


**THE AMERICAN EXPRESS® BUSINESS GOLD REWARDS CARD.
BUILT FOR BUSINESS OWNERS**

TRY IT FOR A YEAR. FREE.

[Apply Now](#)



They know how to craft a burger

By ANNE MARIE MALES

Last Updated: 7th June 2009, 4:12am

I've never been a huge fan of hamburgers.

There's an uninspiring bun (usually on the stale side) and a grilled or fried piece of ground beef. Big whoop. That's why folks typically slather so many condiments on a burger -- to give this tasteless little combo some desperately needed flavour.

But in recent years, the burger has experienced a Renaissance of sorts. They're turning up on plenty of mid- to fine-dining menus around town (the one at Weezie's is sure worth trying) and a bevy of new burger joints that are a complete different species than the ubiquitous Golden Arches have found a ready audience.

These new-style joints all seem to be singing from the same songbook. Triple A Canadian beef, never frozen. Check. Designer pop instead of the national brands. Check. Chi-chi ingredients like gorgonzola and roasted red peppers. Check. And ground beef alternatives like veggie patties or lamb. Check and check.

King Street's Craft Burger has stuck to that formula, big time. And the result is a restaurant that's hopping with hungry lunch time office folks and "I don't feel like cooking dinner" local condo dwellers.

The Signature Craft Burger (\$6.95) consists of a six-ounce never-been-frozen patty, charbroiled to perfection and served with mushrooms, rosemary garlic mayo, lettuce and tomato.

One bite and I am hooked. It is super juicy/greasy, probably a heart attack waiting to happen, but thoroughly delicious. Other burger options include veggie (\$6.95), lamb (\$7.15) and the popular craft spicy (\$6.95) with chipotle mayo and caramelized onion. The extras list (\$1.25) includes smoked Canadian cheddar, mushrooms and avocado.

Onion rings (\$2.95) are massive, overly breaded affairs that will leave you wondering what happened to the onion. Better bets are the fries (hand-cut daily, \$3.95) or the mixed greens (\$3.95.) Old-fashioned milkshakes (\$3.95) are more dessert than beverage, but well worth the calories.

Beverages include Boylan's vintage pop (\$2.25) and bottled water. Service is snappy enough, but long line-ups are not uncommon. Most of the action is take out -- there are a few tables so if you're looking to sit come early.

This might not be Toronto's best burger, but it's definitely top-ten material and well-worth a visit.

CRAFT BURGER

573 King Street West (Plus One Other Location)

416-596-6660

Hours: Monday to Thursday 11 A.M. to 10 P.M., Friday 11 A.M. to 11 P.M., Saturday Noon to 11 P.M., Sunday Noon to 9 P.M.

Dress: Come as You Are

Specialty of the House: Burgers

Burgers: \$5.65 - \$7.15

Licensed

Sun Rating: 3 1/2 out of 5