



Burger guy  
Shaun Doty



Georgia burger  
all the way

## Local Flavor Yeah! Burger

Here's a taste of Georgia on a bun.

**T**he latest contender on Georgia's burger scene one-ups the rest by relying on close-to-home ingredients.

Yeah! Burger opened in July on the bustling Westside, followed by a Virginia Highland location in November. Both dish up an all-American menu of burgers and fries, hot dogs and shakes. Owners Shaun Doty and Erik Maier, champions of environmental responsibility, opt for the local approach, choosing mostly products from right here in Georgia. That means beef from White Oak Pastures in Bluffton (pasture-raised and grass-fed), buns from H&F Bread Co., gluten- and allergen-free ones from

Pure Knead bakery, Berkshire pork from Riverview Farms in Ranger, and dairy products from Johnston Family Farm in Newborn. And when available, the onions are pure Vidalia.

Yeah! Burger goes out of state when seasons change—but stays Southern. Products include Texas Sweet onions, Sea Island red beans from South Carolina, mop barbecue sauce from Mississippi, and Alabama hot pepper relish.

Even some of the building materials come from Georgia: sinker cypress from a South Georgia river for paneling and heart pine salvaged from tornado-damaged buildings at Atlanta's historic Fulton Bag and Cotton Mill for tabletops. The woods are old Atlanta; the look is new, very today Atlanta.

"Thinking locally is for your community and environment," says Shaun. "But you don't have to be preachy about it. We use local stuff and stand behind it. But at the end of the day, it's burgers and fries." ■

ROBBIE CAPORITTO

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