

HEADLINE: No beef here: Burger and Bowl is a hit

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STORY TEXT:

Restaurant Review is a recurring column with the goal of highlighting new and overlooked restaurants in the Bowling Green community.

Burger and Bowl is one of the newest additions to Bowling Green's diverse group of culinary options. Located on 1131 Fairview Avenue, Burger and Bowl is the first business open to the public in the new, ultramodern Fairview complex. The calm lighting, emphasized by the dark wooden and brick walls and the shiny black flooring, gives a good mix of modern and rustic atmosphere to the building. The friendly staff is willing to help from the moment you enter until the moment you leave, although it's easy to order, pay and eat without any assistance thanks to the self-service stations. The menu may seem limited at first, but the ability to mix and match bowls, proteins and sides ensures that you never have to eat the same thing twice.

Gwen: I ordered the Icon Melt, a melt with two patties, Swiss and American cheese, lettuce, tomato, avocado, caramelized onion, and Novo sauce on sourdough bread. This melt kept me hooked from start to finish. It was packed full of juicy condiments that all complimented each other and made the melt nearly perfect. The Novo sauce really completed the taste of the burger; it was savory and exceeded the typical ketchup and mayonnaise found on most burgers. There was a plentiful amount of fries, all of them thin and crispy, and the Novo sauce also took them to a whole new level. This Icon Melt has put all other burgers to shame, and I will definitely have to visit Burger and Bowl again.

Hemi: I ordered the BBQ Burger, a black Angus burger with American cheese, lettuce, an onion ring and housemade BBQ sauce on a pretzel bun. Burgers are without a doubt my favorite food, and this was one of the best burgers I've tried in a long time. The BBQ sauce had a strong smoky but sweet flavor, which defined but didn't overwhelm the taste of the burger. The pretzel bun added a unique texture and a strong flavor that blended well with the rest of the ingredients. The fresh lettuce and onion ring, while not being very present flavors, helped bring together the rest of the burger, while the melted cheese held it all together and accentuated the "American taste" of the burger.

Cole: I ordered a modified Icon Cheeseburger and a caramel iced latte. My cheeseburger had ketchup, American cheese and pickles, all on a potato bun. Most of Bowling Green's burger restaurants are fast food chains, so it was nice to eat a gourmet burger for once. I thought the cheeseburger was perfectly cooked, and the pickles gave it the brine that it needed. The size of the beef patty was just right to where I didn't feel bloated afterwards. As for the caramel iced latte, I thought it was too bitter, so I did have to add a pack or two of sugar to sweeten it. It still complemented my burger surprisingly well, and I'm curious to try one of their other brews. I would definitely go to Burger and Bowl again.