

# BURGER KINGS

The best of the bunch in a town suddenly overrun by beef. BY ADAM PLATT



\$9

## STAND BURGER

Stand (24 E. 12th St., nr. University Pl.; 212-488-5900)

The signature creation here is seasoned with tasty herbs and served with sweet fried pickles. My daughter Jane considers it the best in town.



\$11

## EL DOBLE

Txikito (240 Ninth Ave., nr. 25th St.; 212-242-4730)

Alex Rajj layers this beautifully proportioned double burger with an ingenious sauce and melty deposits of smoked sheep's cheese from the Basque Country.



\$18

## ARTISANAL BLEND

Bar Artisanal (268 W. Broadway, at Sixth Ave.; 212-925-1600)

This decadent mix of short rib and chuck is garnished with house-made rémoulade and served on a fresh brioche.



\$14

## THE YANKEE

DBGB Kitchen and Bar (299 Bowery, nr. Houston St.; 212-933-5300)

The most classic of Daniel Boulud's new crop of tricked-out haute burgers. Top it with Vermont cheddar and smoked bacon for maximum effect.



\$14

## 8 OZ. BURGER

Table 8 at the Cooper Square Hotel (25 Cooper Sq., nr. 6th St.; 212-475-3400)

L.A. burger master Govind Armstrong slathers his creations with a faintly sweet "special sauce" for singularly tasty results.



\$15

## CHEESEBURGER

Irving Mill (116 E. 16th St., nr. Irving Pl.; 212-254-1600)

Ryan Skeen has left the building, but this delicious beef bomb is succulent, beautifully charred, and perfectly sized.



\$16

## BB BURGER

Bar Breton (254 Fifth Ave., nr. 28th St.; 212-213-4999)

Cyril Renaud is the latest lapsed gourmet chef to enter the haute-burger wars. Enjoy it with a swirl of crunchy fries.



\$26

## BLACK LABEL BURGER

Minetta Tavern (113 Macdougall St., at Minetta Ln.; 212-475-3850)

Who pays \$26 for a hamburger? Mrs. Platt, that's who. She says you get what you pay for. She's probably right.



\$16

## MINETTA BURGER

Minetta Tavern

Then again, there are those who insist the Black Label is an overhyped, faux-burger freak show. Riad Nasr and Lee Hanson's standard burger, they say, is better.

PHOTOGRAPHS: SOPHIE FINKELSTEIN (TABLE 8, BAR ARTISANAL, STAND); YANNIQUE HALL (BAR BRETON, MINETTA TAVERN); MELISSA HOM (IRVING MILL, TXIKITO); THOMAS SCHAUER (DBGB)