

JEZEBEL

ATLANTA LUXURY LIVING



Where's the Beef?

Five hot burger spots across town have definitely elevated the hamburger to new culinary heights.

YEAH! BURGER ▼

The latest venture from Atlanta chef Shaun Doty is YEAH! Burger, which also features a menu of burgers made in-house from local grass-fed beef, Colorado grass-fed bison, and both naturally raised chicken and turkey. The menu here is designed so that you can completely customize your burger, right down to the type of H&F Bread Company bun. It even offers a gluten-free white bun for an additional \$1.25. Delish combinations we've tried include the beef burger with lettuce, tomato, grilled onions, Swiss cheese and bacon jam (yum!), plus a bison burger with bleu cheese and bacon. And even though we're technically talking about hamburgers here, YEAH! Burger has by far the best turkey burger we've ever tried. The patty is perfectly seasoned (the secret ingredient is tarragon) and grilled so

Shaun Doty definitely has another hit on his hands with YEAH! Burger.



it's moist and full of flavor. Pair any of the burgers with one of the signature cocktails created especially for the burger joint, but save room for an ice cream shake, float or concrete—all made with soft-serve ice cream from the Straus Family Creamery in California. YEAH! Burger is currently just one of two restaurants in the country serving this tasty organic ice cream. 1168 Howell Mill Road, Suite E, 404.496.4393, yeahburger.com. (A second location in Virginia Highland is scheduled to open next month.)

[editorial]



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