

## The 10 Best Burgers in Dallas–Fort Worth

In our 2015 Burger Survey, you let us know your passion for the best beef-and-bun combos in the city. Here are your favorites ranked from one to 10, a to-do list of sorts for the next few weeks (if you can hold out that long).



### 1. Dugg Burger

Burger | Casa Linda

At this fast-casual burger joint in Casa Linda, you "don't have to pay extra for bacon, sautéed mushrooms or cheese" and the "re-engineering of the burger makes Dugg Burger stand out as the best." The "very novel concept" here involves the inside of the top bun being dug out to make room for a bounty of toppings, including a 13th option that's crowd-sourced and typically changes daily.

**Must-Order:** The sky's the limit. A burger with cheese and as many of their 13 toppings as you'd like can be had for just \$7. With fries and a drink, \$10.

9540 Garland Rd.; 214-584-6261



### 2. Off-Site Kitchen

Burger | Trinity Groves

These amazingly affordable burgers offer the "best combination of ingredients and condiments ever" that are "solid and sloppy" in all the right ways. All burgers are flat-grilled quarter-pound creations made from Angus chuck roll and shoulder on Village Baking Co. buns. Note: its new digs at Trinity Groves are a bit roomier.

**Must-Order:** The Locals Only (\$4.75) features mustard (no mayo), strips of bacon, chopped jalapeño and a slice of melted American cheese.

3011 Gulden Ln.; 214-741-2226



### 3. Hickory

**NEW** Barbecue | Plano

Smoked meats are the big draw at celeb chef Kent Rathbun's new Plano restaurant, but the "phenomenal" burgers are making a big impression too. "All the burgers at Hickory are amazing" and made with ground beef and brisket. The burgers are "cooked perfectly" and "everything is spot on" from "great flavors" to "beautiful presentation."

**Must-Order:** The Smoked Burnt Ends Chili Burger (\$11) brings a bit of BBQ into the mix thanks to the brisket-studded chili. The addition of fire-roasted poblano peppers, smoked cheddar cheese and serrano-studded sour cream brings it all together.

8100 Dallas Pkwy., Plano; 972-712-7077



## 4. Luscher's Red Hots

Hot Dog | Deep Ellum

The first of chef Brian Luscher's burgers to make this list can be found at his Deep Ellum hot doggery. His lone burger on the menu is "fantastic" and "everything you're looking for in an under-\$10 burger." Other accolades include "insane" and "the second-best burger of my life."

**Must-Order:** The "Uncle Herky" Burger (\$8), two local Wagyu beef patties, American cheese, mustard, fresh mayo, grilled onions and horseradish pickled on a seeded bun. For an extra \$1.50, the addition of peppered bacon is pretty much mandatory.

*2653 Commerce St.; 214-434-1006*



## 5. Smoke

Barbecue | West Dallas

At either of Tim Byres' duo of farm-to-fork eateries in West Dallas or Plano, you'll find a popular burger among the barbecue. Guests dare others to "just try to eat the whole thing" and that even without the bun, "it's still a challenge." Others "frickin' love the thick-cut pork-belly bacon and pickled veggies" while the "giant jalapeño" on top is "hilarious." The "perfectly cooked" burger is something to "love, love, love."

**Must-Order:** The EB&D Loaded Up & Truckin' Burger (\$15) is possibly the tallest in the city, piled high with thick, smoked bacon, a fried farm egg fritter, smoked sharp cheddar and that "hilarious" jalapeño on top. It doesn't appear on the dinner menu at the Dallas location, but it can still be ordered.

*901 Fort Worth Ave.; 214-393-4141  
2408 Preston Rd., Plano; 972-599-2222*



## 6. The Grape Restaurant

American | Lower Greenville

Brian Luscher's second burger on this list is one that helped add to his fame as a chef. Available only two days a week at his Lower Greenville American bistro, it's "divine," the "best of the best" and a "superb blend of flavors from the meat to the cheese, even the roll." It's a "classic" that's "always full of flavor, huge and incredible," but many people "wish they served it more often." Another diner put it even more simply: "Wow."

**Must-Order:** The Classic Cheeseburger (\$14) is only available during Sunday brunch and dinner on Sunday and Monday. It starts with a 10-oz. freshly ground beef patty, which is topped with housemade peppered bacon, Vermont white cheddar, Nathan's horseradish half-sour pickles, and Dijonnaise on a toasted pain au lait bun.

*2808 Greenville Ave.; 214-828-1981*



## 7. Rodeo Goat

Burger | Fort Worth

The original location in Fort Worth and the new Design District outpost have people lining up for burgers from opening to close. "Burger Nirvana" can be found thanks to "how creative they are" and the "ton of variety" available in topping choices. The hormone-and antibiotic-free patties of the "best burgers around" have "great texture" and even though there are many topping options to choose from, they're "fancy, yet not too fancy."

**Must-Order:** The Chaca Oaxaca (\$9.50), a Tex-Mex-inspired creation featuring a beef-and-chorizo patty topped with avocado, pico de gallo, a fried egg, queso fresco and Tabasco mayo.

*2836 Bledsoe St., Fort Worth; 817-877-4628*



## 8. Henry's Majestic

American | Knox-Henderson

One of the most ordered items on the menu, the burger at this Uptown tavern is popular for a reason. Slathered with bone-marrow-infused butter, which adds extra depth of flavor and makes the burger "juicy," it's a decadent must-order "favorite of all time." The other "flavorful components" are "cooked perfectly" and the whole "insane" burger simply "melts in your mouth."

**Must-Order:** Henry's Marrow Spiked Burger (\$14) starts with Akaushi beef that's covered in rich bone-marrow butter. Topped with crisp bacon, caramelized onions, aged cheddar and house pickles on a brioche bun.

*4900 McKinney Ave.; 469-893-9400*



## 9. Maple & Motor

Burger | Love Field

This counter-serve joint keeps things simple. No fussy ingredients here, just quality "awesome classic" burgers and cheeseburgers. The burgers "set the bar" at this "destination" with "exceptional consistency." Made on a griddle that's over 40 years old, the half-pound burgers use finely ground American beef with a "great sear" that can be ordered "pink or no pink." The "best burger in town" has a "perfect meat to bun ratio" and is "great for the price."

**Must-Order:** The cheeseburger (\$7.15) with American, cheddar or pepper jack. Dressed in traditional Texas fashion (lettuce, red onion, mustard and dill pickle), it's served on a grill-shined bun and can be topped with bacon or chili (\$1.75), grilled onions (85¢) or a fried egg (\$1.35) for extra flavor.

*4810 Maple Ave.; 214-522-4400*



## 10. CBD Provisions

American | Downtown

Inside the Joule Hotel is this upscale American brasserie known for such extravagances as whole roasted pig's heads. But their fast-food-inspired burger is "phenomenal," "fantastic," "thick" and loaded with "fresh toppings." Made with "very high-quality ingredients," it's "first class" all the way and the "best burger experience in DFW."

**Must-Order:** TX Grass Fed Beef Burger (\$15) is decked out with two beef patties, lettuce, tomato, pickle, onions and "fancy sauce."

*1530 Main St.; 214-261-4500*