



10 days. 25 burgers. Mad Love.

PARTICIPATING RESTAURANTS AND BURGER DESCRIPTIONS

Bay Voyage Restaurant – Surf or Turf Burger

Lump crab cake or angus sirloin burger with apple smoked bacon, guacamole, chipotle aioli and choice of cheeses.

Brix at Newport Vineyards – Brix Burger

Aquidneck Farms ground beef, beefy Rhode Island mushrooms, smoked onion jam, house cured bacon, sharp cheddar, Portuguese bolo.

Caleb & Broad – Burger

Fresh mozzarella, prosciutto, fried onions and herb aioli.

Chomp Kitchen & Drinks – French Onion Burger

Beef burger, homemade French Onion aioli, crispy onion chips, melted onions, Swiss & Cheddar cheese, lettuce & tomato.

Christie's – The Red Hen

7-oz burger of ground brisket and short rib, topped with bacon, caramelized onion, whipped homemade pub cheese (beer cheese) and a fried egg on brioche bun.

Cru Café – The Charlie Burger

Black Angus burger topped with Applewood smoked bacon, pickles, tomato, cheddar and served on an old-school Kaiser roll with lettuce and spicy remoulade sauce.

DeWolf Tavern – The Lamb Burger

Lamb Burger, fried onion, mint raita, served on a potato roll.

Flat Waves – Lemongrass Burger

Topped with hoisin caramelized onions and chili garlic mayo

Gas Lamp Grille – The Gas Lamp Burger

Angus beef, Swiss and cheddar cheese, fried onions, bacon, house made BBQ sauce, lettuce and tomato served on a Brioche roll.

Gulf Stream Bar & Grill – The Gulf Stream Jerked Burger

Natural raised ground beef mixed with grated carrot, grated Vidalia onion and Caribbean Jerk seasoning. Topped with Vermont cheddar cheese, house made pineapple salsa, lettuce and house pickled onions on a ciabatta roll.

Jo's American Bistro – Bacon Onion Jam Burger

All natural ground beef, topped with Dijon, bacon onion jam, cheddar cheese, and house made special sauce.

Judge Roy Bean Saloon – JR Bean Burger

Served with bacon jam, fried egg and white cheddar.

Malt – Malt Burger

Maple smoked bacon, aged cheddar, pickled onion jam, fried rosemary served with mustard aioli.

Midtown Oyster Bar – Midtown Oyster Bar Burger

10-oz all beef patty, gruyere cheese, fried oysters, fried shallots, remoulade sauce, toasted brioche bun.

One Bellevue at Hotel Viking – Country Fried Sirloin Burger

Crunchy fried 10-oz grass fed ground sirloin with gravy, mayonnaise, sautéed cippolini onions, topped with cranberry sauce and served on a honey sesame seed brioche bun.

Pour Judgement – House Seasoned Pour Judgement Burger

Smoked bacon, caramelized onion and blue cheese.

Redlefsen's – Red Baron Burger

Red cabbage, Düsseldorf mustard and dill pickles.

Saltwater at Newport Harbor Hotel – The Saltwater Pork Burger

Pork and chorizo burger, arugula, warm apple sauce, slice of Pork Belly, bacon aioli served on a local grilled brioche bun topped with a pickle.

Scratch Kitchen & Catering – The Turducken Burger

Ground turkey & duck confit with house stuffing, cranberry orange relish and provolone cheese.

Simone's -- Niman Ranch Burger

Bacon, caramelized onions, cheddar, tiny salads and fries.

Skiff Bar at Newport Marriott – Down Home Burger

½-pound beef patty topped with BBQ smoked pulled pork, house made pickles, cheddar cheese and fried onion straws.

The Vanderbilt Grille – Grace Burger

Aged cheddar cheese, Applewood smoked bacon, truffle aioli, arugula. Tomatoes, pickled onion

Wharf Pub – The Woodsman

A grilled Fossil Farms all natural Venison burger with herbed goat cheese spread, wild mushroom medley, grilled tomato, red onion and crispy bacon.

White Horse Tavern – Foie Gras Burger

100% 8-oz Ground Chuck Burger, caramelized shallots, seared Foie gras, red wine reduction, with petit greens and tomato.