

BUILD IT YOURSELF!

Get in touch with your inner chef! Use this worksheet to create your own Holy Masterpiece.

This masterpiece is for: _____

Step 1: Choose Your Patty:

- 1/3 lb. All-Natural Angus Beef \$6.95
- 2/3 lb. All-Natural Angus Beef \$8.95
- Quinoa Veggie Burger \$6.95
- 1/4 lb. All-Beef Hot Dog \$4.95
- 1/4 lb. All-Natural Chicken Breast \$6.95
- 1/4 lb. Ground Turkey Burger \$6.95
- 1/4 lb. Tuna Steak \$9.25
- Ale-Battered Pollock \$6.95

Step 2: Easy Cheesy:

Add \$1.25 each

- Classic American \$1
- Sharp Provolone
- Local Herb Goat Cheese
- Pepper Jack
- Cheddar
- Swiss Gruyere
- Southern-Style Pimento
- Cream Cheese
- Brie
- Bleu Cheese
- Gouda

Step 3: Grab Your Buns:

All buns buttered and toasted

- Soft Brioche
- Lettuce Wrap
- Gluten-Free Bun (+ 85¢)
- Potato Kaiser
- Lettuce Bowl (+\$1.35)
- Pretzel Roll (+ 85¢)
- Hot Dog Bun
- No Bun
- Whole Wheat

Step 4: Hit the Basics:

- Bibb Lettuce
- Thinly-Sliced Red Onion
- Yellow Mustard
- Fresh Tomato
- Jalapeño
- Mayonnaise
- Dill Pickle Chips
- Heinz Ketchup
- Sweet Relish

Step 5: Make it Fancy!

Here's the Good Stuff:

Add 95¢ each

- Sautéed Mushrooms
- Fried Local Egg
- Fried Pickles
- Sauerkraut
- Creamy Coleslaw
- Applewood Bacon
- Caramelized Onion
- Fried Jalapeño
- Danish Onion Crisps
- Grilled Red Onion
- Pulled Pork
- Fried Green Tomato
- Monster Mac & Cheese
- Beef Chili
- Avocado

Sassy & Saucy:

Add 25¢ each

- Chipotle Ketchup
- Sriracha Aioli
- Truffle Honey
- Garlic Aioli
- A-1 Steak Sauce
- Bourbon Glaze
- Dijon Mustard
- Honey Mustard
- Old Bay Aioli
- Tartar Sauce
- Sun-Dried Tomato Pesto
- Texas Pete Hot Sauce
- Pork Barrel BBQ Sauce
- Horseradish Mayo
- Thousand Island Dressing
- Cajun Remoulade
- Chipotle Aioli
- Sour Cream