



BURGER KITCHEN • LOUISVILLE, KY

EST 2011



AS FEATURED ON FOOD NETWORK'S DINERS, DRIVE-INS AND DIVES.

Grind Burger Kitchen began in the spring of 2012 as Grind Gourmet Burger Truck. For two years owners Liz and Jesse Huot ran the food truck building acclaim and a reputation for quality. In 2014 they opened their first brick and mortar restaurant in a small, unassuming cinder block building on Preston Highway near the fairgrounds. Grind Burger Kitchen quickly out-grew that location and in under two years had found a new home east of downtown in the NULU neighborhood. In December 2017 the Huots opened a fun new restaurant concept, Oskar's Slider Bar, serving creative sliders and pulling inspiration from American comfort food and their Nordic heritage.

Due to nation wide cost increases, supply shortages, and an increase in wages and benefits for our team some of our prices have changed. We appreciate your continued support

GRINDBURGERKITCHEN.COM

BURGERS

MEDIUM RARE ● warm red ● **MEDIUM** ● warm pink ● **MEDIUM WELL** ● a little pink ● **DINER STYLE** 2 thin patties - well

Each of our burgers comes with choice of side. All burgers are 1/3lb of house ground, hand-trimmed, grass-fed beef, and cooked to order.

- Grind (our build-your-own option)**.....\$15
burger, lettuce, tomato, red onion, choice of one cheese
OPTIONS: American, cheddar, pepper jack, swiss, pimiento
- B&B**.....\$16
burger, Brie cheese, bacon, smoked habanero jam
(No substitutions to this one. That means no lettuce or tomato either. Trust us. It's awesome)
- Southern**.....\$16
burger, sharp cheddar pimiento cheese, bacon, spicy dill pickles
- Chain**.....\$14
burger (cooked diner-style), American cheese, spicy dill pickles, smoked ketchup, yellow mustard, red onion
- Pork**.....\$15
pork ground with apple, onion and garlic. Bacon jam, arugula, mustard & ale white cheddar
- Veggie (featured on Food Network's Diners, Drive-ins and Dives)**.....\$14
house made pattie. A blend of chickpeas, lentils, quinoa, mushrooms and roasted veg with smoked ketchup, letuce, tomato, onion. (get it on a vegan bun - \$2.50) Add cheese - \$1.15

ADD-ONS

- | | | | |
|---------------------------------|--------|--------------------------------|-----------|
| Bacon | \$1.50 | Dukes Mayo/Heinz Ketchup | No Charge |
| Gluten Free/Vegan Bun | \$2.50 | Smoked Ketchup | \$0.50 |
| Extra Cheese | \$1.15 | Spicy Dill Pickles | \$0.50 |
| Fried Egg (sunny or hard) | \$2.00 | Ghost Chili Mayo | \$0.50 |

SANDWICHES + SALADS

Each sandwich comes with choice of side.

- Cuban (featured on Food Network's Diners, Drive-ins and Dives)**.....\$16
pork belly, Kentucky ham, Swiss cheese, spicy dill pickles, garlic mayo yellow mustard
- Adult Grilled Cheese**.....\$12
American, gouda, chipotle colby, seared green tomato, smoked habanero honey
- Chicken Sandwich**.....\$14
thigh cooked in adobo then seared, fire roasted poblano pepper, charred corn mayo, arugula, pepper jack
- Fish sandwich**.....\$16
fried Mahi Mahi, avocado, citrus slaw, jalapeno crema
- What the Kale!? Salad**.....\$9
Green Goddess dressing, radish, pumpkin seeds, shallot, parmesan (can be made vegan upon request) Add adobo chicken \$4

DRINKS **COCKTAIL + BEER LISTS AVAILABLE**

- Fountain Drink (Coke products/Ale-8)**.....\$2.50
- Bottled Sodas**.....\$3.50
Mexican Coca-Cola, Sprecher's: Root Beer, Orange, Cream Soda
- Topo Chico Sparkling Mineral Water**.....\$2.50
- Icelandic bottled water**.....\$2.50

SIDES

- House Cut Fries**\$4
- What the Kale!? Side** ...\$5
Green Goddess dressing, radish, pepitas, shallots, parmesan.
(Can be made vegan upon request)
- Brown Butter Brussels**\$6
citrus and brown butter vinaigrette.

EXTRAS

- Served in a 2oz. ramekin.
- Grind Smoked Ketchup**.....\$1
- Habanero Honey**\$2
- Ghost Chili Mayo**\$1
- House Ranch**\$1
- Habanero Jam**\$1

Desserts from our own

SMØR
NORDIC BAKERI