

# The Burger Index

10 styles you'll find around Washington

## 1. The Big Mac Riff



McDonald's star offering—double cheeseburger, special sauce—has launched dozens of higher-end homages.

**Best in class:** The Classic—with iceberg lettuce, tomato, pickled onions, and brown-butter aioli—at *Mélange* (Mount Vernon Square).

## 2. The French Bistro Burger



The double cheeseburger that currently reigns in banquetted dining rooms is staunchly rooted in the States.

**Best in class:** The Burger Américain—a double patty with American cheese, pickles, onions, and special sauce—at *Le Diplomate* (Logan Circle).

## More Great Burgers

Our 30 favorite patties of the year

### "Bacon and Blue"

#### MELT

Leesburg

The half-pounders here are destination burgers, with sourdough buns and a mix of ground chuck, rib, and brisket. Our favorite accessories: balsamic-glazed onions, applewood-smoked bacon, and a double hit of Gorgonzola, both crumbled and in a dressing.

### Patty Melt

#### THE BURGER SHACK

Alexandria, Ashburn, Chantilly

It was hard to pick a favorite patty at these snug short-order spots, but if we must, we'll go with this sandwich of Texas toast, ground Angus beef, and Swiss cheese paved with sweet grilled onion. The French fries are good, too; the fried pickles even better.

### "New England Smash Burger"

#### THE SALT LINE

Navy Yard

There's zero that's fancy or groundbreaking about the double cheeseburger at this seafood restaurant across from Nats Park. Ground chuck. Salt and pepper. Shredded iceberg lettuce. But in this sloppy-in-a-good-way creation, they taste like magic.

### "Barstool Rodeo"

#### SLASH RUN

Petworth

This rock-and-roll bar aces all things fried, so a barbecue-sauced burger stuffed with PBR-battered onion rings is an obvious choice. Less obvious is the secret ingredient: ground coffee, which adds a subtly bitter, nutty layer of flavor.

### "Dive Burger"

#### PEARL DIVE OYSTER PALACE

Logan Circle

Think of this as the anti-smash burger. For one, it's so tall you wonder how you're going to make a bite happen. But when you do, the rewards are many: a just-spicy-enough melding of grilled beef, charred poblanos, pepperjack, and cayenne aioli.

### "Le Big Matt"

#### EMMY SQUARED

Navy Yard, Shaw, Old Town

This Brooklyn transplant is known for Detroit pizza, but the towering double cheeseburger—named for cofounder Matt Hyland—deserves star billing. It's finished with American cheese, pickles, and sambal-spiked special sauce, then set on a pretzel bun.

### Fish Burger

#### RESIDENTS CAFE

Dupont Circle

With servers in tropical shirts and pretty people sipping fruity drinks, the garden at this globally minded cafe feels like a beach club. Its hall-but burger fits right in, dressed with rémoulade, fennel slaw, and marinated tomatoes, then set on a brioche as soft as the pillow-strewn benches.

### Horseradish Bourbon Burger

#### BIG BUNS DAMN GOOD BURGER COMPANY

Ballston, Rosslyn, Reston

Ketchup and mustard aren't really a thing at these fast-casual spots. Which is just fine when it comes to this punch-packer—with Muenster, bourbon-spiked mushrooms, tomato jam, and a jolt of horseradish.

### "The Standard"

#### GARDEN DISTRICT

14th Street corridor

This snug beer garden has long been a burger destination, thanks to its straightforward cookout-style patty. It's not too thick, not too thin, and served with old-school toppings: juicy tomato, pickles, lettuce, and special sauce.