



Koopers Tavern



Hamilton Tavern

BALTIMORE BURGER BONANZA

Baltimore may be crab cake central, but sometimes we get a craving that seafood won't satisfy. That's when a juicy burger is just the thing to soothe the savage beast in (almost) all of us. And while your hotel restaurant probably has a burger on the menu, there are some terrific examples of beefy goodness available around town.

If you're downtown, there's no better place to go than **Abbey Burger Bistro**, in Federal Hill. While they have stellar burgers made with Maryland's own Roseda beef, they also offer bison, lamb, elk, turkey, wild boar, and kangaroo. (Yes, that does say kangaroo.) You can have your burger as plain or as fancy as you like, topped with

everything from American cheese and pickles to crab dip and peanut butter. Or all of the above, if your tastes are on the eclectic side.

Chazz: A Bronx Original in Harbor East has a swell burger made with their own special Pat LaFrieda blend of sirloin and brisket, topped with brown sugar pork belly and gorgonzola. They also serve an outrageous "breakfast" version at brunch with a poached egg, sticky spicy bacon and hollandaise sauce.

Kooper's Tavern pleases plenty of folks with their burgers, including a tasty veal/lamb blend with feta cheese and truffled arugula; there's even a fine black bean version for the vegetarians



out there. The original outpost is in Fells Point, but there are two other locations in Baltimore County, and their **Chowhound** burger truck is a popular fixture on Baltimore City streets.

Over in Canton, **Jack's Bistro** has an unusual bacon burger on their menu—unusual in that it is made from bacon, 100% percent of it. Another Canton restaurant, the **Fork & Wrench**, serves burgers only late at night and all day Sunday. The ground-in-house meat blend varies but often involves something luscious like short ribs and smoked brisket, and the brioche rolls are homemade, too.

In the neighborhoods of Hampden and Remington, in northern Baltimore City, there is a slew of terrific restaurants, and among them several stand-out burgers. **Le Garage**, which bills itself as a “beer bar” with *frites*, has a burger of dry-aged beef which diners have the option to make “lux” with foie gras butter. Quirky bar **The Dizz** has a wide selection of burgers, both classic and themed. The Chesapeake, for example, is topped with crab dip and cheddar, and the Espresso burger is rubbed with, you guessed it, espresso, and topped with Havarti and bacon. Finally, the **Food Market's** burger is a traditional delight served on a sesame seed bun.

A burger worth the drive is the Crosstown burger at **Hamilton Tavern**. Locals, some of whom think it's the best in town, flock there for the plump patty of Roseda beef topped with the perfect amount of horseradish cheddar. We recommend ordering it with the add-on sticky-spicy bacon.

If you get to one of these places and decide that you didn't want a burger after all, there's plenty other good eats to be had. And almost every one of them serves a crab cake, too. This is Baltimore, after all. 📍

*Lifelong Baltimoreans Kathy Wielech Patterson and Neal Patterson are the authors of the recently released cookbook, **Baltimore Chef's Table**, the restaurant guide **Food Lovers' Guide to Baltimore**, and the blog, minxeats.com.*