Certified Black Angus Beef

Our fresh, never frozen, chuck is hand-cut by our butchers and ground in-house within hours of hitting your plate. Order “Same Pink” or “No Pink.” Comes with your choice of fancy fries or organic mixed greens. Substitute a hand-formed 6 oz plant based patty for 2.79 extra. V, GF

Breakfast Burger®
Bacon, cheddar cheese, fried egg & spiced maple aioli on a croissant bun
14.29
Baja®
Avocado, jalapenos, tomato, jack cheese, lettuce & chipotle spread
14.09
Blue Cheese
Caramelized onions, blue cheese & bourbon BBQ sauce
14.29
Bacon Cheese
American cheese, bacon, caramelized onions & garlic mayonna
14.29
Tavern Classic®
Lettuce, tomato, onion & special sauce
12.49
Surf ‘N’ Turf Burger
Cheddar, leaf lettuce, lobster salad & crispy fried dill pickle
16.99
3 Shrooms®
Sautéed mushrooms, mushroom spread, truffle mayo & Swiss cheese
13.79
Buffalo Chicken
Melted blue cheese, shredded carrots & crispy celery
12.29
Crispy Chicken
Crispy chicken patty, bacon, lettuce, tomato & chipotle ranch on roasted sesame bun
12.79
The Italian Job
Fresh ground chicken burger, mozzarella, roasted tomato, red pepper sauce & pesto
12.79
Phili Steak Burger®
Our sliced steak, garlic mayo, mushrooms & American cheese sauce
14.69
The Squealer
Half pork, half beef burger with bacon, lettuce, pickles, cheese, tomato, mustard & mayo
13.59
Cuban Burger
Ground pork, bacon, spicy mustard, cheddar & pickles
13.39

Build Your Own Burger

Choose Your Patty
Beef - 12.49
Chicken - 12.49
Pork - 12.49
Plant Based Patty - 15.29

Choose Your Bun
Potato Bun
“IN THE GRASS” Bun rings, dry iceberg lettuce
8.99
Sesame Seed Bun
Gluten Free Roll - 1.19
Most burgers can be prepared Gluten Free
12.49
Croissant Bun

Choose Your Toppings
Lettuce
Mayo
Yellow Mustard
3.99
Tomato
Garlic Mayo
Spicy Mustard
3.99
Red Onion
Ketchup
Special Sauce
3.99
Dill Pickle
Sliced Jalapeño
3.99

Premium Toppings
Chili - 1.19
Cheese - 1.79
Avocado - 2.09
Caramelized Onions + 6.99
Fried Egg + 1.50
Sautéed Mushrooms + 6.99
BBQ Beef + 2.50

All sides are 4.29 a la carte.

Oven Fire & Finished Entrées

Cost Iron Seared Delmonico Ribeye® GF
Wilted spinach, herb-roasted potato & compound butter
21.39
Orecchiete Bake
House-made fennel sausage, grape tomatoes, pesto & goat cheese cream
15.59
House-made Spinach & Ricotta Cannelloni
Handmade & baked with house-made marinara, topped with shaved Parmesan & served with garlic focaccia
14.29
Shepherd’s Pie GF
Our fresh ground beef, fresh corn & house-made mashed potatoes & gravy topped with organic fried onions
15.79
Crispy Chicken & Waffles GF
Crispy chicken tenders, hot honey drizzle, hash brown waffles & buttermilk coleslaw
13.59
Bourbon Glazed Cedar Plank Salmon
Over-roasted, with crispy green fries & herb roasted potato
20.99
Surf ‘N Turf
Seared hanger steak, lobster mac ‘n’ cheese & garlic blanched broccoli rabe
22.99
Mack ‘N Jack
Organic pasta, 4 cheeses & caramelized onions
Philly Cheese Steak + 2.90
Buffalo Chicken + 2.50

French Onion Soup
Mozzarella & Swiss cheeses with focaccia croutons, served in a crock 4.99
Chili GF
With a dollop of horseradish cream cup 5.39 / bowl 7.49
California Cobb
Iceberg & romaine topped with chicken, baby tomatoes, avocado, baked egg, bacon & blue cheese with a truffle ranch 13.79
Garden Salad V GF
Iceberg lettuce, tomato, cucumber, carrots & lemon vinaigrette - 6.59
Baked Tater Tot 2.99
Caesar Salad
Romaine with garlic croutons, fresh grated Parmesan cheese & Caesar dressing - 9.99
Baked Side - 4.29
Burger Salad®
Iceberg & romaine topped with our cheeseburger®, bacon, cheddar cheese, tomatoes, pickles, red onion, tater tots, special dressing & topped with organic fried onions - 12.79
Sunday Dinner Salad
Julienne iceberg lettuce, diced tomato, cucumber, pepperoni, mozzarella cheese, bacon, eggs & roasted red peppers, focaccia croutons & lemon thyme vinaigrette 7.59

Hand-Crafted Dressings
Truffle Ranch, Lemon Thyme Vinaigrette, Caesar, Blue Cheese, Special Dressing, Oil & Vinegar

Add To Any Salad:
Chicken +4.99
Burger +4.99
4oz Salmon Fillet +8.89
4oz Plant Based Patty +6.99
Lobster Salad +10.99
4oz Sliced Hanger Steak +6.99

Strongest Skillet Cookie Jumbo homemade chocolate chip cookie topped with three scoops of ice cream, chocolate syrup and a cherry 6.75
Cheesecake Tart
With individual toppings 6.75
The B Cup GF
Unleashed double chocolate cake filled with vanilla mousse & dipped in chocolate ganache 7.75
Waffle & Fruit Fondu
A crispy, warm waffle with fresh fruit & chocolate ganache 6.75
Chef’s Special Dessert
Ask your server for details 6.75

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. *These items may be cooked to your liking.

