

EAT

STYLE

DALLAS

DINING

DUGG OUT GOODNESS

Posted on November 28, 2016



As a lover of food, I am always looking for ways to cram more delicious things onto my plate. Exhibit A, for most of my adult life I have been taking sandwich buns of all shapes and sizes and altering them. When I eat a burger, I tend to take the top and bottom buns and smash them down on the inside, leaving more room for all the things to pile on. You call it weird, I call it genius and **Dugg Burger** calls it a business plan.

That's right, meet the worlds first ever burger joint that takes my bun-altering habit and makes it into a dining dream. It's a revolutionary Dallas burger concept that combines simplicity with innovation. Founded by Jeff Braunstein, Martin Hennessy, Scott Spence and Jeremy Samson, four burger-loving restaurant industry veterans who collectively boast more than 70 years of experience, Dugg Burger gets its name from their unique process of digging out the top portion of the bun so as to reverse the burger-building process. The Dugg Burger philosophy emphasizes guest customization while keeping pace with our fast-moving, food-loving society.

We sampled the beef, chicken and portabella mushroom cap burgers and all were delicious. With an array of toppings and add-ons that tuck nicely into the "dugg" out hole, you really can't go wrong!

Dugg Burger also offers fries and drinks, including wine, local craft beers and hand-crafted milkshakes. And for those looking to complete their meal with a dessert, Dugg Burger offers bread pudding made from the "dugg out" portions of the bun and topped with warm caramel sauce. The recipe was developed by the mother of one of the founders more than 50 years ago in the East Dallas house where he grew up. Don't miss the bread pudding, folks!

