

SP FOOD



One of the many varieties of burgers at Flip

CRAIG BRIMANSON, THE REYNOLDS GROUP

ROLL CALL

Rounding up the best burgers in town

BY KIRSTEN PALLADINO

The quintessential American food is most certainly the hamburger, and the trendiest type of restaurant opening in Atlanta at the moment is dedicated to this of-the-moment sandwich. Whether it's one-handed or two-, we relish each bite from first to last of these burgers:

COVER

ABBATOIR

The ground beef is juicier because of the pork mixed in. Served with pomme frites. At this chophouse, we're happy to slap down \$12 for this drool-worthy sandwich. 1170 Howell Mill Road. 404-892-3335. www.starprovisions.com.

BOCADO

Get comfortable with their burger stack on the Westside. It's a fun, stylish place packing big flavor from Chef Todd Ginsberg. 887 Howell Mill Road. 404-815-1399. www.bocadoatlanta.com.

FARM BURGER

The newly minted restaurant churns out 100-percent, grass-fed, dry-aged, hormone-free beef burgers so tasty and perfectly done, we scarfed ours down quickly. Go for the signature Farm Burger your first time around. 410 W. Ponce de Leon Ave., Decatur. 404-378-5077. www.farmburger.net.

FLIP

Flip takes the burger places it doesn't usually go. Picky and adventurous palates can perch at the same table and find a burger that pleases in a hip yet chill atmosphere. 1587 Howell Mill Road. 404-352-3547. www.flipburgerboutique.com.

HOLEMAN AND FINCH

The juicy majesty of grass-fed beef, cheese and the usual toppings between two glossy buns is worth the hype. Only two dozen of these doozies are made, and they're only available after 10 p.m. and at Sunday brunch. Go get yours. 2277 Peachtree Road. 404-948-1175. www.holeman-finch.com.

P'CHEEN

Harissa aioli is the glue of the grilled Angus and portabella creation found at this cozy neighborhood haunt. 701-5 Highland Ave. 404-529-8800. www.pcheen.com.

SERPAS

If bacon brings a burger together for you, Chef Scott Serpas delivers in the form of twin beef patties, applewood bacon and red wine dressing. 659 Auburn Ave. 404-688-0040. www.serpasrestaurant.com.

URBAN PLS

Vegetarians delight in Lily's nut burger, a compact patty of walnuts, cashews and brown rice, crowned with aged cheddar spicy sour cream. 1082 Huff Road. 404-367-0312. www.urbanpls.com.

THE VORTEX

The half-pound sirloin madness at the Vortex comes in 20 different varieties, but the Elvis-style will always have our hearts. 878 Peachtree St. 404-875-1667. 438 Moreland Ave. 404-688-1828. www.thevortexbarandgrill.com.

YEAH BURGER

Though it's fairly new and just getting its bearings on a few things, we have faith in Shaun Doty. The bison burger here is a best bet. 1168 Howell Mill Road. 404-496-4393. www.yeahburger.com. **SP**



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ON THE ALLURE OF
THE HAMBURGER

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LOCAL ECONO**



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