

Battle of the Burgers



David Fountain, a local food enthusiast and our community's Best of Forsyth Financial Planner and Investment Advisor, continues his monthly mission to uncover and support Gainesville's local favorites.



As spring closes and summer approaches, the season for burgers is only beginning. This month, David wanted to highlight some of our community's best burger spots in hopes to provide you, our readers, with a new favorite spot while also helping these restaurants regain some of the business they may have lost during the pandemic.

RECESS SOUTHERN GASTRO-PUB Bradford St NE

Located just off the Gainesville square, Recess Southern Gastro-Pub creates a fun and exciting environment to relax and enjoy their traditional southern dishes with a twist. Owner Christopher B. Richardson and Executive Chef, Austin Calvert, have together crafted a truly unique menu and dining experience.



Upon arrival to this bustling location, David's server suggested to try the Pim Burger. This burger arrived topped with homemade pimento cheese, bacon jam, a fried green tomato, and lettuce. The handmade burger patty was cooked to medium and was perfectly juicy. The savory flavors of the fried green tomato and the pimento cheese paired perfectly with the sweet and salty bacon jam, which created an exciting tasty experience. The Pim Burger looked and tasted like it was made with high quality ingredients and left David wanting to try more.

Committed to a lively environment and fine food, Recess Southern Gastro-Pub is a wonderful location to try out. This location offers three different burgers, as well as a "Chef's Special" burger of the week. Unfortunately, David missed the availability of their special in his visit, so make sure to try it out on yours!

NICHOLS DINER Southland Drive

Operating since 2003, Nichol's Diner places a strong emphasis on not only their wonderful food, but also on their sense of community and family. Originally owned and operated by Craig Nichols, this restaurant is now owned by brother Alan Nichols after Craig's retirement in 2020. They found it important to keep the restaurant in the family, as it is described as "a place built on tradition."

When walking in, David found the diner to be very friendly and welcoming, which provided the perfect environment to enjoy their burgers. Nichol's Diner offers

a regular, double, and triple burger, depending on the size of your appetite. David ordered the



double cheeseburger with bacon, lettuce, and tomato. While the burger appeared to be quite simple, it tasted wonderful. The meat was extremely flavorful and tender and was only enhanced by the toppings. The slice of tomato added a nice freshness, while the bacon added a wonderful savory crunch. David was happily surprised by both his meal, and the fun diner atmosphere.

THE COLLEGIATE GRILL Main St

The Collegiate Grill is a historic landmark for many local residents. Open since 1947, this location has earned its place as one of the best burgers in Gainesville. Jeff and Donna Worley have owned and operated this location since 2008 and continue to please customers every day. The Collegiate Grill was Jeff Worley's first job at the age of 12, so his love for the restaurant is evident as he has continued to back its success.

Upon arrival to The Collegiate Grill, David immediately noticed their impressive collage of different articles, pictures, and memorabilia hanging on the wall. This establishment feels like a step back in time as you walk in, creating an exciting atmosphere to enjoy. After sitting down on the fun retro booths, David ordered the Double Bacon Cheeseburger, with the standard toppings of lettuce



HOP'S KITCHEN Chestnut St SE

Hop's Kitchen is a restaurant that prides themselves for their scratch made meals and locally sourced ingredients. Everything is made in house from their sauces to their 'Momo' Bread, leaving David very excited to try one of their unique burger selections. David opted for the Hi-5 Beer Burger. This 7 oz burger is topped with Hop's beer sauce and fried onion rings on a toasted brioche bun. David added cheese to make his perfect burger and was very happy with what arrived. Not only did the burger look amazing, but it tasted great the whole way through. The Hop's beer sauce features Terrapin's Hi-5 Beer, giving the burger a unique but tasty flavor profile. The thick burger was cooked to a medium, and the onion rings gave it a delightful crunch. The quality of their ingredients is evident in every bite, and it left David wanting to try more.



MAYNARD'S AT THE CORNER Spout Springs Rd

Upon arrival, David, and fellow foodie, Sandee Fricks, were promptly greeted and seated, excited to try some of Maynard's specialty burger options. David decided to order the Whiskey BBQ Burger. This burger is topped with applewood bacon, sharp cheddar cheese, whiskey BBQ sauce, an onion ring, lettuce, and tomato. The burger was seared to perfection and was complemented wonderfully by the whiskey BBQ sauce.



