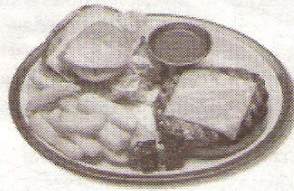


The Post and Courier

lunch counter



Ted's Butcherblock

**334 EAST BAY ST. AT
ANSONBOROUGH SQUARE,
DOWNTOWN**

PHONE: 577-0094

HOURS: Mon.-Fri., 10:30 a.m.- 7
p.m., Sat., 10 a.m.-6 p.m.

This combination deli, gourmet-to-go, wine-and-cheese shop and butcher shop was inspired by a life around food and family, particularly owner Ted Dombrowski's grandparents, who at one time owned a butcher shop in New Jersey.

Open barely a week, the shiny new spot was humming with activity from visiting wine distributors as staff members worked to master the cash register and other details. They virtually whistled while they worked, sharing lots of smiles and a palpable sense of excitement due to the recent opening.

Like the two stores that resided in this space before, Ted's focuses on meats and wines. There is a breathtaking display of international cheeses that infuse the air with tempting aromas. In addition, freshly prepared pasta and assorted takeout dishes stock the many refrigerator cases.

Sandwiches are made to order on the fat baguettes stacked on the counter or on focaccia bread. I was lucky enough to be there on the day the soup special was a chunky melange of braised cabbage, potatoes and kielbasa (\$3, small) that spoke sweetly to Dombrowski's Polish roots. Slices of freshly roasted chicken, avocado, red onion, tomatoes and pancetta graced my tasty sandwich (\$7), which was so big I split it with a friend. The only thing that could have made it better was a bit of Dijon mustard and some mayonnaise. It was slightly dry.

Other than that, I loved everything about this place. I will look forward to revisiting Ted's for some of the marbled, prime-looking beef on display at the counter.

— Holly Herrick