



## ACCOLADES

### 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: "The 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"