



By Peggy McGuinness

Mike McCune has been in the food industry for most of his life and has run several bars and restaurants during the 14 years he's lived in Florida. Being in that industry often meant working nights for Mike, but once daughter Molly Grace was born, that way of life no longer suited him. It was then he decided to take another path, where he could use his food-industry knowledge in a way that allowed him to be home at night with his family. "I didn't want to miss anything," he says.

A New Jersey native, Mike first helped run the New York Butcher Shoppe in Ponte Vedra Beach for about five years before he and his partners opened Mike's Butcher Shop in Atlantic Beach last September.

When you walk into the shop, located at 645 Atlantic Blvd., you can count on having a unique experience. You may first notice a wonderful aroma – the delicious scent of beef jerky, made fresh daily in flavors from mild to very hot. The butcher shop is a small, quaint space, specializing in offering a variety of the finest quality beef, including Certified Angus Prime. The selections are cut to each customer's desired specifications and carefully trimmed by Mike. And, I've been assured that if you haven't yet experienced the difference in flavor and tenderness of premium beef, you are in for a real treat!

The shop has a wide variety of meats from duck breast to chicken and veal and often carries specialty items other stores just don't offer. If you have a question about how to prepare your purchase, Mike is always happy to advise you; he loves to cook and is very willing to share his "trade secrets" with patrons.

Mike's Butcher Shop is a family endeavor, with others in the clan handling the many behind-the-scenes responsibilities required to run a small business. And many times, after school or on the weekends, you just may find Molly Grace, now 7, happily playing while Dad works. "Family first" is Mike's credo and he relishes the freedom he enjoys by running a small business close to home. For a relatively new operation, Mike tells me the shop is "right where it ought to be," but looks forward to growing his customer base and making new friends.

If you haven't been to Mike's yet, be sure to drop in and select something delicious to cook for your family or friends. And if you happen to be a "dead-head" (Grateful Dead fan) you may just want to stop by, say hello and enjoy the sounds coming through the speakers at Mike's Butcher Shop.



HOURS

Tue-Sat 10AM -7PM
Sun 10AM-3PM
Closed Monday



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