

Our search for The Lowcountry's best handmade burgers continues... at Wren.



Jules: You know what they call a Quarter Pounder with cheese in France?

Brett: No.

Jules: Tell 'em, Vincent.

Vincent: A Royale with cheese.

Jules: A Royale with cheese! You know why they call it that?

Brett: Because of the metric system?

Jules: Check out the big brain on Brett!

- from Quentin Tarentino's "Pulp Fiction"



WREN Bistro and Bar

210 Carteret Street, downtown Beaufort

843-524-9463

THE WORKS

“It’s most of a cow and the top of the bun is another measurable elevation above sea level.” That’s how we described the burger at Wren back in 2009 for a *Moveable Feast*. This time we’re back specifically for the burger – a monster 14 ounce slab of choice ground beef topped with cheese (more on that later), lettuce, tomato, onion, bacon, etc. and served on a fresh roll with a mountain of crispy

pommes frites

. Tony Bourdain would be proud. He’d also know that you can’t rush perfection. This is not fast food – in fact, let’s be blunt about this. There are no two more offensive words in the culinary vernacular than “fast food.” In the decades since the golden arches became ubiquitous in this country the corporate armies of darkness – fueled by greed – have marched across the earth crushing all who oppose them. Okay, that might be a bit hyperbolic, but it’s pretty cool if you imagine Sean Connery narrating that last line. The fact remains that corporate logos bearing the clown, the crown and the pigtailed kid have heavily (and I mean that literally) influenced the way the world eats. But recent trends seem to indicate that a lot of us are literally fed up with what the big boys (and girl) have to offer and want something that looks and tastes more like the burgers dad flipped on the grill.

Dad could give himself a hernia lifting one of these babies. And here at Wren each and every burger



[Read more Burger Beatbackyardtours@gmail.com](mailto:Beatbackyardtours@gmail.com)