

Playing With Their Buns

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Every time somebody claims to have a burger innovation, we take it with a grain of sesame.

But the new Dugg Burger in East Dallas' Casa Linda neighborhood made us ecstatic that we can still be surprised by something so simple yet unbelievably genius. And delicious.



The concept at Dugg Burger is providing diners with the ideal bread-to-topping-to-beef ratio. It's all thanks to a special tool that scoops out the top part of the bun to

create a nice little nook for one or all of 13 toppings.

Choose your favorite cheese, then load it up with hickory-smoked bacon, crispy onion strings, caramelized onions, fire-roasted fresh jalapeños, sautéed mushrooms, dill pickles, BBQ sauce, Dugg sauce, ketchup, mustard, grape tomatoes or lettuce tossed lightly in vinaigrette.

Then there's a crowd-sourced **Lucky 13** topping that could change weekly, daily or several times in one day. Everything from **Mozzarella Company's** Deep Ellum Blue to a totally unexpected pear relish. The more popular it is, the longer it stays.



The menu is super-simple. Burgers with all the fixings (cheese included), just seven bucks. Burger, fries and drink, \$10. Burger, fries and beer, \$13.

Only beef patties and only french fries here. No crazy alternatives. We totally admire their commitment to doing a few things *really* well versus trying to offer something to please everyone. (Sorry black-bean-patty vegans.)

For dessert, they have bread pudding from one of the owner's octogenarian mom's secret recipes, made from the portion of the bun that's removed from the burger tops.

Yep. Bun sustainability is now a thing.

Dugg Burger

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