

## **Newport Burger Bender**

2019 Burger Descriptions

### **22 Bowen's Wine Bar & Grille - Surf & Turf Burger**

Wagyu beef, butter sautéed lobster, truffle aioli, gruyere, house slaw on a buttered toasted brioche bun.

### **Annie's - The Annie Moore**

Double beef patty topped with pepper jack cheese, bacon, crispy onions, hot mango jelly and lettuce on a brioche bun.

### **Binge BBQ - Brisket Burger**

Dry-aged brisket burger with charred scallion aioli, pickles & Cotswold cheese.

### **Brix at Newport Vineyards - NYC Deli Burger**

8 oz. Aquidneck Farms beef, house-cured pastrami, swiss, slaw, Aquidneck Island Dressing on a house-made marble roll.

### **The Cafe at The Chanler - The Chanler Bing Burger**

Three slices of thick cut bacon diced then mashed into premium ground beef, topped with Monterey Jack cheese, house-made BBQ sauce, onion and lettuce on a pretzel bread bun.

### **Caleb & Broad - Country Fried Burger**

Deep fried steak burger stuffed with smoked gouda, pickled kale, potato cheddar croquettes, red cabbage slaw and black pepper gravy on a honey biscuit.

### **Chomp Kitchen & Drinks - The Towering Inferno**

A bottom bun stacked high with lettuce, tomato, a mortadella pork patty, pepper jack cheese, roasted jalapeno and cheddar cream cheese, deep-fried funyuns, beef patty, American cheese, bacon, Andy Capp hot fries, guacamole and a top bun.

### **Cru Cafe - Famous Charlie Burger**

Black Angus beef, Applewood smoked bacon, pickles, tomatoes, cheddar cheese and Creole remoulade sauce on a toasted brioche bun.

### **Diego's - The Sloppy Jose Burger**

A half-pound grilled Braveheart beef burger infused with diced poblano and topped with homemade chorizo queso sauce, spicy pickled onions, pico de Gallo and avocado bacon aioli on a locally baked brioche bun.

### **Diego's Cantina - The Chili Relleno Burger**

Burger topped with lettuce, tomato, Relleno and Guascaca sauce on a toasted soft roll.

### **Gas Lamp Grille - GLG BBQ Burger**

8 oz. Angus Beef topped with slow-roasted BBQ pulled pork, crispy onions, cheddar cheese, lettuce and tomato on a brioche bun.

**The Grill at Forty 1 North - The Grill Steakhouse Burger**

10 oz prime dry aged beef, Gruyere, house steak sauce on a sesame bun.

**Gulf Stream Bar & Grille - GSBG Cuban Burger**

Ground pork patty topped with smoked ham, swiss, house pickles and yellow mustard on a potato deli roll.

**Jo's American Bistro - Jo's Jerk Burger**

All-natural ground beef, house-made jerk sauce, cheddar cheese, fried onion straws, roasted garlic aioli, lettuce and tomato.

**La Forge Casino Restaurant - The Winterburger**

8 oz. ground brisket blend topped with signature slow-braised short rib, baby arugula, cheddar, and smoked bacon-cranberry jam on a toasted brioche bun.

**Localz Kitchen and Cocktails - Park Ave Burger**

8 oz angus beef, lettuce, tomato, caramelized onion, swiss cheese, mushroom demi-glaze, smoked bacon, over-easy egg on a brioche bun.

**Midtown Oyster Bar - Now That's a Tasty Burger**

8 oz. Jamaican Jerk spice rubbed beef patty with jalapeño jack cheese, pork crackling and Caribbean pepper relish.

**Mission - The OG TSK**

A mushroom patty melt with raclette cheese and sauce gribiche on a brioche bun.

**The Mooring - The Sweet N' Spicy Burger**

Brandt Farms beef topped with pepper jack cheese, pineapple jalapeño marmalade, cajun bacon and fried onion strings.

**One Bellevue at Hotel Viking - One Bellevue Burger**

Roasted garlic aioli, fried pork belly, sharp Vermont cheddar cheese, peppered arugula, apple bacon jam on a toasted brioche poppy seed bun.

**Pour Judgement - Gourmet Mushroom Gouda Burger**

Seasoned 8 oz. patty with sautéed RI Mushroom Company Maitake mushrooms, Applewood bacon, roasted garlic aioli, a drizzle of port wine syrup & smoked gouda cheese dipping sauce.

**Regent Lounge at Scarpetta - Surf + Turf Burger**

8 oz. Prime burger with garlic poached 1/2 lobster tail, crispy buttermilk fried shallots, spicy black garlic aioli, brie cheese and Gurney's secret seasoning on a buttery brioche sesame bun.

**Salvation Cafe - Short Rib Bahn Mi Burger**

Baby arugula, English cucumber, Mung bean sprouts, cilantro, pickled crudite, lemongrass-sambal aioli on a brioche roll.

**Scales & Shells - Fried Oyster Po'Boy Sliders**

Fried oysters, house-made spicy roasted red pepper mayo, lettuce, tomato & dill pickle on brioche slider buns.

**Skiff Bar at Newport Marriott - Loaded Tater Tot Burger**

Beef patty, tater tots, beer cheese sauce, cheddar, bacon, ranch, lettuce and tomato.

**Speakeasy Bar & Grill - Braised Red Wine Burger**

Two 4 oz braised red wine beef patty with button mushrooms, Danish blue cheese, lettuce, tomato, and rosemary mayo on a toasted bulky roll.

**Stoneacre Brasserie - The Brasserie Burger**

Local grass-fed beef, smoked carrot Thousand Island dressing, gruyere cheese, and crispy shallots.

**Surf Club - The Hang Ten Burger**

Short Rib & ground chuck patty topped with Japanese spices, cheddar cheese, roasted mushrooms, wilted kale, salsa fresca, miso-ginger aioli on a toasted Kaiser bun.

**Tickets Bar & Grille - The Mediterranean Burger**

8 oz. seasoned beef patty topped with spinach, fried feta cheese, sliced cucumbers, olive paste, roasted tomatoes and tzatziki sauce on a brioche bun.

**Vanderbilt - The Vanderbilt**

Wagyu Beef, North Country Smokehouse Bacon, Grafton truffle cheddar cheese, Farming Turtles micro arugula, pickled red onion, truffle aioli, served with truffle parmesan fries.

**The Wharf Pub - The Five Fingers of Death Burger**

A Local grass-fed beef patty from Cloverbud Ranch served surf and turf style with seared jumbo scallop, Korean gochugaru chili, cabbage slaw, pickled veggies, onion, kimchi and wasabi aioli, fresh cilantro and shishito pepper on a sesame seed bun.