

BEARINGS ATLANTA

A Southern Lifestyle Guide for Men



Yeah! Burger

It was nice breezing past overcrowded Flip to walk right in to a short line at Yeah! Burger, Chef Shaun Doty's (of [Shaun's](#) in Inman Park) addition to the Westside that opened last week.

But once the word gets out, we don't expect that line to stay short.



Photo credit: Melissa Libby & Associates

True to the trend, this burger loft serves the good stuff - grass fed, Georgia raised beef - but adds other options, including a bison burger (grass-fed, Colorado raised), turkey burger (certified organic), veggie burger (organic) and a grilled chicken sandwich (yes, organic).

Once you choose the meat, you have a white, wheat, gluten-free and lettuce wrap option for the "bun" and then a variety of toppings, some free, some \$1 each, to top it off. Add to this 12 custom sauces (hot Alabama relish, bacon jam, rooster sauce to name a few), three salad choices, three grass-fed beef hot dogs - classic, chili-cheese and southern - lightly battered onion rings and hand-cut fries (gluten-free fries available as well) and you've got the food menu. Equally impressive is a robust drink menu that includes shakes, floats, beer, wine, cocktails and a variety of sparkling beverages, energy drinks, waters, etc.

The atmosphere, as pictured, reflects its White Provision surroundings. Warm blond wood, clean lines and a cool patio area; it's simple, but comfortable.

We tried and liked the southern dog, a bison+pimento cheese+bacon combo, the chili-cheese dog, a chocolate malt and a custom grass fed burger. Two other highlights were the onion rings accompanied by the Yeah! dipping sauce, and the buns, which were fresh and perfectly toasted. Our only complaints were inconsistent fries and the outfit's unfortunate default of cooking all beef and bison burgers medium-well, so make sure to specify a different temperature at the counter if you prefer. Especially on lean bison, medium-well can make for a dry burger.

Finally, you may ask about the name. So did we, several times. No one had a good explanation, but after our experience, we didn't need one. [Yeah! Burger](#)

[editorial]



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