



## COVERED DISH

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### \* More details on Shaun Doty's YEAH! Burger

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When speaking about his new [YEAH! Burger](#) project opening in the White Provision complex this May, Shaun Doty likes to address the “Why another burger joint?” question straightaway: “Burgers are the most frequently ordered menu item in America,” he says, quoting a study from Restaurants and Institutions. “If we make everything fresh, how can it be bad to have another burger option in Atlanta?”

Doty is going considerably farther than “fresh” in his approach—he’ll use Will Harris’s beef from White Oak Pastures in South Georgia (non-ammoniated meat is an important consideration for him) and organic ingredients as much as possible. He’s developed a bun to be made by H&F Bakery, as well as a gluten-free bun that will be supplied by Dough, the bakery that will soon occupy the former Son’s Place space next door to Doty’s flagship restaurant, Shaun’s. He’ll also offer salads and organic shakes, including “concretes”—thick shakes mixed with extra goodies such as crumbled cookies.

Green elements to Ed Seiber’s design include “sinker cypress” logs recovered from Southern rivers.

His goal is to make YEAH! Burger an accessible and quick meal option for customers, but he also sees the project as an extension of the quality and “American bistro” philosophy. Doty notes that, past YEAH! Burger’s first week, he expects to still be at Shaun’s nightly, and his staff from Shaun’s will rotate through overseeing the kitchen at the burger joint.

Don’t look for that staff to be making Shaun’s famous duck-fat fries, by the way, though Doty does promise the fries at his new spot will be hand-cut and great.

**BREAKING NEWS:** Just after posting this, we learned that the second location of YEAH! Burger is slated for a former service station at the corner of Virginia and Highland. More details to come.

