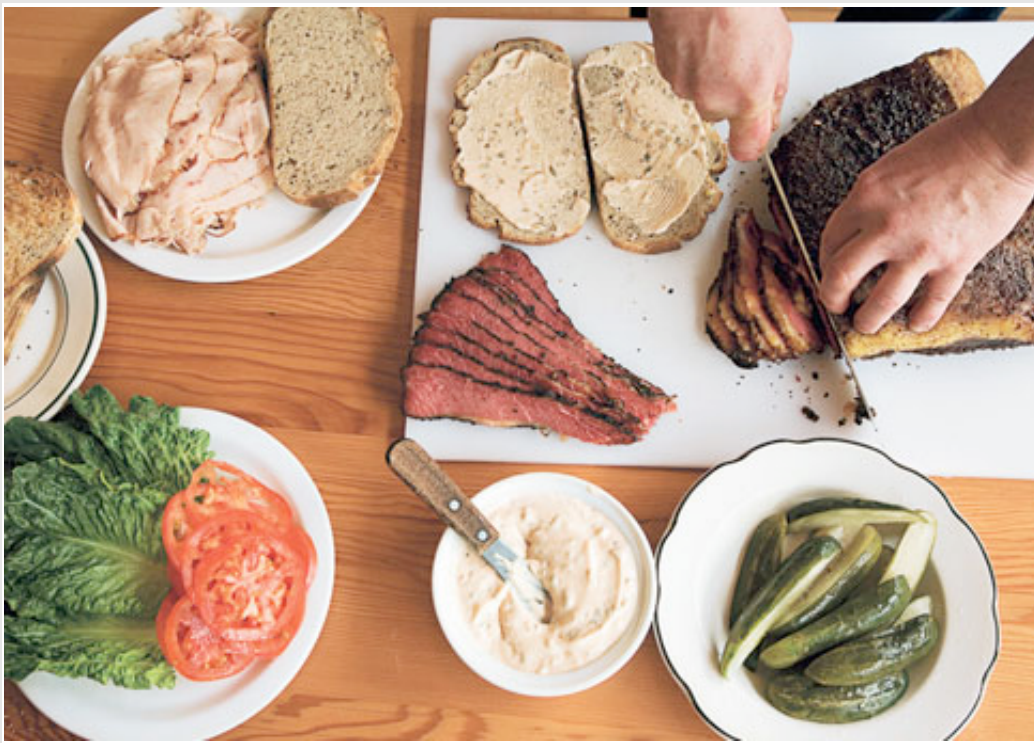




The Hot 10: Sandwich Shops

From a café in Des Moines to a deli in Baltimore, these 10 spots serve the country's best sandwiches.

By [Andrew Knowlton](#)
Photograph by [Robbie McClaran](#)
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1. **Goose the Market**

Indianapolis

The Goose, an old-school neighborhood market, features a small but smart selection of sandwiches. The Batali (named for Armandino Batali, salumi maker and Mario's father) is a standout Italian sandwich with coppa, soppressata, capocollo, provolone cheese, and tomato preserves.

2503 N. Delaware St.; 317-924-4944

goosethemarket.com

2. **Neal's Deli**

Carrboro, North Carolina

At this new operation from Matt and Sheila Neal (he's the son of legendary chef Bill Neal), the pastrami and corned beef are house-made, as is the

smoked turkey served with avocado salsa, bacon, and mayo on rustic white bread.

100 E. Main St., Ste. C; 919-967-2185

nealsdeli.com

3. **Ted's Butcherblock**

Charleston, South Carolina

This butcher shop 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.

334 E. Bay St.; 843-577-0094

tedsbutterblock.com

4. **Be'wiched**

Minneapolis

At this charming Warehouse District shop, sandwiches (tuna confit on focaccia with olive, cucumber, and preserved lemon) and salads (coleslaw with organic carrots and sugar-parsley dressing) include sustainable ingredients whenever possible.

800 Washington Ave. N.; 612-767-4330

bewicheddeli.com

5. **All Star Sandwich Bar**

Cambridge, Massachusetts

The latest from chef-restaurateur Chris Schlesinger of Cambridge's famed East Coast Grill & Raw Bar, this unpretentious 40-seat ode to the sandwich features a roster of regional specialties, including beef on weck (roast beef on a roll) from Buffalo, muffuletta from New Orleans, and pulled pork from North Carolina.

1245 Cambridge St.; 617-868-3065

allstarsandwichbar.com

6. **Baguette Box**

Seattle

The two locations of Baguette Box—one in Seattle's Capitol Hill neighborhood and another in Fremont—serve multi-culti subs like crispy drunken chicken, lemongrass steak, and grilled chorizo.

1203 Pine St., 206-332-0220

626 N. 34th St., 206-632-1511

baguettebox.com

7. **Kenny & Zuke's Delicatessen**

Portland, Oregon

This Jewish-style deli has a reverence for all the classics—pastrami on rye, chopped liver, chicken soup with matzo balls, and even egg creams.

1038 SW Stark St.; 503-222-3354

kennyandzukes.com

8. Dogwood Deli

Baltimore

The sandwiches at the tiny upstairs counter are the main draw. In summer, we like the lemony albacore and dill salad on marble rye.

911 W. 36th St.; 410-889-0952

9. St. James Cheese Company

New Orleans

NOLA's famous po'boys and muffulettas aren't the only sandwiches in town, thanks to the offerings at this cheese-driven specialty store. The Gruyère cheese and caramelized onion confit on grilled multi-grain bread is the grilled cheese we wish we'd grown up on.

5004 Prytania St.; 504-899-4737

stjamescheese.com

10. Gateway Market & Café

Des Moines

This sleek, upscale market from chef George Formaro houses a smart café. At breakfast, the best bet is the fried-egg sandwich with Niman Ranch ham and cheddar cheese on griddled ciabatta. For lunch, go with the burger made from Formaro's blend of beef brisket and chuck.

2002 Woodland Ave.; 515-243-1754

gatewaymarket.com

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Dishes

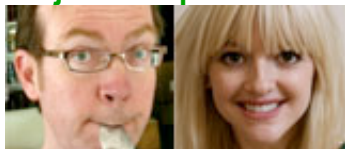
Top 100 Dishes



Check out our list of the Top 100 Dishes for what's hot, right now.

Blog

Project Recipe



Join bloggers Chris and Bridget as they cook (and chat) their way through our Top 100 Dishes.

Cooking Club

Tuscany on the Grill





Rethink your summer barbecue with a simple, delicious menu inspired by the Italian countryside.

Podcasts

[The New Bonappetit.com](http://www.bonappetit.com)

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