

Living



John Kessler

Yeah joins burger ranks

Yeah Burger is the upscale burger joint du jour for hamburger happy Atlanta. This new spot from chef Shaun Doty and operating partner Erik Maier opened about two weeks ago in the White Provision complex. Here's what to expect.

The line: Unlike Flip Burger Boutique up the street, you line up and place your order at the counter. You stand for a bit, but once you place your order and find a table, the food doesn't take long.

The design: Kind of similar to Flip on the outside, with its bold red sign framing the entrance. But the interior is a winning mix of muted, natural building material and colorful graphics. Low key but also really fun.

The menu: A fun list of patties made from various critters and noncritters, as well as hot dogs, salads, traditional sides and a full line of shakes, sundaes, floats and concretes (shakes with blended add ins). The menu doesn't wear its organic-natural mission statement on its sleeve, but it lets you know that it supports local farms and sustainable agriculture. Nice.

Choices, choices: First up, the patty – beef, bison, veggie (made with organic Sea Island red peas) or turkey, with a chicken breast to complicate matters. Next, the bun – white, wheat, gluten-free or a lettuce wrap. There are more than a dozen toppings and nearly as many sauces to choose from.

We tried three burgers:

● White Oak Pastures grass-fed beef, which came as two, cheddar-slicked thin patties. They were still pink in the center, but didn't have crispy edges.

● A bison burger that my friend loaded with Ray-Kroc-knows-what – avocado, grilled onions, cheese and half the pantry. It was a thicker, juicier patty than the beef, and once you wrapped your mouth around the tower of toppings, a pretty swell mouthful of food.

● A veggie patty that I topped with a fried egg, tomato and some nice, thin jalapeño rings. A little smoky chipotle sauce added oomph.

On the side: A big, fresh salad makes for a fine accompaniment. The fries? Yeah, I know you want to know about the fries. They were neither terrible nor transcendent, but it takes a new restaurant at least a month to get its fries right, so I'm not going to pass judgment. I will say a shake less salt on both the fries and the onion rings would make them more to my liking.

Discuss on the Food and More blog at blogs.ajc.com/food-and-more.

Yeah Burger

11 a.m.-10 p.m. Mondays-Thursdays; 11 a.m.-11 p.m. Fridays-Saturdays; 11 a.m.-9 p.m. Sundays. 1168 Howell Mill Road, Atlanta. 404-496-4393, www.yeahburger.com.