



20 burgers in 20 days: Burtons Grill

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I was recently invited to try a burger at a new restaurant in the area called [Burtons Grill](#). I must admit, I had absolutely no idea going in exactly what to expect. I had never heard of them, but I am willing to give anybody a try. I have to say, I am more than pleased that I accepted the invitation.

I was immediately greeted by the friendly staff upon entering, and met Andy Holyst, the General Manager, who was far more knowledgeable about the items served in his restaurant than any manager I have ever met in my life. Not only did he know everything about the menu items, he knew the ingredients of each inside out, and was more than happy to discuss everything I wanted to know.



Photo by Nathan Jones

I knew without hesitation that the burger I was going to tackle here was the Burtons Burger (pictured.) This burger was a beast. If I am to do it any justice whatsoever, I will have to give a detailed breakdown of each ingredient, so that you can get the full effect.

The beef was a perfectly cooked 1/2 lb. of USDA certified Angus ground chuck. I know from my past experiences that this is by far and away the perfect meat for the perfect burger. Andy informed me that unlike other restaurants, Burtons does not grind their meat from scraps for their burgers. Instead, they take whole cuts right out of the upper shoulder, giving their meat a superior quality. Cooked to just above medium rare, this burger literally almost falls apart in your mouth, with more juice than you could ever dream of.

The Burtons Burger is more than just a pretty patty though. This burger was piled high with freshly fine shredded lettuce, which I prefer. No giant leaves or stalks that can pull your burger apart if you don't bite the right spot. The tomato was far larger than what you normally expect to see. It was bright red and still juicy, which brought a smile to my face. This tells me that it was fresh, and not oxidized - which are reasons that turn me off from tomatoes on most burgers.

Directly on top of the beef is a soft puddle of melted provolone cheese, covered in caramelized onions. For something most people would see as a minor ingredient, this was important to me. For those of you who don't know, properly caramelizing onions is a time consuming process if it is done right. The sweetness and seductive texture should come from this process. At every other restaurant, this is not what I've experienced. They sautee their onions for a quick heat, then dump a sauce on them and call it caramelized. To me, that is getting cheated. Burtons does it right, and takes the time to do it right. That fact alone gets points in my book.

Atop the onions are a few thick strips of Applewood smoked bacon. Anyone who knows bacon knows I need not say another word about that. All I can say is genius. Lastly, the sauteed mushrooms. These are not those little scraps of canned button white mushrooms you get on your burgers everywhere else. These are freshly cut, freshly sauteed crimini mushrooms that are piled so high you can eat them as an appetizer.

Even with all of this, the Burtons Burger isn't finished with its amazing design. I noticed while eating it, there was something very interesting going on. While this was by far and away the juiciest burger I've ever eaten, and a lot of that juice was soaking into the bun, none was dripping on me or my plate. If that wasn't impressive enough, the bun was still holding it's texture. In every instance in my life, a juicy burger meant a wet, soggy bun. I hate wet bread, it's the one thing that will make me throw away a burger. This was somehow different. The bread held a lot of the juice, but I could not understand how it wasn't soggy, so I asked Andy. He explained to me that they use their own type of white bread for the bun that is specifically designed to capture all the juice from the beef, while keeping its structure and not falling apart. I was and I am still completely amazed. I have been cooking my entire life, and I can't for the life of me figure out how they do this. You know what though? I don't care. it works, it's perfect, and it just capped off the single greatest lunch I have ever eaten.

If you aren't already salivating, or on your way to Burtons, you don't know perfection. The smell is every bit as impressive as the looks and description I have given you of the Burtons Burger. Now the taste, that's where a new chapter has been written. I have eaten many great burgers in my life. Honestly, I have made a few myself. I made a burger a few years ago that I honestly thought was the greatest burger in the world. It still may be close, but I have been humbled by the new champion in town.

To say the Burtons Burger is the perfect burger, would be doing it a great injustice. This is one of those moments that calls for a stronger word, but I don't even know how to begin how perfect it is. I honestly may never eat another burger in my life besides the Burtons burger, just because anything else after that would just be a letdown.

I know I still have a lot more to go in this quest for the perfect burger, but I honestly wonder if I should even bother. This is it, this is the perfect burger. I will still try others, just for the sake of fairness, but my expectations for the competition have all but been crushed. I don't think anyone else out there can do it better than Burtons.

If anyone reading this wants a challenge, or thinks I have it wrong - I dare you to prove me wrong.

For more:

[Burtons Grill](#)

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