

# FROM THE GUT



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## Chop House Burger - Downtown Dallas - 6.4.14

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Chop, chop, chop, chop with them blades on the side.

The Brain's Take: Walking into Chop House Burger gave Burger Claus and I a completely different feeling than the one we received upon our last downtown Dallas burger adventure. Chop House felt legit. It felt authentic. There were no tchotchkes on the walls, no weird lights, no themed seating areas. It was simply a burger joint. When you walk in you immediately get into a line that is separated from the seating area by metal piping. Nice touch. To your right you will see a ginormous cow painted in sections. Each section labels which part of the cow it is. For example, if you don't know where flank steak comes from, you'll now see that part on this cow. Approach the counter and you're greeted by a most friendly staff. Place your order, grab a number, and take a seat on a bench or at the window seating facing Main Street. A cool little side note, the main seating is communal. This makes for great burgering. Trust me, I'm a doctor.

- The Burger: I had the Chop House Burger sans sauce. There's just something about black truffle sauce on a burger that this guy can't do. The burger itself is thick. It's definitely not like Burger House or Keller's. It's big and juicy. Somewhat like the burger at Origin Kitchen, this burger had a crispy exterior to it, which led to a moist and succulent inner patty. I didn't detect seasoning. So the beef is just beef. I honestly ate about half of the burger without ketchup and the other half with ketchup which is a huge deal for me. I once asked one of my sisters for ketchup for Christmas. I'm dead serious. I was 26. Okay, I was actually like 4, but who's counting. The bun is crispy and crunchy. Much like the lettuce except for the fact that one is bread and the other is, well, lettuce. The tomatoes were juicy and thick and the onions were grilled just right for me. The combination of it all came together to form a rather delicious sandwich.
- The Fries: Above and beyond. Let me first start by saying that the portion was very generous. Neither BC nor I could finish ours. The flavor was unique. I don't know what it was. It was almost like pure potato. Unadulterated and untampered with. They were fresh and crisp. My mouth is literally watering writing about them.
- The Service: It was great. The staff was super friendly. Like I wrote earlier, you wait in line, order at the counter, grab a number, and take a seat. Someone will bring your food to you. It's basically self service minus your entree.
- The Price: Just under \$9 for a burger and fries.

Folks, this was not my first foray into Chop House Burger. However, it was the first time I've eaten there since the birth of From The Gut. It's a place that anyone who likes burgers should make the trip downtown to go to. If you live or work downtown and you eat red meat, you have no excuse not to eat there. It's a great burger spot. Well done

chop house. I'll be back for more.

Rating: 8.5/10

 **TheBrain Dallas Burger chophouse**



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