Before placing your order, please inform your server if a person in your party has a food allergy.

GF = Can Be Prepared Gluten Free  V = Vegetarian

APPETIZERS

Mini Cheese Burgers®
Three of our famous mac cheese burgers with Parmesan fries 12.69
Baked Jalapeño Poppers GF
We aren’t responsible for the heat in these jalapeño peppers stuffed with chicken, bacon & cheese, topped with cilantro cream sauce & pico de gallo 10.09
Wings & Tenders GF
Available in: mild, hot, insane, Kentucky bourbon BBQ, honey mustard or garlic pepper
Parmesan
1/2 order wings - 11.59
full order wings - 19.99
Baked Jalapeño
Cheese, topped with cilantro in these fresh jalapeño peppers
We aren’t responsible for the heat GF

American Nachos GF
Fresh potato chips topped with chili, red onion, tomatoes, jalapeños & American cheese sauce 10.49
Warm New England Lobster Dip GF
Fresh Maine lobster, cream, cheddar & Parmesan cheeses, served with Old Bay potato chips 11.99
Meatballs
Our famous meatballs, basil & ricotta cheese 13.00
Flarecracker Cauliflower
Buttermilk-fried, served with sweet chilli glaze, red cabbage & frisée 8.89
Warm Skillet Cornbread
Cheddar cheese, jalapeños, braised boneless short rib, bourbon & fried onions 9.99

Flat Breads
On Hand-Stretched Hearth-Fired Dough
Caprese
Rustic salsa, roasted herb tomatoes, fresh mozzarella & tomato basil 11.79
Buffalo Chicken
Crispy buffalo chicken, mozzarella & blue cheeses, mild buffalo sauce & shredded carrots & celery 11.79
Pierogi
White sauce, mashed potatoes, bacon, caramelized onions, cheddar & mozzarella cheeses, and sliced scallions 11.79
Cheeseburger
House-ground chuck, cheddar & American cheeses, diced tomato, pickle, shredded lettuce, and special sauce 11.79
Wild Mushroom
Mushroom duxelles, goat cheese, cremini mushrooms, caramelized onions, Parmesan & truffle oil 11.79
BBQ Beef
Pickled onions, bacon, cheddar & jack cheeses, and bourbon BBQ sauce 11.79
Flatbread of the Moment
Basil pesto, roasted herb tomatoes, caprese 11.79

Entrée SALADS

Chef’s Special Salad
Iceberg lettuce, leaf lettuce, roasted red pepper sauce & pesto
14.69
Shepherd’s Pie
Our sliced steak, garlic mayo, mushrooms & American cheese sauce
14.69
The Squealer
Half pork, half beef burger with bacon, lettuce, pickles, cheese, tomato, mustard & mayo
13.59
Cuban Burger
Ground pork, bacon, spicy mustard, cheddar & pickles
13.39

Sides are 4.29 a la carte.

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. *These items may be cooked to your liking.

Before placing your order, please inform your server if a person in your party has a food allergy. GF = Can Be Prepared Gluten Free  V = Vegetarian

French Onion Soup
Mozzarella & Swiss cheeses with focaccia croutons, served in a crock 4.99
Chili GF
With a dollop of horseradish cream cup 5.39 / bowl 7.49
California Cobb
Iceberg & romaine topped with chicken, baby tomatoes, avocado, baked egg, bacon & blue cheese with a truffle ranch 13.79
Garden Salad V GF
Iceberg lettuce, tomato, cucumber, carrots & lemon vinaigrette - 6.59
Baked Tater Tot 2.99
Caesar Salad
Romaine with garlic croutons, fresh grated Parmesan cheese & Caesar dressing - 9.99
Baked Side - 4.29
Burger Salad®
Iceberg & romaine topped with our cheeseburger®, bacon, cheddar cheese, tomatoes, pickles, red onion, tater tots, special dressing & topped with organic fried onions - 12.79
Sunday Dinner Salad
Julienne iceberg lettuce, diced tomato, cucumber, pepperoni, mozzarella cheese, bacon, eggs & roasted red peppers, focaccia croutons & lemon thyme vinaigrette 7.59

Hand-Crafted Dressings
Truffle Ranch, Lemon Thyme Vinaigrette, Caesar, Blue Cheese, Special Dressing, Oil & Vinegar

Add To Any Salad:
Chicken +4.99
Burger +4.99
4oz Salmon Fillet +8.89
4oz Plant Based Patty +6.99
Lobster Salad +10.99
4oz Sliced Hanger Steak +6.99

Warm Cookie Skillet
Jumbo homemade chocolate chip cookie topped with three scoops of ice cream, chocolate syrup and a cherry 6.75
Cheesecake Tart
With individual toppings 6.75
The B Cup GF
Unleashed double chocolate cake filled with vanilla mousse & dipped in chocolate ganache 7.75
Waffle & Fruit Fondu
A crispy, warm waffle with fresh fruit & chocolate ganache 6.75
Chef’s Special Dessert
Ask your server for details 6.75

We take great pride in providing only the highest quality meat, poultry, fish, and produce for our menu.

Learn more at:
burges.com