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John Kessler

Burgers: Meat of the moment

The burger scene in Atlanta is gearing up for a serious makeover this year. Consider:

- Chef Shaun Doty of Shaun's will open **Yeah Burger** this spring in White Provision. Little information has been released about the concept, other than the name that brings to mind the Usher hit song. But with Doty behind the wheel, there is a lot of anticipation building.

- Across town, **Farm Burger** will also debut in spring in the Decatur space that was formerly Voilà. It will feature 100 percent grass-fed beef from locally raised cows and will be dry-aged and ground on-site. A sister operation to Farm 255 in Athens, it also will include other sustainably raised meat and vegetarian options and house-made accompaniments and charcuterie.

- **Grindhouse Killer Burgers** owner Alex Brounstein is reportedly shopping for a second location for his breakout success in the Sweet Auburn Curb Market.

- Richard Blais and Barry Mills have been shopping for a Buckhead location for **Flip Burger Boutique**.

All of which helps raise the perennial question: Where are the best burgers in Atlanta?

It's an interesting prospect these days because the very definition of what people look for in a restaurant hamburger is changing. Ever since **Holeman & Finch Public House** introduced its iconic 10 p.m. burger, there has been a move away from the two-fisters of yore and toward the two-patty stack. Restaurants throughout town are introducing constructions of thin, griddle-crisped patties, pickles and oozy cheese.

Modern burgerdom has begun to look like the lineup of Apple computer products. There are the desktops (half-pound monsters) and the iPhones (sliders). But all the interest these days is in the medium size. Call it the iPad in a bun.

Flip started this trend with its creative lineup of 5-ounce burgers made from everything from custom-ground beef to codfish, pork and tuna.

Is one burger enough for a big appetite? Maybe with a couple of sides, or a second burger to share with a friend. Now others are following suit.

So where are all these new burgers?

You'll have to read my blog to find out. I will be posting a "Burger of the Week" every Tuesday and, with any luck, find some overlooked gems and tasty new game-changing burgers – a potentially gourmet indulgence that most everyone can afford.

And if you have any great burgers to recommend, I'm all mouth.

Read more on the Food and More blog at blogs.ajc.com/food-and-more.

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