WHAT A BURGER
A doughnut, an egg, bacon and two beef patties join forces in this epic face-stuffer at Broadway Diner
PAGE 10

WRAPPER’S DELIGHT
Sink your teeth into an Asian-inspired twist on the Philly cheesesteak and a Mediterranean hummus wrap
PAGE 11

Whether you want something indulgent, quick or healthy, Vox has your guide to the top midday fare from 21 local restaurants
PAGE 8
A new dish bursts with flavor

**BRIE BURGER**

**COLEY’S AMERICAN BISTRO, $9.95**

Brian Coley sees a lot of familiar faces at his restaurant, Coley’s American Bistro, and he likes to give them something new when they come in.

“We know we have a small menu, so we try to keep things fresh,” Coley says. With that goal in mind, the restaurant has swapped out its Gorg Burger for the Brie Burger.

The new dish is simple. An 8-ounce grilled patty spiced with salt, pepper, garlic and Worcestershire sauce is topped with melted Brie cheese, caramelized onions and dried cranberries. A Kaiser roll seals in all the flavors.

It’s the unexpected sweetness that sets this burger apart. The flavors of the Brie, onions and cranberries pair perfectly with the expected saltiness of a well-spiced burger.

Right at the end of a satisfying bite, you can taste the perfect balance of sweet and salty. A few renegade cranberries, the real MVP of this dish, will find their way between your teeth and give you that last hit of tartness. They’re like cranberry Gushers bursting with flavor.

Chef Ian Heckart has been making the burger at home for years and asked Coley to add it to the menu. “I thought it would fit the menu because I know it’s good, and I’ve never seen it anywhere else,” Heckart says.

The Brie Burger first appeared as part of a slider tray Heckart put together for a Logboat Tap Takeover at the beginning of March, and it premiered as a lunch special the following week. Coley says customer response will determine how long it stays on the menu, but so far, it’s been thumbs up across the board for the Brie Burger.

15 S. Sixth St., Mon.–Thurs., 11 a.m. to 2 p.m., 4–10 p.m.; Friday, 11 a.m. to 2 p.m., 4–11 p.m.; Saturday, 11 a.m. to 11 p.m.; Sunday, 4–9 p.m., 442-8887

When Worlds Collide

**BROADWAY DINER, $8.25**

**Indulge in this super burger**

**BY RYAN LEVI**

Jim Janes has been a regular at the Broadway Diner since his high school days in the early 2000s. Eventually, he built a relationship with owner and operator Dave Johnson, who used to ask Janes and his friends to try new dishes Johnson had created.

At one of these late-night tasting sessions, the When Worlds Collide Burger was born. And it’s a doozy.

Johnson stacks two quarter-pound Missouri beef patties, two slices of American cheese, two pieces of Patchwork Farms bacon and a sunny-side-up Stanton Brothers egg between a split and grilled homemade yeast doughnut.

“It’s a knife-and-fork burger,” Johnson says. “You can’t pick that up. It’s too hot. It’s too messy.”

As over-the-top as it looks from the outside, the burger’s taste is relatively understated. The doughnut is light, and its sweetness permeates the burger in each bite. Fans of dipping bacon in maple syrup will find a similarly pleasant mix of sweet and meat in this dish.

The crunch of the grilled doughnut and the bacon balances the gooey egg yolk, which runs into the other ingredients and ties the flavors together. Preserving the structural integrity of the yolk for that first bite is one of the keys to eating this dish.

Johnson says the burger is open to modifications — one burger patty instead of two, a non-sunny-side-up egg, a different kind of doughnut — for those intimidated by its size, but people shouldn’t be worried. This “high-calorie bedtime snack,” Janes says, works just as well as a high-protein, midday nosh.

22 S. Fourth St., Mon.–Sun., open 24 hours, 875-1173
GRILLED EGGPLANT SANDWICH

Not all vegetarian sandwiches lack the best part: the juicy patty. Murry’s Grilled Eggplant Sandwich mixes things up with a few slices of eggplant that serve flavor with a side of deep savor.

The Grilled Eggplant Sandwich has been a staple on the Murry’s menu for nearly 18 years. It stands alongside the J.P.’s Grilled Cheese on the vegetarian menu but serves as a healthier alternative to the four-cheese, dairy-laden meal.

This quick, simple sandwich packs flavor with just a few ingredients. Two slices of lightly salted and peppered eggplant are grilled until tender and rest between pieces of lightly toasted French bread. A slice of pepper jack cheese melts over the edges, and just-warmed roasted red pepper, a splash of Italian dressing and parsley are sprinkled over the sandwich.

Gil Laboy, kitchen manager at Murry’s, says the sandwich is perfect for vegetarians looking for a healthy but filling sandwich. The combination of grilled and roasted veggies with a slightly hot pepper jack cheese, he says, “is just a well of flavor in your mouth.”

The grilling process brings out much of the eggplant’s squash-like taste, says Chad Folkerts, chef at Murry’s. Once cooked, the eggplant takes on a soft, spongy texture that’s offset by the crispiness of the thick bread. The faint sweetness of the red peppers balances the tangy Italian dressing and completes the delectable meal.

The sandwich itself is distinct in its ingredients, but the presentation is the real eye-catcher. The colorful array of red peppers, deep-purple eggplant and golden-brown bread draws the eye.

“Once you see the sandwich, you will ask the waitress, ‘What’s that?’” Laboy says. “It’s unique. It’s different. You can get it every day, all day long.”

3107 Green Meadows Way, Mon.–Sat., 11 a.m. to 1:30 a.m., 442-4969
Local restaurants provide quick and health-conscious eats that go beyond the grain

BY KAYLA NELSON

Sometimes grabbing a quick meal in the middle of the day means sacrificing healthy choices in favor of flavor. But at these three businesses, that’s not the case. With healthy eating this convenient, you can have the best of both worlds.

Lucky's Market

*Lucky’s Market* has pretty much anything a health nut could want. The grocery store is stocked with organic, specialty and gluten-free options, as well as a bakery, deli and sushi and salad bars. The deli offers sandwiches and house-made pizzas, all with fresh ingredients.

Culinary manager Travis Metcalf recommends the salad bar, which has a variety of healthy options and toppings. But he says his favorite is the pizza.

“I like them all,” Metcalf says of the pizza options. “That’s my go-to. On my days off, I’ll grab a slice and then add a salad. It’s a great on-the-go option.”

The two healthiest pizza options are the *Garden Vegetable and Pesto Pizza* and the *Caprese Pizza*, $2 per slice. The former is topped with basil pesto, shredded mozzarella, bell peppers, mushrooms, onions, grape tomatoes, Kalamata olives and goat cheese. The Caprese Pizza includes fresh mozzarella, grape tomatoes, fresh basil, garlic confit and a drizzle of extra virgin olive oil.

111 S. Providence Road, Mon.–Sun., 7 a.m. to 10 p.m., 442-2128