



10 days. 30 burgers. Mad love.

22 Bowen's Wine Bar & Grille – The Secret Burger

6-oz. wagyu dry aged burger, 2-oz. Foie gras, 3-oz. butter poached lobster topped with pickled red onion, truffle garlic aioli and house made pickles on a house-made onion bun.

Bay Voyage – American Kobe Burger

Two American Kobe beef sliders with thick cut bacon and American cheese served with blue cheese poutine fries.

Bristol Oyster Bar – Confit Pork Belly Burger

50% prime ground beef and 50% confit pork belly with house cured bacon, Four Town Farm lettuce, pickled mustard slaw on a griddled sesame bun.

Brix Restaurant at Newport Vineyards -- Aquidneck Farms Meatloaf Burger

Aquidneck Farms meatloaf burger topped with thick-cut bacon, sweet tomato catsup, crispy onions, Newport Vineyards Landot Noir gravy on a loaded baked potato roll.

Caleb & Broad – Burger

Fresh mozzarella, prosciutto, fried onions and herb aioli.

Cru Café – Charley Burger

Black Angus Burger with apple smoked bacon, tomato, half sour pickle, lettuce, creole remoulade sauce and a fresh Kaiser roll.

Diego's – El Santo's Stuffed Chili Bomb

Grass-fed Portsmouth all beef 1/2 lb. burger stuffed with Oaxaca cheese & grilled jalapeno, served on a toasted local bun with shaved lettuce, beef and pork ancho chili and avocado crema served with house spicy fries.

Gas Lamp Grille – Gas Lamp BBQ Burger

8 oz. Angus beef patty, pulled pork tossed in house made BBQ sauce, cheddar cheese and crispy onions on a brioche roll.

The Grill at Forty 1 North – Surf & Turf Burger

Prime dry aged beef and butter poached lobster topped with roasted tomato and parmesan.

Gulf Stream Bar & Grill – Cajun Burger

Ground beef, ground pork and chopped Andouille sausage with vidalia onion, green bell pepper, scallion, Cajun seasoning topped with Vermont cheddar cheese and caramelized onions on a ciabatta roll.

Harry's Bar & Burger – M.O.A.B. (Mother of all Burgers)

Hereford beef, American cheese, Hickory smoked bacon, Portobello mushroom, fried onion strings, lettuce & pickle.

Jo's American Bistro -- BBQ Bomb Burger

Barbecue spice infused natural ground beef patty topped with roasted jalapeno peppers, BBQ glazed house pork belly, and melted cheddar cheese, topped with frizzled onion straws, and drizzled with Carolina style "Que" sauce. Served on a griddle-toasted Kaiser Bulky roll.

Johnny's at Atlantic Resort – The Popeye

8-oz. burger topped with spinach & artichoke dip and red onion on a focaccia bun.

Judge Roy Bean Saloon - Jalapeno Popper Burger

Beef patty topped with jalapeno jam, fried cheese croquette & arugula.

La Forge Restaurant -- The Crowley Burger

Beef patty with truffle aioli, gruyere cheese, creminis, tempura cornichon on a brioche bun.

Le Central -- The Pagaille

2- 4-oz. brisket burgers with house bacon, gruyere sauce (gruyere cheese, cream, porcini), Lucky's tomatoes, Boston lettuce, house pickles on brioche.

Localz Kitchen & Cocktails – The Localz Burger

Angus beef topped with chili and mac and cheese on a brioche roll.

Midtown Oyster Bar – Good Burger

10-oz. ground beef burger, Gruyere cheese, Applewood smoked bacon, onion Jam on a toasted brioche bun.

The Mooring – Crispy Angel Burger

House brisket blended burger, local smoked oyster spread, caramelized onion, swiss cheese, fried oysters and pickles on a Kaiser bun.

One Bellevue at Hotel Viking – The Farmers Burger

House-ground recipe, aged Vermont cheddar, Applewood smoked bacon, pickled onion, Frisee lettuce, Sunny Side Farm Fresh egg.

The Regent Lounge at Gurney's Newport – Gurney's Burger

Gurney's beef burger topped with Vermont cheddar, bacon, caramelized onions and Thousand Island dressing.

Saltwater at Newport Harbor Hotel – Mega Truffle Mushroom Burger

8-oz. Prime short rib and ground chuck burger topped with Swiss cheese, grilled Portobello, avocado, Applewood smoked bacon, fried crispy onions, Heirloom tomato and Bibb lettuce then smothered in truffle mushroom aioli on a grilled brioche.

Skiff Bar at Newport Marriott – Chorizo Bacon Burger

Chorizo-beef patty topped with bacon, sautéed onions & peppers, pepper jack cheese, with an herb mayo.

Speakeasy Bar & Grill – Fork & Knife Burger

10-oz. double burger with chourico, bacon & cheddar loaded potato skins as the bun, lettuce, tomato, jalapeno and sour cream.

Spiced Pear at The Chanler – The Chanler Burger

Angus beef patty topped with blue cheese, Bibb lettuce, tomato, red onion, remoulade on a brioche bun.

The Surf Club – OG Burger

10-oz. ground beef, American cheese, butter lettuce, sliced tomato, house-made ketchup, mayonnaise & dill pickles on a toasted sesame seed bun.

Tickets Bar & Grill – The Touchdown

Beef burger served between potato skins with cheddar cheese, bacon, sour cream and chives.

Vanderbilt Grille -- Grace Burger

8-oz. House blended beef aged cheddar cheese, Applewood smoked bacon, truffle aioli, arugula, tomatoes, pickled onion served with truffle fries.

The Wharf Pub – The Antipasti Patty

An Italian take on this all American classic featuring a grass-fed Portsmouth all beef 1/2 pound burger on a grilled ciabatta roll with Prosciutto De Parma, lemon dressed arugula, fresh mozzarella, balsamic peppers, onions and RI mushrooms and topped with cherry pepper aioli served with a side of herb truffle tater tots.

White Horse Tavern – The Smoky Duck

Half pound chuck burger, duck confit, Lille Colummiers cheese, caramelized shallot and smoked tomato jam with charred Shishito peppers.