

Burgers Beyond Borders

Our 1/2 lb. beef burgers are Summits signature blend of **100% SIRLOIN** and are "*Summit-ized*" with our own 21-spice Summits blend of seasonings.

Always served on a Brioche Bun with fries.



ORIGINAL BURGER*

Lettuce, tomato, onion, garlic pickle slices, ketchup, mayo, and mustard. 10.99

MUSHROOM SWISS BURGER*

Sautéed 'shrooms, Swiss cheese, caramelized onions, lettuce, tomato, ketchup, mayo and mustard. 11.99

THAI BURGER*

Soy-ginger glaze. Sautéed red peppers, sautéed green peppers, Asian slaw, Swiss cheese, wasabi mayo, Thai peanut dressing, sesame seeds, grilled shrimp. 13.99

PATTY MELT*

Caramelized onions, Swiss cheese, 1000 island dressing. Served on toasted rye. 10.99

MONT BLEU BURGER*

Bleu cheese, Applewood smoked bacon, caramelized onions, lettuce and tomato. 11.99

THE TOWERING INFERNO*

The hottest burger in Atlanta

Buffalo wing sauce, habanero pepper mash, Sriracha, wasabi mayo, habanero jack cheese, lettuce, tomato. 13.99

HORSERADISH ONION BURGER*

Caramelized onions, horseradish cream sauce, Applewood smoked bacon, garlic cream cheese, lettuce and tomato. 12.99

CALIFORNIA CRUNCH BURGER*

Bacon, guacamole, pepper jack cheese, garlic pickle slices, lettuce, tomato, onions, chipotle mayo, Dijon mustard and fried onions strings. 12.99

KENMORE BURGER*

Sautéed mushrooms, caramelized onions, Applewood smoked bacon, Swiss cheese, cheddar cheese, ketchup, Dijon mustard, mayo, lettuce and tomato. 11.99

Sub a Patty

American Kobe*
1.99

Prime*
1.99

Ahi Tuna*
1.99

Turkey Burger
no charge

SIGNATURE Burgers



THE RISING SUN*

1/2 pound 100 percent American Kobe burger.

Cheddar cheese, Applewood smoked bacon, wasabi mayo, lettuce, tomato, and onion. 13.99

ROASTED GARLIC PRIME BURGER*

1/2 pound 100 percent pure prime burger.

Roasted garlic, cream cheese, crumbled bacon, garlic aioli, garlic dill pickles, lettuce, tomato, Dijon mustard and caramelized onions. 13.99

LOUISIANA PURCHASE*

Blackened Summits burger.

Caramelized onions, Cheddar, Applewood bacon, garlic pickle slices, lettuce, tomato, and Boom Boom sauce. 12.99

SANTA CRUZ TURKEY BURGER

Seasoned turkey burger, fried egg, Swiss cheese, guacamole, chipotle mayo, lettuce, tomato, and caramelized onion. 12.99

*KOREAN BBQ AHI TUNA BURGER

Sesame pepper encrusted ahi tuna, Korean BBQ sauce, wasabi mayo, jalapeno cole slaw. 12.99

HARVEST BURGER

Hearty veggie patty (rye, bulgur, brown rice quinoa, roasted corn, black beans), caramelized onions, sautéed mushrooms, lettuce, tomato and mayo. Black beans on the side. 10.99

Poultry.
Fish.
Vegetarian.

Served on a freshly baked Brioche Bun

* Items such as Ahi Tuna, Kobe Burgers and Prime Burgers may be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

THE ULTIMATE Burger EXPERIENCE



Think about a burger.... *Hold that thought ...*

Now cast it aside and think again.

Our burger offerings will *completely redefine your notions* of what a burger is and will demonstrate what it can be!

BYOB ... build your own burger

STEP 1 CHOOSE YOUR PROTEIN

PRIME BURGER *

The word prime is a quality grade given by the US Department of Agriculture to describe the highest quality beef in terms of flavor, tenderness and juiciness. Less than 2% of all beef produced in the US will earn the "Prime" designation. With its abundant marbling our fresh, USDA prime chuck patty overwhelms you with beef that contains the most flavor of any burger. Using only whole muscle chucks, the balance between flavor and consistency provides an incredible eating experience. 12.99



AMERICAN KOBE *

American Kobe refers to cuts of beef from Japanese Wagyu cattle that are crossbred with Black Angus American cattle. The meat is generally considered to be a delicacy renowned for its flavor, tenderness, and well marbled texture.

The Dom Perignon of the varietal beef. 12.99

SUMMITS BLEND *

Made locally for us, our signature burger is a perfect blend of meats from a combination of Georgia and Midwestern steers. The unique grinding process creates a soft airy texture and a strong steak flavor.

A Classic. 10.99

HARVEST BURGER

The veggie burger you've been waiting for.

Wholesome ingredients like brown rice, quinoa, bulgur, and other vegetables are combined into an all-natural, fiber rich patty with the texture of an actual meat burger. 10.99

AHI TUNA *

Sesame pepper encrusted Ahi tuna lends itself to be a wonderful non red meat option. 12.99

TURKEY PATTY

Fresh ground turkey blended with house spices presents a juicy and flavorful alternative to beef. 9.99

STEP 2 CHOOSE YOUR BREAD



BRIOCHE BUN | RYE BREAD

TEXAS TOAST

GLUTEN FREE BUN 1.49

STEP 3 CHOOSE YOUR CHEESE



Roasted Garlic Cream Cheese 1.29

American .99

Bleu Cheese Crumbles 1.99

Cheddar .99

Mozzarella .99

Queso Blanco .99

Swiss Cheese .99

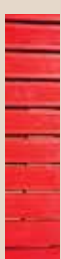
Smoked Gouda 1.49

Habanero Jack 1.49

Pimento Cheese 1.49



STEP 4 CHOOSE YOUR TOPPINGS



From the Farm

Applewood Smoked Bacon 1.49

Genoa Salami 1.49

Chili 1.49

Corned Beef 3.99

Fried Egg .99



From the Sea

Grilled Shrimp 3.99

Fried Shrimp 4.99

Grilled Calamari 3.99

Fried Calamari 3.99



From the Chef

Umami Sauce (No Charge)

Garlic Aioli (No Charge)

Habanero Pepper Mash 1.29



From the Garden

Lettuce (No Charge)

Tomato (No Charge)

Garlic (No Charge)

Raw Onions (No Charge)

Pickle Slices (No Charge)

Crispy Onions .99

Caramelized Onions .99

Mushrooms .99

Green Peppers .99

Pepperoncinis .99

Spinach .99

Jalapenos .99

Jalapeno Cole Slaw .99

Sauerkraut 1.29

Guacamole 1.49

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