The large onion ring and bacon gave the burger a satisfying crunch and created an overall interesting burger. Fellow foodie, Sandee Fricks, ordered the Mushroom Swiss Burger, which included sauteed mushrooms, swiss cheese, lettuce, onion, and tomato. Sandee described the burger as simple but tasty, and said it hit the spot. Maynard's at the Corner is a family environment with friendly service and offers a unique menu sure to excite your taste buds.

WORTH THE DRIVE

THE VORTEX Atlanta

The Vortex is a special place if you are looking for unique burgers and a challenge. Upon arrival, David immediately noticed the framed picture of their different Coronary Bypass Burger selections. They offer a single, double, triple, and quadruple Coronary Bypass Burger, letting you decide the type of challenge you are willing to take on. David knew he wanted to try it, and decided the double was the perfect size.

This burger is by no means simple, but the volume of this meal far surpassed David's expectations. The top and bottom bun of this burger are replaced with two griddled patty melt sandwiches, and that is only the beginning. Inside the two patty melts, there is an 8-ounce flame-



grilled sirloin patty, many slices of American cheese, 2 fried eggs, 12 strips of bacon, grilled onions, dinner relish, and mayonnaise- making one epic burger. As if this burger was not enough of a challenge, it comes with 10-ounces of fries and tots topped with cheese and bacon bits.

David described the burger as "too good to put down," and was able to eat the entire Double Coronary Bypass Burger. Cooked to medium, David said the burger was extremely flavorful and juicy, and continued to taste great the whole way through. He may not have completed the challenge due to avoiding the fries and tots, but the cheese smothered, bacon covered, multilayered burger sure satisfied his appetite.

OLDE BLIND DOG IRISH PUB Milton

After spending the day exploring the quaint and charming downtown Milton, the Olde Blind Dog Irish Pub is the perfect location to take a break and enjoy some remarkable food. As David first walked in, he was pleasantly surprised with the fun Irish décor. From Celtic signs to the life size mannequin of Scottish icon William Wallace, this Irish Pub sure knows how to keep the interior exciting.

Olde Blind Dog offers a "build your own" burger, allowing for complete customization for your perfect patty.

David built his burger with cheddar cheese, fresh jalapenos, crispy onion strings, sauteed mushrooms, and bacon. The burger was cooked to medium and tasted wonderful. Between the crunch of the onion strings, the spice of the jalapeno, and the juicy flavor of the patty, this burger provided the perfect tasting experience for David. Their beef is locally grown from Stone Mountain Cattle Company, and their quality is evident as soon as you take the first bite.



FIGHTINGTOWN TAVERN Blue Ridge

If you ever find yourself up around beautiful Blue Ridge, Fightingtown Tavern is a great spot to check out. Owned by Jim Caruthers, this location prides themselves on being a scratch kitchen. Their quality is evident in each dish that they serve, especially their burgers. Their beef is local, dry aged, grass fed, and ground in-house daily. Referred to as grinders, these

burgers make an exciting meal to try.

Out of their many tasty burger options, David decided he was going to go big or go home- he ordered the Megadeath Grinder. This burger sure lives up to its name as it is made of two 1/2 lb. burger patties, 2 fried eggs,

2 slices of cheddar, 2 slices of pepper jack, 4 slices of house cured bacon, grilled jalapenos, grilled onions, beer cheese, & sriracha all separated by a Krispy Kreme glazed donut. While the size of the burger makes getting the first bite difficult, once David got started, it was hard to stop. This mouth-watering burger provides an extremely unique flavor with the opposition of sweet, spicy, and savory. If you are looking for a challenge, the megadeath grinder is for you. If not, they offer many other fun burger options to please your palate.

THE MONTHLY FOOD ADVENTURE CONTINUES WITH LAKE ACCESS LOCATIONS

As the hot summer sun is here to stay for the season, Lake Lanier becomes a popular destination for summertime fun! We hope to share the best restaurants that can be reached by boat, so let us know your favorite restaurants on Lake Lanier.



The burger adventure continues with Forsyth News- read the article and browse the pictures at www.fountainsfoodadventures.com, or follow the "food adventure" on Facebook and Instagram.

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