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New burger place near me

Our website uses cookies to optimize your browsing experience and map website usability. If you agree to proceed using cookies, please click on ACCEPT. Otherwise, go to your browser settings to disable the functionality. Read MTY’s Privacy Policy to find out more.ACCEPT Privacy & Cookies Policy HANOI HANGOVER | BURGER BATTLE FINALIST!! | BURGER BATTLE FINALIST!! Our signature patty, Irene’s bun, sri-lantro lime aioli, pickled carrot & daikon slaw, sliced cucumbers \$13 THE LORD OF THE FRIES | fries + Big Wheel sauce + diced onions \$6.5 DUSTY ROSE SHAKE | chocolate + vanilla + strawberry \$6 Menu From the free-range farm to your tray, every step of our process is executed using sustainable techniques. Big Wheel Burger is Canada’s first carbon neutral fast food restaurant. Find a Big Wheel Burger near you At Burger Burger, a love of good food, good people, and good times has always been at the heart of what we do. Co-founders Mimi & Adrian live by this philosophy, and celebrate it, both at home, with their families & every day with their team at Burger Burger! HUNGRY FOR VARIETY?LEARN MOREReady to build something you can be proud of? All you need is the will to succeed. Our international fast food franchising team paves the way for you to become a thriving business owner. We'll help you customize your location, hire a small team, and generate wealth.LEARN MORE View as Map Yes, there's reason to believe the hamburger as we know it may have been invented in New York City in the 1820s, named after a North Sea port and sold as street food to German sailors along the docks around Chambers Street. By midcentury, it was a staple of Delmonico's and other fancy places, making it no surprise that a burger — even if it goes by another name — is again a signature at Via Carota. So, too, has the burger at Luger's become legendary. Yes, New York City is a hamburger town, and the city loves to eat them whether expensive or budget friendly — in every part of town. Some options on this list are NYC icons, while other newfangled ones have become must-tries. From the simple Joe Junior diner burger to the charcoal-tinged one at Maison Yaki, here are the ones we recommend ordering. The latest CDC guidance for vaccinated diners during the COVID-19 outbreak is here; dining out still carries risks for unvaccinated diners and workers. Please be aware of changing local rules, and check individual restaurant websites for any additional restrictions such as mask requirements. Find a local vaccination site here. Note: This is an updated version of a map originally published in 2015. Read More Note: Restaurants on this map are listed geographically. Cryptically named after a ski destination in Wyoming, Jackson Hole is a streamlined chrome diner just west of LaGuardia Airport founded in 1972, replacing a restaurant previously called Airline Diner, which originated in the early 1940s, soon after LaGuardia opened in 1939. Jackson Hole was one of the pioneers of the metal-dome style of burger, in which especially thick patties are cooked under a metal bowl to ensure even cooking. This boutique burger spot with additional branches in Brooklyn and Brazil is hidden behind a curtain in the ritzy Le Parker Meridien New York hotel. The original opened in 2002, serving flame grilled burgers with the works — lettuce, tomato, onion, pickles, mustard, mayo, ketchup — to droves of hungry tourists and New Yorkers alike. Open in Google Maps Foursquare Nat King Cole dubbed the bacon cheeseburger at P.J. Clarke’s “the Cadillac of burgers” back in the 1950s. It has remained the bar’s signature dish and one of NYC’s most famous hamburgers. Nowadays, there are falafel, lamb, and wagyu variations of the burger, as well. Open in Google Maps Book on OpenTable Foursquare Looking like a space ship that landed by a nest of highway overpasses long ago, this spot has been located in Jersey City since 1946. White Mana’s building started off as a minor attraction at the 1936 World’s Fair in Flushing, Queens. It serves classic sliders with cheese and pickles, small enough that you can eat two or three at its curving Formica counter. Plus, it’s open 24 hours. In Woodside, Queens, find the quintessential pub-style burger in the quintessential Irish pub. The half-pound, loosely packed burger is cooked in a steak broiler to a nice char on the outside, making for a slightly smoky flavor, and served with tomato slices and lettuce on the side, as is conventional. The place dates back to 1967. Open in Google Maps Foursquare The burger here is like a Gramercy