

## MUST-TRY

### The 12 Hottest Burgers in Dallas

By Farah Fleurima  
March 2, 2015



When it comes to burgers, Dallas diners like 'em big and bold. These 12 buzzy burgers bring together high-quality meats, creative toppings and top-notch bread. Get ready for a two-handed feast.

#### **Cheeseburger at *Remedy***

It doesn't get simpler or more classic than the Lower Greenville soda-shop-inspired eatery's Kobe beef patty with American cheese, housemade pickles, sweet onion slices, lettuce, tomato and mustard on a pillowy grilled challah bun.

**Pair it with:** The hand-cut fries for a classic side, or the tomato soup for a nice warm-up.

**Cost:** \$13 at lunch and dinner

*2010 B Greenville Ave.; 469-294-4012*



### **The Magic Burger at Knife**

Chef John Tesar's steakhouse at The Highland Dallas turns out a thick mound of beef adorned with bacon and melted cheddar and served on toasted English muffin (above). If you can't decide between this and a steak, just get both.

**Pair it with:** Salsa verde French fries.

**Cost:** \$16

*5300 Mockingbird Lane; 214-443-9339*

### **The Uncle Herky Burger at Luscher's Red Hot**

In keeping with owner Brian C. Luscher's devotion to regional produce, his new hot dog spot stacks two Wagyu patties from McKinney's Local Yocal market with American cheese, prepared mustard, grilled onions and horseradish pickles on a bun from Garland's La Francaise French Bakery.

**Pair it with:** The huge, batter-fried onion rings.

**Cost:** \$8

*2653 Commerce St.; 214-434-1006*

### **Wagyu Brisket Burger at Stock & Barrel**

This wood-grilled beef-centered sandwich has proved to be a big hit at Jon Stevens' rustic-chic Oak Cliff restaurant/bar. It's topped with smoked bacon and "melted" onion hash.

**Pair it with:** The equally popular crushed Yukons, with Parmesan and smoked-paprika mayo.

**Cost:** \$14

*316 W. Davis St.; 214-888-0150*

### **Patty Melt at Dallas Grilled Cheese Co.**

The Bishop Arts District's new sandwich shop serves up this throwback classic with a quarter-pound patty on grilled rye bread with caramelized onions, Swiss cheese and Dijon.

**Pair it with:** A bowl of creamy, hoppy Cheesy Brew Soup.

**Cost:** \$8.49

*310 W. Seventh St.; 214-944-5515*



### **Henry's Marrow-Spiked Burger at Henry's Majestic**

Though it's an ample, two-handed dinner, the Uptown gastro-tavern recently added this burger (above) to the lunch menu. Akaushi beef sits between brioche buns crowned with aged cheddar, bacon, caramelized onion and pickles.

**Pair it with:** The sandwich comes with made-to-order potato chips.

**Cost:** \$14 at lunch and dinner

*4900 McKinney Ave.; 469-893-9400*

### **Marrow Burger at Eureka!**

The marrow-infused burger at **Henry's Majestic** isn't the only one in town. This earthy, limited-availability version from the Cali-imported craft-burger grill features a dollop of bone-marrow porcini butter, mustard aioli and oven-roasted tomato.

**Pair it with:** Handcut Kennebec fries come with this meal, but don't miss out on the panko onion rings.

**Cost:** \$16.50

*3700 McKinney Ave., #126; 972-993-2222*

### **Tavern Burger at Front Room Tavern**

Chef Michael Ehlerl serves a zingy sharp white cheddar under slabs of applewood-smoked bacon atop his patty at the Park Cities grill with the elevated-diner vibe.

**Pair it with:** The entree comes with frites, though a starter of Texas pea fritters makes a nice intro.

**Cost:** \$14

*6101 Hillcrest Ave.; 214-219-8282*

### **Dugg Burgers at Dugg Burger**

The newest idea in burgers comes from this recently debuted Casa Linda joint. Most of the bread on the top half of the bun is removed (i.e. "dugg" out), making a convenient space to hold more toppings. Another novel thing: any and all of the 13 toppings are included in the burger's price.

**Pair it with:** Dugg keeps its menu super-simple: the only side is fries.

**Cost:** \$7 for the burger only; \$10 for a burger, fries and drink

*9540 Garland Rd., #E407; 855-955-3844*



### **Colorado Lamb Burger at Public School 214**

The new, school-themed West Village bar and grill offers a beef burger, a bison burger and this lamb burger with tomato-cranberry jam, arugula and Brie cheese on a brioche bun (above).

**Pair it with:** The kale and Brussels sprout slaw is a winner.

**Cost:** \$14

*3700 McKinney Ave., #148; 214-599-6234*

### **Chili Burger at Goodfriend Beer Garden and Burger House**

The house chili, shredded cheese and jalapeños add kick and an extra layer of richness to the already hefty beef patty at the East Dallas beer garden; fried onion strings bring crisp texture (pictured at top).

**Pair it with:** The cheese fries – crunchy waffle potatoes stacked with blue cheese, bacon and scallions. Pro tip: get these with the ghost chile ranch for an extra 50 cents.

**Cost:** \$13

*1154 Peavy Rd.; 214-324-3335*

**The Cheeseburger at The Mitchell**

If ever you're in the mood for something to cap off the raw oysters and caviar at the top of the menu, this traditional burger with garlic-dill pickles will fit the bill. It should also help soak up all those gin and tonics that are the new Downtown bar's specialty.

**Pair it with:** The sandwich comes with fries, though if the malt vinegar-dusted version is extra, spring for it.

**Cost:** \$12

*1404 Main St.; 214-230-1404*