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## Dugg Burger expected to open in East Dallas Feb. 16

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Don't you hate it when you bite into a burger and all the toppings fall out? The co-founders of Dugg Burger hear you.

At their first restaurant, expected to open in East Dallas in February, they'll dig out some of the bread in the hamburger bun and place the toppings there. That's how Dugg Burger got its name.

(Fewer carbs per bun is just a bonus.)

Dugg Burger will sell burgers, fries, drinks and dessert only. Focus is key, says Scott Terraciano-Spence, one of three co-founders and co-managing partners of Dugg Burger.

Walking into the fast-casual restaurant will go something like this: Order a burger and then pick from a dozen toppings (the "Dugg dozen") such as bacon, mushrooms, caramelized onions and more. Prices aren't finalized yet, but the co-founders intend to sell the burger + fries + drink combo for about \$10, Terraciano-Spence says. Once patrons pay, their burger should be ready.

There's just one option for dessert - bread pudding made from a 50-year-old recipe from co-founder Martin Hennessy's mom. The main ingredient for the dessert will be the dug-out bread from the buns. Clever!

The three founders have careers in restaurants, with experience at Taco Bell, Church's Chicken and Taco Bueno on the corporate side.

Dugg Burger is expected to open in early February at Casa Linda Plaza in East Dallas. "We know there's great energy on that side of town," Terraciano-Spence says.

[UPDATE at 1:15 p.m. Feb. 12: Dugg opens Feb. 16.]