ode to California. Available only for lunch and brunch, it is a blissful interpretation of a California-style fast food cheeseburger. It’s a juicy double patty from topped with American cheese, peppadew peppers, avocado, and lettuce and tomato. Barack Obama is also a fan. Open in Google Maps Book on OpenTable Foursquare Sign up for our newsletter. Danny Meyer’s Shake Shack, which started off as a seasonal hamburger stand such as one might find by a lake in the Midwest, has grown into an international chain. It has also arguably defined the new New York style of burger: griddle-cooked, American cheese-topped patties served on potato rolls, greasy as hell but delicious. The Happiest Hour burger manages to combine the best of both In-N-Out Burger and Shake Shack. Two beef patties, American cheese, lettuce, tomato, pickles, confit onions, and a special sauce that’s similar to Russian dressing — only with mustard to temper the sweetness — are stacked on a potato bun. It’s a messy endeavor, and be prepared to brave a loud space. Open in Google Maps Foursquare Joe Junior has been serving the quintessential diner burger since the mid 1970s, well seared on both sides and mega flavorful. Some burger experts have dubbed it as one of the best hamburgers on earth. Open in Google Maps Foursquare How audacious! Via Carota serves a bunless burger and it’s so good you won’t miss the bun. Or the ketchup and pickle. This high-quality mass of hand-chopped steak is seared crisp on either side and drenched in spectacular olive oil, then well-salted and smothered by a confit garlic clove and sprig of rosemary. But did it really originate in Tuscany, or is it the restaurant’s invention? No matter the origin, it’s worth ordering. Patronized mainly by locals and rarely noted by outsiders, this West Village favorite produces an admirable loaded bacon cheeseburger of the bistro sort. If you’re a fan of crisp bacon, American cheese (other cheeses also available), and a patty of good beef that’s bigger than it needs to be, this could be your new destination — with a tiny premises, but lots of outdoor seating. NYC’s love of the hamburger reached a fever pitch when Minetta Tavern unleashed the Black Label burger on an unsuspecting city in 2009. With a custom dry-aged rib steak blend, the Black Label represents the zenith of classic hamburger architecture — no truffles, no foie gras, not even cheese. Just beef, onions, and bun. Open in Google Maps Book on OpenTable Foursquare 13. Burgers by Honest Chops Honest Chops, part restaurant and butchery, serves halal burgers and pays extra attention to the sourcing of its meats. Its lamb burgers are some of the best in the city. But there are standout beef burgers, too, topped with a house-made lemon aioli. 14. Paul’s Da Burger Joint This East Village mainstay has been serving fat, juicy burgers since 1989. The style is similar to that of Jackson Hole, where a metal dome is placed over the burger while it’s on the flattop, to speed up cooking due to the size of each patty. Here, there are a multitude of topping combinations to choose from — bacon, fried egg, jalapeños, etc. — but it’s best to take the simplest route. Open in Google Maps Foursquare First offered at East Village bar Black Emperor, this simple burger now lives on at chef Jae Lee’s Korean-American restaurant Nowon. Eater critic Ryan Sutton extolled the cheeseburger for its simplicity: a blend of chuck and short rib on a sesame bun with American cheese and kimchi mayo. “The level of umami is sublime,” he writes. While loosely based on an In-N-Out Burger, the Lure burger is a classic in its own right. Chef Josh Capon, who appears to have recently left the restaurant group that runs Lure, has won numerous Burger Bashes and even opened his restaurant Burger & Barrel (now closed, at least temporarily) on the success of this burger, made with pickle, tomatoes, shredded lettuce, and “special sauce.” Open in Google Maps Book on OpenTable Foursquare The newly reopened Balthazar cranks out a pretty amazing burger, and the great ground beef, cooked medium rare and oozing juices, is only one aspect of the picture. From a choice of cheese, pick the gryuere — this is a classic brasserie, after all — and slather on plenty of the homemade mayo, and the fries are good enough to eat all at once before taking a bite of the burger. Open in Google Maps Book on OpenTable Foursquare Corner tavern Cozy Royale takes its inspiration from country joints in West Virginia and Pennsylvania, but the cheeseburger served there channels the more immediate influence of Bushwick’s late, lamented Fritz’s Lunch Box. It’s a compact