COLUMNISTS 365







HAWKEYE BURGER

## Foodie Garage Eatery

## By Danny Fairchild

It says right on Foodie Garage Eatery's menu that "IT'S ALL ABOUT THE BURG-ERS, BABY!" And who am I to argue? I would be wrong to argue. I would be damn foolish to argue. So most of these inches will be dedicated to the burgers. but it should be noted that Foodie Garage does a fan-damn-tastic breakfast until 11 a.m. But guess what? If you come in after 11 a.m., there's a burger for that. Let me introduce you to the Beefcake. It has cheddar, bacon, sausage, egg, and hash browns, served on two pancakes as buns. You know what that sounds like to me? Breakfast, vo. Loophole. Foodie Garage just works like that. I said "there's a burger for that" and that describes Foodie Garage better than anything else. They have a burger for everything, as you shall see. But first, let's talk about their new premises.

Foodie Garage Eatery moved from their place on University down to Central Avenue, and if you think the change of scene has changed these a-holes at all, you're a fool. Same garage theme. Like... EXACT same garage theme. Bunch of biker stuff to emphasize the garage theme. I didn't see a pin-up calendar anywhere, but if there is one, hopefully it's not in a place that's actionable. The bathroom cleanliness has continued to the new location, thankfully. Though the men's room door needs to be swung suuuuuper wide in order to navigate the annoyingly placed sink to get in. So you're giving everyone



BLAINE'S BADGER BURGER

passing by a total view of the scene of your crime. Like you're revealing a really bathroom-specific showcase showdown. So if that's a dream of yours, enjoy.

On. To. The burgers.

A burger for everything. And I mean everything. Hung over? I imagine MOST of their burgers would be good for that, but there's a burger literally called Chuck's Hangover. Unsure if it's named after Chuck, or a hangover Chuck once had, but with cheddar, egg, bacon, and hash browns, anything is possible. Another good postbreakfast breakfast item, too. Want to show what a big, tough toughie you are? I point you towards the super spicy Inferno, which features pepper jack cheese, plenty of jalapeños, and Foodie Garage's house nitro sauce. Want to die like a king? I direct your attention towards the Elvis, which comes crowned with Swiss cheese, bacon, and peanut butter. Just want the plain. black coffee of burgers? Foodie Garage doesn't have to get cute. You can just get a simple friggin' paragon of burgerdom.

Your friends here at 365ink didn't try any of the aforementioned burgers in our research. No, we each chased our fancy and found our burger matches. Then everybody shared with me so I could write this thing, and as a result, I found even more burger matches. Ready? Yeah, you are.

Want just a big ol' taste of lowa? There's a burger for that. It's aptly called the Hawkeye. We're talking one burger patty AND a pork tenderloin, oof. I have to stop for a break in listing the ingredients because I have the meat sweats after just mentioning the first two. Alright, then you got your cheddar, lettuce, tomato, and onion. That's lowa, right there. If you're thinking a burger patty AND a big ol' pork T is overkill, you may have a point. But you can take your point and shove it right up your butt. Because this burger is good. Is this heaven? No, it's the Hawkeye burger.



HORSHY BURGER

Want just a big ol' taste of Wisconsin? There's a burger for that. It's aptly called Blaine's Badger. I bet you already guessed there's fried cheese curds on it, haven't you? Anyway, there's fried cheese curds on it. AND cheddar. Yes, fried cheese curds AND cheddar. If there's such a thing as the cheese sweats, I'm there. But I ain't done. And neither are you. Daddy's gonna drive you over the top. Ready? Yeah, you are. Because Foodie Garage finishes off Blaine's Badger burger with bacon and sauteed onions. Mmm hmm. You're welcome. Now imagine actually eating it.

Want the prime rib of burgers at a not-prime-rib price? The Horshey is there for you. There was almost a fight as to who would get to order this one. I wanted it. Kristina wanted it. Her vitamin regimen has made her nigh invincible, however, so I backed down. The Horshey features two classic prime rib accompaniments, sauteed onions and horseradish sauce. I kind of undersold the onions there. Let me correct it. We're talking sweet, garlicsauteed onions. There. If you didn't want to eat this burger already, you sure as hell do now. You totally can. That's well within your power, if not your means.

Need a burger for the idiot friend who wanted to get pizza instead of burgers? To be clear, you don't need to take that idiot friend's feelings into consideration at all. They are wrong in this case and should just shut up about pizza when there's burgers like these. Buuut... maybe you owe that idiot friend money and you don't want them to bring it up. Then stuff a Borla's Pizza burger into their face. I don't have fond memories of pizza burgers. It sounds wonderful. But then you get some weird patty with weird stuff that's terrible at being both a burger and a pizza. A pizza burger doesn't need to be overly processed. The separate ingredients, other than the patty are processed enough. Pepperoni? Are you kidding me?



BORLA'S PIZZA BURGER

Anyway, Borla's Pizza burger is just simply a beef patty with sausage, pepperoni, provolone and cheddar, and pizza sauce. That's what a pizza burger needs to be.

As I mentioned before, the menus at Foodie Garage Eatery say in huge letters, "IT'S ALL ABOUT THE BURG-ERS BABY!" The letters are so big that they take up space from the many, many burger options. So you know they mean it. They mean it so much, they're kind of cocksure about it, like that one uncle you have but don't hang with outside of Thanksgiving. And I mean that fondly.



Foodie Garage Eatery 1046 CENTRAL AVE 563-845-0131 FACEBOOK.COM/FOODIEGARAGEDBQ Hours: Wed-Sat: 7 AM-8 PM; Sun: 7 AM-3 PM; Mon-Tue: Closed

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FROM NOBODY, BUT HE'LL
TAKE FOOD FROM ALMOST
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