

FOOD

## Burger Hunt

Murdoch's Bar & Grill

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**Burger:** The Murdoch Burger: a fresh eight-oz. beef patty blended with roasted red peppers and caramelized onions. It comes on a lightly toasted bun topped with shredded lettuce, tomato, a giant slice of pickle, peameal bacon, provolone cheese and crispy battered onions (\$10; \$8 on Wednesdays).

**Sides:** Choice of soup, fries, house or Caesar salad. Upgrade to sweet potato fries or onion rings for \$2.

**Atmosphere:** A community-minded pub named after George Murdoch, the first mayor of Calgary. In typical pub fashion, the room is decorated in many shades of brown.

**Menu:** Murdoch's uses local ingredients when possible, enhancing a fairly standard pub menu of appetizers, soups, salads, burgers, sandwiches, pizzas and a few entrees.

**Decision:** The addition of the roasted peppers and onions into the patty was a nice touch. The burger ended up getting a flavour boost without suffering any loss of textural integrity. The peameal was grilled, a great, subtle enhancement. The crispy onion strings were visually pleasing when my burger arrived open-faced, but the end product would have been just fine without them. As soon as they were combined into the full burger, they lost their crunch.

By and large, this was a great pub burger. The attention to detail and subtle choices like provolone over more traditional options make a difference and, in this case, made for a tasty meal.



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