

feature



TBAY'S GREAT BURGERS

BY BONNIE SCHIEDEL

JUICY, SAVOURY, FLAVOURFUL: BURGERS ARE ALWAYS A GOOD IDEA.

WE CHECKED IN WITH THUNDER BAY PHOTOGRAPHER, VIDEOGRAPHER AND BURGER AFICIONADO **DAMIEN GILBERT** FOR HIS PICKS FOR SOME CAN'T-MISS BURGERS IN THE CITY.



© Epicra Pictures

THAT CANADIAN BURGER

Toppings like smoked pork tenderloin, maple syrup and French-fried onions turn this smash patty into a Canadian treasure. "This is my favourite burger in the city," says Gilbert. "I usually double-patty it up." Locally made buns are the perfect complement.

Find it

Beefcake's Burger Factory
481 Hodder Avenue
683-6757 and
1408 Brown Street
622-6757
beefcakesburgerfactory.com

northside & southside venues,
in historic neighbourhoods



© Epicra Pictures

SPICY MOTHER CLUCKER BURGER

This is the best chicken burger in town, according to Gilbert. Why? It's a fried chicken breast, aged cheddar cheese, dill ranch sauce and hot peppers, tucked into a classic soft bun.

casual
dining in
a central
location

Find it

Prospector Burger Barn
1085 Memorial Avenue
344-2276
prospector-burger-barn.com



© Scott Mackay

THE TUESDAY SPECIAL

A local favourite, these popular big burgers are a Tuesday evening special. The beef is ground in-house and the burger is cooked medium-rare, served on a housemade bun and topped with burger sauce, pickles, shredded lettuce and cheddar.

Find it

Tomlin Restaurant
202 ½ Red River Road
346-4447
tomlinrestaurant.com

upscale and cozy,
in the entertainment
district



SEED BURGER

For a tasty vegetarian option, look to a burger ingeniously crafted with mushrooms, rice, pumpkin seeds and sunflower seeds, and then customized with a variety of toppings like smoked maple tempeh or cremini mushrooms. The texture of this burger is most reminiscent of a beef patty, notes Gilbert.

Find it

Bonobo's Foods
493 Oliver Road
345-6262
bonobosfoods.com

informal vegetarian/vegan resto
in a central location



CONY BURGER

Coney sauce plays a starring role in this smaller, wallet-friendly burger, and the 1934 recipe is a closely guarded secret. "Coney sauce is hard to describe...it's almost like a chili but not really, it's sweeter," says Gilbert. Mustard and onions top it all off.

Find it

McKellar Confectionery
241 McKellar Street
622-0721
mckellarconfectionery.ca

laidback
atmosphere
on the east
side



TARRYMORE SMASH BURGER

This burger features not one but two smash patties made with premium local beef, along with Bibb lettuce, local jalapeño gouda cheese and truffle mayo. It's all served on a freshly baked milk bun.

Find it

Bight Restaurant + Bar
2201 Sleeping Giant Parkway
622-4448
bightrestaurant.ca

relaxed
waterfront
elegance



WHAT'S A SMASH PATTY?

Beloved by many burger fans, a smash patty starts out as a ball of ground beef that's then flattened onto a very hot grill to create a thinner beef patty with a crispy, caramelized crust.