

Chesapeake Burger



INGREDIENTS	QUANTITY
Butter Substitute	2 fl oz
Hamburger Patty	1
Old Bay	1/2 tsp
Crab Dip Portion	1
Bacon Strips	2
American Cheese Slices	2
Leaf Lettuce	1
Sliced Tomato	1
Brioche Roll	1

PROCEDURE.....

1) Mop grilling area with butter substitute then using red handled tongs(raw beef), season both sides with Old Bay seasoning and place burgers on mopped grill surface. After 2 minutes use a spatula to rotate burger 30 degrees to create diamond shaped grill marks. Using a spatula flip the burger and cook until desired temperature is reached. Cover as necessary, do not use weights or press burgers.

CCP: Ground Beef must reach an internal temperature of 155°F for 15 seconds. Consumer Advisory Placed on Menu. ~ TGT HACCP Plan

Cook to an internal temperature of:

- 120°F - 125°F for Rare
- 130°F - 135°F for Medium Rare
- 140°F - 145°F for Medium
- 150°F - 155°F for Medium Well
- 160°F and above for Well Done

2) Remove plastic lid of 2 oz crab dip and then warm in the microwave for 30 seconds. Top the cooked burger with crab dip, bacon and american cheese, place on flattop and spray water around the burger and cover with a lid for 30 seconds to melt the cheese.

CCP: Prepared Dips must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

3) Butter brioche roll and run through contact toaster. If contact toaster is unavailable place roll on chargrill to toast. Place toasted roll bottom in one side of a lined black basket. Top with leaf lettuce, tomato slice and then cooked burger. Cover with top bun and pierce with MD Flag wooden pick. (MD pick in Maryland stores only)

4) Serve with specified side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups for the burger and 2 ketchups (if fries or tater tots) in a brown paper bag.

Classic Cheeseburger



INGREDIENTS	QUANTITY
Butter Substitute	2 fl oz
Hamburger Patty	1
GT Seasoning	1/2 tsp
American Cheese	2
Brioche Roll	1
Leaf Lettuce	1
Sliced Tomato	1
Sliced Pickle	4

PROCEDURE

1) Mop grilling area with butter substitute then using red handled tongs(raw beef), season both sides with GT seasoning and place burgers on mopped grill surface. After 2 minutes use a spatula to rotate burger 30 degrees to create diamond shaped grill marks. Using a spatula flip the burger and cook until desired temperature is reached. Cover as necessary, do not use weights or press burgers.

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TGT HACCP Plan

Cook to an internal temperature of:	120°F - 125°F for Rare
	130°F - 135°F for Medium Rare
	140°F - 145°F for Medium
	150°F - 155°F for Medium Well
	160°F and above for Well Done

2) Top the cooked burger patty with American cheese and place on the flattop. Spray water around the burger and cover with a lid for 30 seconds to melt the cheese.

3) Butter brioche roll and run through contact toaster. If contact toaster is unavailable place roll on chargrill to toast. Place toasted roll bottom in a lined black basket. Top with leaf lettuce, slice of tomato, 4 pickles and then cooked burger.

4) Cover with top bun.

5) Serve with specified side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups for burger and 2 ketchups (if fries or tater tots) in a brown paper bag.

Cowboy Burger



INGREDIENTS	QUANTITY
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Butter Substitute	2 fl oz
Hamburger Patty	1
GT Seasoning	1/2 tsp
Smoky BBQ Sauce	2 fl oz
Bacon Strips	2
Cheddar Cheese Slices	1
Sesame Roll	1
Leaf Lettuce	1
Sliced Tomato	1
Brioche Roll	1

PROCEDURE.....

1) Mop grilling area with butter substitute then using red handled tongs(raw beef), season both sides with GT Seasoning and place burger on mopped grill surface. After 2 minutes use a spatula to rotate burger 30 degrees to create diamond shaped grill marks. Using a spatula flip the burger, baste the top of the burger with smoky bbq sauce and cook until desired temperature is reached. Cover as necessary, do not use weights or press burgers.

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Cook to an internal temperature of:	120°F - 125°F for Rare
	130°F - 135°F for Medium Rare
	140°F - 145°F for Medium
	150°F - 155°F for Medium Well
	160°F and above for Well Done

2) Flip burger onto flattop sauced side down, baste top with smoky bbq and top the cooked burger with bacon and cheddar cheese. Spray water around the burger and cover with a lid for 30 seconds to melt the cheese.

