

SEATTLE

1



RED MILL BURGERS

312 N. 67th St.; 206-783-6362

PRICE: \$3.59

COMMENT: Meryl Streep and Rashard Lewis both ate in this neighborhood

spot in the Phinney Ridge neighborhood, which follows Northwest Coast custom in adding a lettuce leaf and its own secret sauce to the region's best burger.

IN-N-OUT BURGER

8955 Foothill Blvd., Rancho Cucamonga;

800-786-1000

PRICE: \$1.78

COMMENT: This chain makes the only fast-food burger worth its salt, but though it's nicely charred, the taste is unspectacular.

LOS ANGELES

2



AUSTIN, TEXAS

3



DIRTY'S

2808 Guadalupe St.; 512-477-3173

PRICE: \$3

COMMENT: Officially Dirty Martin's KumBak Place, it's the legendary burger spot here, sanctified by UT students. But nearby, at P. Terry's, the patties are thicker and tastier.

CHICAGO

4



NICK'S TAVERN

221 Main St., Lemont, Ill.; 630-257-6564

PRICE: \$6.50, with cheese \$7.25

COMMENT: Bears fans eat big one-pound burgers here in Rust Belt exurbia. But real men should bring a pepper mill to supplement the kitchen's bush-league seasoning.

DETROIT

5



MILLER'S BAR

23700 Michigan Ave., Dearborn, Mich.; 313-565-2533

PRICE: \$4.65

COMMENT: The Big Three may crumble, but Miller's is here to stay, still serving its burgers with double onion slices on waxed paper.

ATLANTA

6



ANN'S SNACK BAR

1615 Memorial Dr.; 404-687-9207

PRICE: \$5.50

COMMENT: Miss Ann's stand seats only eight, making it the most exclusive—as well as the best—burger joint in America. Her "ghetto burger" is a two-patty cheeseburger with bacon, seasoned with spicy salt.

CAMBRIDGE, MASS.

9



MR. BARTLEY'S BURGER COTTAGE

1246 Massachusetts Ave.; 617-354-6559

PRICE: \$8.55

COMMENT: Bedlam at lunchtime, but the counterman is a picture of Zen serenity, broiling the burgers—juicy patties just the right thickness—that make Harvard students brilliant.

2007: A Burger Odyssey

Our columnist sampled burgers from coast to coast, stopping in at roadside dives, white-tablecloth spots and the occasional fast-food joint. Below, some highlights.

PITTSBURGH

7



PRIMANTI BROTHERS RESTAURANT

46 18th St.; 412-263-2142

PRICE: \$6.09

COMMENT: All the sandwiches have fries inside thick slices of Italian bread. But the cheese-steak-style burger is definitely the draw.

DB BISTRO MODERNE

55 W. 44th St.; 212-391-2400

PRICE: \$32; with black truffles, \$62

COMMENT: Daniel Boulud's burger with foie gras should be renamed Fat and the City, a sequel to the Sarah Jessica Parker vehicle cast with lonely guy gourmets. C'est magnifique, mais ce n'est pas un hamburger.

NEW YORK

8

