food is delicious and the staff is friendly. In all of Charleston, there is nothing else like this store, filled with enticing aromas and colorful displays. Locally owned and operated (the owner is heavily involved in community projects and charities), the market offers a huge selection of only all-natural meats and poultry, boutique wines, artisan cheeses, specialty ingredients, fresh pastas, and made-to-order sandwiches.”

### **Food & Wine, January 2007: “Best of Beef”**

“3 Great New Butcher Shops: At this quirky Charleston, SC, shop and café, customers can choose expertly cut beef after enjoying a bacon-on-the-month BLT.”

### **Food & Wine, October 2006: “America’s 50 Most Amazing Wine Experiences”**

“This year-old shop is both one of Charleston’s best butchers and one of its top wine stores. Weekly wine tastings are sometimes followed by owner Ted Dombrowski’s demos at the two Big Green Egg smokers outside.”

### **Charlotte Observer, July 2006: “The Best Chow in Charleston”**

“Ted’s Butcherblock: Best new Spot for Food Geeks. This might be the best idea we have seen in years. Ted’s Butcherblock has started “theme months,” with each month featuring the wines, cheese, lunch specials, and prepared foods of a particular cuisine. There are wine tastings, and the lunch choices line up with whatever is the featured country, and the whole package offers a low-commitment to taste and learn more about international offerings, which have included places like Poland, France and Spain.”

### **Bon Appetit, June 2006: “New Butcher on the Block”**

“Owner Ted Dombrowski owes much of the inspiration to his grandparents—Polish immigrants who owned a similar shop in New Jersey for nearly 40 years. In a nod to the past, Ted grinds and cuts everything to order. There’s also a short sandwich menu—don’t miss the “bacon-of-the-month BLT, featuring different artisanal bacons (like Nueske’s applewood-smoked and Broadbent Farms’ pepper-coated) as well as tomatoes, garlic aioli, and greens on a freshly baked baguette from Charleston’s own Normandy Farms.”

### **OTHER NOTABLE ACCOLADES:**

Executive Traveler, December 2007: “Lowcountry Gourmet”

Budget Travel, October 2007: “25 Reasons We Love Charleston”

Charleston Magazine, August 2007: “Chill and Grill with Ted and Julie Dombrowski of Ted’s Butcherblock”

Edible Lowcountry, Spring 2007: Heritage Pork at Ted’s Butcherblock”

Rotten Oysters Online Blog, January 2007: Ted’s Butcherblock has the Greatest Smell”

Mary Engelbreit’s Home Companion, December 2006: “Charleston Cheer”



## PHOTOGRAPHY

Images are available in high resolution upon request. Additional photos are available for viewing at [www.tedsbutcherblock.com](http://www.tedsbutcherblock.com). Contact [info@byrdhousepr.com](mailto:info@byrdhousepr.com) or 843.853.9120 for more information.