3) Butter brioche roll and run through contact toaster. If contact toaster is unavailable place roll on chargrill to toast. Place toasted roll bottom in one side of a lined black basket. Top with, leaf lettuce, slice of tomato cooked burger.

4) Top burger with onion straws. Cover with top bun.

5) Serve with specified side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups for burger and 2

ketchups (if fries or tater tots) in a brown paper bag.

Farmhouse Burger



INGREDIENTS	QUANTITY
Brioche Bun	1
Garlic Aioli	2 fl oz
Arcadian Blend	.25 oz
Tomato Slice	1
Pickled Red Onion	1 Tbsp
Burger	1
GT Seasoning	1/2 tsp
Bacon	2 slices
Cheddar Cheese	1
Sunny Side Up Egg	1

PROCEDURE.....

1) Mop grilling area with butter substitute then using red handled tongs (raw beef), season both sides with GT seasoning and place burgers on mopped grill surface. After 2 minutes use a spatula to rotate burger 30 degrees to create diamond shaped grill marks. Using a spatula flip the burger and cook until desired temperature is reached. Cover as necessary, do not use weights or press burgers.

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Cook to an internal temperature of:

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130°F - 135°F for Medium Rare



150°F - 155°F for Medium Well

160°F and above for Well Done

2) Butter brioche bun and run through contact toaster. Place toasted bun in a lined black basket. Top both top and bottom pieces with 1oz of garlic aioli. Then top bottom bun with .25 oz of arcadian blend, 1 tomato slices, and 1 Tbsp of pickled red onion.

3) Place two slices of bacon on burger and 1 slice of cheddar cheese. Place on flat top and spray water around the burger and cover with a lid for 30 seconds to melt the cheese. While cheese is melting, in butter crack one egg open and cook sunny side up.

4) Once cheese is melted, remove burger from flattop and place on top of pickled red onions on bottom bun. Place sunny side up egg on top of burger, and top with top bun.

Patty Stack Melt



INGREDIENTS	QUANTITY
Onion Straws	1 oz
American White Slices	1
Cheddar Cheese Slices	1
Sourdough Slice	2
Secret Sauce	1 Tbsp
Diced Yellow Onion	.5 oz
Mayonnaise	2 Tbsp
GT Seasoning	.5 tsp
Liquid Butter	.5 fl oz
Burger meat (split in half)	1

PROCEDURE.....

- 1) Spread a thin layer of mayo evenly over each slice of sourdough and place on the flat top mayo side down. On one slice of bread place 1 slice of cheddar cheese and one slice of american cheese and melt.
- 2) Smash the burgers and top with GT seasoning let cook for 2.5 minutes on each side or until thoroughly cooked. Caramelized onions in butter on the side while burgers are cooking.
- 3) Once cheese is melted, remove toasted sourdough and top with secret sauce on sourdough slice with no cheese.
- 4) Once burgers are fully cooked, on top of secret sauce slice, place burgers then caramelized onions
- 5) Top with onion straws and cut sandwich in half on a diagonal, plate in a black basket with a liner, shingling one half on top of the other in basket.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups for burger and 2 ketchups (if fries or tater tots) in a brown paper bag.

Beyond Burger Alternative

This item is an option to replace our beef burger in any of our burger recipes. After step 2, please follow recipe for the specific burger ordered.

INGREDIENTS	QUANTITY
Thawed Beyond Burger	1 -
GT Seasoning	1/2 tsp
Olive Oil	2 fl oz
Beyond Burger Flag Pick	1

PROCEDURE.....

- 1) **If Plant based Burger is requested;** Season both sides with GT seasoning and place burger in a little Olive oil on flattop. After 4 1/2 minutes using a spatula flip the burger and cook for another 4 1/2 minutes or until an internal temperature of 165° is reached. Cover as necessary, do not use weights or press burgers.
- 2) If cheese is requested, top the cooked patty with cheese and place on the flattop. Spray water around the burger and cover with a lid for 30 seconds to melt the cheese.
- 3) Cover with top bun and pierce the top of bigger with a *Beyond Meat* flag pick. Serve with specified side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit and 2 ketchups (if fries or tater tots) in a brown paper bag.

Spicy Jack Burger



INGREDIENTS	QUANTITY
Butter Substitute	2 fl oz
6 oz Hamburger Patty	1
GT Seasoning	1/2 tsp
Pepper-Jack Cheese Slices	1
Cheddar Cheese Slices	1
Sesame Roll	1
Leaf Lettuce	1
Jalapeno Slices	3
Pico De Gallo	2 x 1/8 cup
Guacamole	Black #30 Scoop
Cajun Ranch Dressing	1 fl oz

PROCEDURE.....