burger, to be sure, but one bursting with flavor, cooked to an ideal medium rare. Smear on the homemade mayo. The easygoing burger at Momofuku alum Samuel Yoo’s charming Two Bridges diner comes with a crisped, 6-ounce chuck and brisket blend and all the regular suspects like tomato, onions, and lettuce. But there’s a secret ingredient as well — gochujang, a Korean chile paste, with a punch of mushrooms. The combination is earthy, spicy, and utterly electric. Open in Google Maps Foursquare 20. Peter Luger Steak House The quintessential New York steakhouse serves a lunch-only burger made from the same prime beef as its legendary dry aged steaks. While Peter Luger dates back to the 19th century, the hamburger first appeared on the menu in the 1990s. There was, however, a chopped steak on the menu since time immemorial. Open in Google Maps Foursquare This Bushwick Pakistani restaurant from Sibte Hassan particularly excels at meats, and that goes for its burger, too. A fat, juicy patty looks deceptively simple — but Hassan’s burger is a spicy flavor bomb. It’s accompanied by a grilled tomato slice and mint chutney, and it packs heat without being heavy. There’s also a location inside the Dekalb Market in Downtown Brooklyn. When a burger becomes the sleeper hit of a cult-favorite pizza restaurant, you pay attention. Matt Hyland’s so-called Emmy burger at Emily is a dry-aged blend, blanketed in American cheese with a handful of caramelized onions. It’s served on a pretzel roll and makes for a particularly rich rendition of a burger. Open in Google Maps Foursquare Some very good grass-fed meat goes into the classic fast food-style patty at Threes Brewing, considering it’s created by butcher shop the Meat Hook. Finished simply with American cheese, a special sauce, pickles, and onions, this burger is a study in simplicity that lets the beef shine. It’s best enjoyed on a sunny day in this Gowanus brewery alongside a beer made on-site. Open in Google Maps Foursquare Nearly everything on the menu benefits in some way from the black-domed, wood-burning oven at Victor’s, a new place a bun’s throw from the Gowanus Canal. It has quickly become a neighborhood hangout, where patrons sit in the open air and enjoy this burger, the patty of which is juicy and cooked perfectly to order. A smoky taste prevails, along with the flavors of comte cheese, caramelized onions, and a green relish incorporating whole grain mustard and cornichons. Red Hook Tavern — a throwback, New York-inspired venue from Hometown’s Billy Durney — serves a take on the Peter Luger burger. It uses dry-aged meat cooked to a red medium rare and tops it with salty American cheese, tangy raw white onion, and a hefty but not overwhelming bun. It’s a simple, but well-executed burger that doesn’t even need a condiment. Maison Yaki, an offshoot of Olmsted across the street, specializes in Japanese skewers with French elements cooked over Japanese binchotan charcoal. Also on the menu is an amazing wagyu burger with melting raclette cheese and crisp shiitake mushrooms, drenched with a hollandaise colored dark gray with the same type of powdered charcoal used to cook it. This may be one of the more dramatic burger presentations in the city. Named after a radio serial broadcast in the 1940s, this old-school Irish pub happens to serve a half-pound burger that is consistently voted the best burger on Staten Island, with cheese melting top and bottom. They’re served on a toasted english muffin with a profuse haystack of waffle fries. © 2021 Vox Media, Inc. All rights reserved. Link copied to the clipboard. Cryptically named after a ski destination in Wyoming, Jackson Hole is a streamlined chrome diner just west of LaGuardia Airport founded in 1972, replacing a restaurant previously called Airline Diner, which originated in the early 1940s, soon after LaGuardia opened in 1939. Jackson Hole was one of the pioneers of the metal-dome style of burger, in which especially thick patties are cooked under a metal bowl to ensure even cooking. This boutique burger spot with additional branches in Brooklyn and Brazil is hidden behind a curtain in the ritzy Le Parker Meridien New York hotel. The original opened in 2002, serving flame grilled burgers with the works — lettuce, tomato, onion, pickles, mustard, mayo, ketchup — to droves of hungry tourists and New Yorkers alike. Open in Google Maps Foursquare Nat King Cole dubbed the bacon cheeseburger at P.J. Clarke’s “the Cadillac of burgers” back in the 1950s. It has remained the bar’s signature dish and one of NYC’s most famous hamburgers. 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