

# Atlanta's Finest Dining

A Review of Atlanta's Finest Restaurants, Chefs and Culinary Happenings™

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Covering Atlanta's Sustainable Dining, Farming and Good Culinary Practices

## *Holiday Feast*

### INSIDE:

- Profiles of your Favorite Chefs
- Local Farmers Making a Difference
- Hot New Restaurants
- Nifty Kitchen Gadgets
- Liquid Pleasures!

Surf and Turf from McKendrick's Steakhouse

**Win a Dinner for Two at One of Atlanta's Finest Restaurants... register inside.**

[editorial]



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# YEAH! BURGER...BUILT TO ORDER

by Serina Patrick



Shaun Doty



Grass Fed Beef Burger with American Cheese



The Classic Dog

Shaun Doty and partner Erik Maier have opened their much anticipated burger joint in the popular White Provisions complex off Howell Mill. With the burger trend in full swing, their menu features a selection of organic meats, cheeses, and toppings so diners can custom build their burgers.

Doty, who has drawn much attention with his gluten-free dinners at Shaun's in Inman Park, is offering sandwiches made with gluten-free buns and gluten-free fries too at YEAH! Burger.

B joined me on a pre-opening visit, greeted by Maier who was genuinely excited about the concept as we were to try their take on this all-American classic.

YEAH! Burger's decor is basic beige with dashes of orange in the kitschy logo and mural inside. Stainless steel and light wood furnishings give the dining room and spacious patio a modern industrial appeal.

Compared to other trendy burger spots, YEAH! Burger is a bit more casual. Guests order at the counter and take a number, then seat themselves. Servers run orders for drinks and food as they come up, so service is swift and competent.

Sustainable cuisine, locally sourced, and organic ingredients dominate current restaurant trends. But savvy diners are demanding affordability as well. Doty and Maier deliver both with impressive attention to detail. Even the bacon is either organic turkey or nitrate-free pork! And coming in around \$10 for a burger with cheese and fixins, one can spring for a satisfying side and an extra sauce.

Diners design their own burgers, choosing from White Oak Pastures grass-fed beef, grass-fed bison, organic turkey, organic chicken, or an organic veggie patty. Buns are baked fresh daily by H & F....Southern white,

whole wheat, and gluten-free white. Or go bunless and wrap your patty in organic lettuce.

In fact, all of the vegetables used for toppings are organic, from the tomatoes to the sunflower sprouts. There is an array of sauces to choose from, including Doty's signature YEAH! sauce, sweet Alabama relish, bacon jam (hello!), and my traditional favorite, Duke's mayo. Complete your sandwich with organic cheese from Organic Valley.

I chose the beef burger with pepper jack cheese on whole wheat, topped with bacon, grilled Vidalias, lettuce, avocado, tomato, and mayo. My standard burger temperature is medium, however, YEAH! Burger cooks all of their beef and bison medium-well. The staff was eager to assure us that our burgers would be super juicy. No worries, the poultry is cooked through.

B ordered a bison burger with blue cheese on the gluten-free bun, topped with avocado, grilled Vidalias, and YEAH! sauce. Neither of us could resist the fifty-fifty side of half fries and half buttermilk onion rings. Sweet potato fries are in the works. We decided to split a cup of Shaun's signature red chili and a side of cole slaw.

Our burgers arrived wrapped in paper sleeves on trays with our sides and sauces, fast food style. My beef patty was thick and juicy with a generous slab of melted cheese atop a toasted bun. Chewy bacon, crisp lettuce, fresh avocado, each ingredient was full of flavor. Both B and I devoured our burgers....every last bite!

Shoestring fries and onion rings were crispy but not greasy. Doty's slaw was lightly dressed and particularly refreshing with a little mint. B and I agreed the chili could have used more spice. A full bar with signature cocktails, beer, and wine complement the hearty fare.

On the sweet side, Doty offers old-fashioned floats made with Boylan's sodas, organic milkshakes, and concoctions called "Concretes" featuring Strauss Family Creamery organic soft-serve vanilla ice cream with your choice of creative mix-ins like chocolate covered coffee beans and peanut brittle.

YEAH! Burger is already working on the second location on the corner of Virginia Avenue and North Highland to open this fall. Wanna burger? Oh YEAH!

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