1) Mop grilling area with butter substitute then using red handled tongs(raw beef), season both sides with GT seasoning and place burgers on mopped grill surface. After 2 minutes use a spatula to rotate burger 30 degrees to create diamond shaped grill marks. Using a spatula flip the burger and cook until desired temperature is reached. Cover as necessary, do not use weights or press burgers.

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2) Top the cooked burger patty with pepper-jack, then cheddar and place on the flattop. Spray water around the burger and cover with a lid for 30 seconds to melt the cheese.

3) Butter brioche bun and run through contact toaster. If contact toaster is unavailable place roll on chargrill to toast. Place toasted roll bottom in a lined black basket. Top with leaf lettuce and then cooked burger.

4) Place burger on roll bottom and then top cooked burger with jalapenos and pico de gallo. Spread guacamole under top of toasted roll.

5) Drizzle Cajun Ranch dressing over toppings. Cover with top bun.

6) Serve with specified side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit, 2 ketchups for burger and 2 ketchups (if fries or tater tots) in a brown paper bag.

Spicy Leaf-Eater



INGREDIENTS	QUANTITY
Butter Substitute	1 fl oz
Brioche Roll	1
Spicy Mayo	2 fl oz
Sliced Tomato	2
Olive Oil	2 fl oz
4 oz Thawed Beyond Burger	1
GT Seasoning	1/2 tsp
Pepper-Jack Cheese	1
Sauteed Onions	2 oz
Arcadian Lettuce	1/4 oz
Beyond Burger Flag Pick	1

PROCEDURE.....

- 1) Season both sides with GT seasoning and place burger in a little Olive oil on flattop. After 4 1/2 minutes using a spatula flip the burger and cook for another 4 1/2 minutes or until an internal temperature of 165° is reached. Cover as necessary, do not use weights or press burgers.
- 2) Butter brioche roll and run through contact toaster. Griddle on flattop if contact toaster is not available. Place toasted roll bottom in a lined black basket.
- 3) Add butter substitute to flattop and cook yellow onions in butter for two minutes until golden.
- 4) Top the cooked burger patty with pepper-jack cheese. Spray water around the burger and cover with a lid for 30 seconds to melt the cheese. Once melted place sauteed onions on cheese.
- 5) Remove brioche from flattop, squeeze spicy mayo on both bottom and top of roll. Place two tomato slices on bottom roll and top with burger.
- 6) Top burger with arcadian lettuce and then cover with top of roll.
- 7) Pierce the top of bigger with a Beyond Meat flag pick. Serve with specified side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit, 2 ketchups for burger and 2 ketchups (if fries or tater tots) in a brown bag.

Tailgate Burger



INGREDIENTS	QUANTITY
Butter Substitute	2 fl oz (Burger) 1 Tbsp (Onions)
6 oz Hamburger Patty	1
GT Seasoning	1/2 tsp
Sauteed Onions	2 oz
Toasted Sesame Bun	1
Leaf Lettuce	1
Sliced Tomato	1
Sliced Pickle	4
Bacon Strips	2
Beer Cheese	2 fl oz

PROCEDURE.....

1) Mop grilling area with butter substitute then using red handled tongs(raw beef), season both sides with GT seasoning and place burgers on mopped grill surface. After 2 minutes use a spatula to rotate burger 30 degrees to create diamond shaped grill marks. Using a spatula flip the burger and cook until desired temperature is reached. Cover as necessary, do not use weights or press burgers.

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Cook to an internal temperature of:	120°F - 125°F for Rare
	130°F - 135°F for Medium Rare
	140°F - 145°F for Medium
	150°F - 155°F for Medium Well
	160°F and above for Well Done

2) Add butter substitute to flattop and cook yellow onions in butter for two minutes until golden.

3) Butter sesame roll and run through contact toaster. If contact toaster is unavailable place roll on charcoal to toast. Place toasted roll bottom in a lined black basket. Top with leaf lettuce, slice of tomato, 4 pickles and then cooked burger.

4) Top burger with two strips of bacon and cooked onions. Place in window with top bun on side.

5) Once Expo calls for burger, top with beer cheese, then cover with top bun.

6) Serve with specified side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve flat in a 9 inch clear box with selected side next to sandwich. All sides should be in pasta cup with lid other than fries, tater tots, garden salad and onions straws. Serve 1 cutlery kit, 2 ketchups for burger and 2 ketchups (if fries or tater tots) in a brown paper bag.