

# WHITE ROCK LAKE WEEKLY

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## Dugg Burger makes digging in fun



Custom toppings and a simple menu keep burger-lovers coming back for more./Photo by Sara Newberry

May 01, 2015 | By Sara Newberry

I've said multiple times that I'd rather go to a restaurant with a small menu on which everything is well-prepared than a place with a gigantic menu that's hit or miss. Dugg Burger in Casa Linda takes the "simple menu" concept to a whole new level by offering just three items: burgers, fries and bread pudding. The chalkboards above the counter don't even bother with actual words. But don't think that you'll be bored at Dugg Burger. You can customize your burger with one of 12 standard toppings and a revolving "lucky" 13th choice, so every burger you try can be completely different. The experience and the food at Dugg Burger might be simplified, but interesting and satisfying enough to keep you coming back for more.

The first differentiator is the bun: they "dig" out the top half to make room for the toppings you choose. But these are not just run-of-the-mill buns — these are baked by Dallas' own Village Baking Co. Fluffy but not too soft, they are glossy, golden brown domes. Once they land at Dugg, they are buttered and toasted for even more flavor and texture.

Topping choices are mostly familiar, but with an original twist. Lettuce is chopped and tossed with a light vinaigrette. Tomatoes are quartered yellow and red grape tomatoes, rather than the sliced tomatoes you'll find elsewhere. Onions are offered either caramelized or crispy fried. There's also sautéed mushrooms, fire-roasted jalapenos and bacon, as well as four cheese options (cheddar, Swiss, pepper jack or American). You can choose ketchup, mustard or BBQ, but I heartily recommend Dugg Sauce, which is similar to Thousand Island.

But all of this is immaterial if the burger isn't top-notch. And it is at Dugg Burger. The burgers are grilled to order, and they arrive at the table juicy, with crisp edges. They're not thick, but are definitely substantial enough to stand up to the rich bun and flavorful toppings. Fries are golden and crisp, and tossed with a signature seasoning blend that renders salt unnecessary.

If you're worried that the bread from the top buns is going to waste ... don't! They use it in the bread pudding they offer for dessert. It's not a huge serving, so get your own, because you won't want to share. It's just sweet enough, with a rich custardy texture and a drizzle of toffee sauce. (My husband described as being reminiscent of "really awesome French toast.")

I'm super excited about Dugg Burger joining our neighborhood. The owners are friendly and helpful, explaining the process to every customer that comes through the door as well as visiting tables to check and make sure everyone is having a good time. If you haven't tried it and are craving a burger I highly recommend checking them out.

**Dugg Burger**  
9540 Garland Road #E407  
214-584-6261  
[Duggburger.com](http://Duggburger.com)  
Sunday – Thursday:  
11 a.m. – 9 p.m.  
Friday – Saturday:  
11 a.m. – 10 p.m.