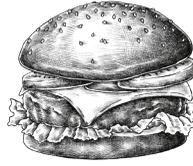


BRIARPATCH



handcrafted burgers

We proudly blend our burger patties in-house and offer two selections to satisfy different flavor preferences.

Perfect for the gourmet burger lover, our premier **Briarpatch Black Label Blend** is made from dry-aged beef, prime whole-muscle ground ribeye, short rib, and chuck. It retains a red hue and produces red juice regardless of cook temperature. This blend is the ideal choice for those who enjoy rare or medium-rare dry-aged beef. As such, we politely decline all cooking requests above medium.

Our **Briarpatch Brisket Blend**—two patties made from whole-muscle prime chuck and prime brisket grind—can be cooked at any temperature of your choice. Please ask for extra well done if you prefer a burger without any pink hue or pink juice.

signature styles

burgers are served with french fries or mixed greens | black label blend/brisket blend

Bleu Cheese & Bacon Jam Burger 27.50/22.50
point Reyes bleu cheese, lettuce, tomato (saucy)

Bacon Cheddar Burger 26.50/21.50
applewood smoked bacon, aged white cheddar, lettuce, tomato

French Onion Burger 27.50/22.50
fontina cheese, au jus (saucy)

Roadside Burger 26.50/21.50
american cheese, caramelized onion, secret sauce, lettuce, dill pickle

No Fuss Burger 26.50/21.50
american cheese, lettuce, tomato, raw red onion, dill pickle