

Flip Burger Boutique and Yeah Burger: A tale of two patties

5:00 am March 31, 2011, by John Kessler

In lieu of a starred review this week, we're taking a look at the sequels to two of Atlanta's best known burger restaurants — the new Buckhead location of Flip Burger Boutique and the Virginia-Highland installment of Yeah Burger.

Yeah Burger has its second location after its successful launch in west Midtown last year. The Virginia-Highland location has taken over a corner auto shop that has looked ripe for a dining concept for at least the past decade.

I didn't love [my first visits to the original Yeah](#) in 2010. The double-stack grass-fed beef patty was a dry, dry affair, and limp fries didn't help. It seemed just another wimpy mistakenly claiming star status.



A bison burger with loads of toppings

But once I stopped looking for burger fireworks and started looking for dinner, Yeah revealed its charms. Chef Shaun Doty, another bright light on the local dining scene, keeps his ego and cheffy ways in check, and lets the ingredients make their own case. Good thing he favors local and organic foodstuffs, because they are persuasive.

Yeah is a build-it-yourself kind of place, where you pick the patty, the bun, the toppings, the sauces, the sides and so on. By that point you are usually so exhausted you don't have the will to chew.

I like to eat with health in mind whenever I can, so my usual is the naturally raised turkey (\$5.99) with a whole-wheat bun, sliced avocado (\$1 supplement, always perfect) and the "hot Alabama relish" that strikes a great sweet-spicy-sour chord.

But I thoroughly enjoyed my non-usual — a double-stack (\$6.49) with American cheese (89 cents), bacon jam, lettuce and tomato. Not the juiciest, but I think I could put on five more garnishes and still be able to pick this thing up. There's a place in heaven for burgers like this. The bison burger (\$7.99) brings one thicker patty that does drip a little if that's your litmus test.

I always love getting a side of organic greens (\$3.99) made with organic lettuce, sprouts, cukes and tomatoes in a lemon-herb dressing with a fine undercurrent of shallot. And I almost never like the fries (\$2.49) that routinely come out limp and cold. I would honestly prefer crinkle-cut fries right from the bag, given my druthers.

One other small complaint about Yeah Burger: The kitchen takes its good time, sometimes 10 or 15 minutes.

That said, everything else about Yeah works well for me. The food tastes clean, and I don't mind feeding it to my kids. Maybe it's just a burger joint, but it's my kind of burger joint.

Yeah Burger Virginia-Highland: 1017 N. Highland Ave., 404-437-7845. West Midtown: 1168 Howell Mill Road, 404-496-4393. \$\$

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