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Traveler *At Home in the World*

The Dewberry, Charleston's Hot New Hotel, Is the Ideal Home Base for Your Next Trip

by Erin Florio
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The mid-century-mod-inspired hotel has interiors you'll want to copy and a killer location, just a short walk from some of the city's best restaurants.

A lot of strategizing goes into planning a weekend trip to foodie darling Charleston, South Carolina. Like whether or not to skip breakfast so you can eat two lunches, one at Lewis Barbecue and the other at Minero. Or how to score dinner reservations at The Ordinary and Husk, and, of course, the old quandary of just how many oysters and Pappy Van Winkle cocktails is too many. But now with the opening of The Dewberry, deciding where to stay is a no-brainer. Atlanta-based real estate developer John Dewberry enlisted the help of Brooklyn-based design firm Workstead (known for converting historic buildings into it spots like N.Y.C.'s Wythe Hotel and Arcade Bakery) to transform an austere 1960s federal building into a spot-on mid-century-mod-inspired hotel. While bartenders in white vests do stir up Manhattans in the brass lobby bar, this isn't some kitschy knockoff of a Mad Men set. Instead, the overall design—the highly collectible Powl Kjaerholm sofas in the lobby, the palmetto-shaped chandeliers, copper sconces, and vintage credenzas found at Danish auction houses, plus paintings by 1950s abstract artist and Charleston native William Halsey—is refined and timeless. It's a fresh look for a city whose hotels tend to skew over-the-top antebellum in vibe. But The Dewberry's big draw is its location—just off Marion Square in the Upper King District—which means it's a short walk from nearly every restaurant worth checking out.

CLOSE BY & CAN'T-MISS

FIG: Skip the stiff dining room, pull up a seat at the bar, and order chef Mike Lata's fish stew, loaded with mussels, shrimp, and Carolina Gold rice.

AIKEN-RHETT HOUSE MUSEUM: Built in 1820, this classic double house is one of the best-preserved antebellum estates open to the public.

LEON'S AND LITTLE JACK'S: The fried chicken sandwich at Brooks Reitz's restaurant Leon's is the best in town, but for a more grown-up martini and rib eye, head next door to his eight-month-old Little Jack's.

THE COMMONS: Stop by this petite homewares shop just off Broad for Miyaka Fujiwara porcelain bowls and Shelter Collection ceramic water pitchers.