1ST ANNUAL VEGGIE BURGER COMPETITION

Introducing The Contenders:

1. Farmstead (Vegan)
   Vegan cheese burger with grilled Portobello mushroom, marinated tofu, fresh avocado, vine ripened tomatoes and vegan cheese. Served every day at Lunch.

2. Devil’s Kraffhouse (Vegetarian or Vegan)
   "Chef Bonnie’s Delight" Vegetarian Burger (vegan without sauce)
   Grilled spicy chickpea patty topped with pico de gallo, grilled jalapenos, fried zucchini, guacamole, crisp lettuce and a garlic sriracha aioli. Served every day at lunch with fries or sweet pots.

3. Café Edens (Vegetarian)
   "A Superior Burger"
   Wheatberries, dried porcini mushrooms, olive oil, shallots, shiitake mushrooms, chickpeas, Bragg’s liquid aminos, carrot, egg, red onion, iceberg lettuce, cheddar cheese, special recipe guacamole, salt, pepper, served on a local made fresh Guglhupf brioche bun with your choice of Caesar Salad or Fries. Vegetarian. Available lunch and dinner everyday.

4. Divinity Café (Vegan)
   Spicy vegan burger with a patty made from local sweet potatoes, red quinoa, black beans & spices, topped with lettuce, tomato, house-made guacamole, and spicy house-made pickled jalapenos and onions. It’ll be served on local Kaiser rolls from Pittboro’s Bread Shop. It will be available from 11am-3 pm.

5. Marketplace (Vegetarian or Vegan)
   Vegan black bean/lentil burger with fresh pico, shaved lime red cabbage slaw & pickled onions on a slider bun.

6. Trinity Café (Vegetarian or Vegan)
   Vegan edamame burger, wasabi aioli & kimchee

7. Freeman Center (Vegetarian)
   Vegetarian black bean burger with grilled pineapple, avocado, crispy potato strings, Sriracha mayo. Served on homemade challah bun brushed with egg.

8. Skillet (Vegetarian or Vegan)
   "The Southern Luvn" - this is an everything southern burger patty made using collard greens, black eyed peas and grits
   Pan Seared Black eyed Pea & Collard Patty, Pimento Cheese, Fried Green tomato, "Tofaken", Red Cabbage Slaw served open faced on a Jalapeno Cheddar Corntortilla.

9. JB’s (Vegetarian or Vegan)
   "World Flavors" Burger - the base of the patty is black beans & sweet potato, binded w/ steel cut oats and seared on a wood burning grill.
   Black Bean & Sweet Potato Patty, Quinoa Relish w/ Tomato, Arugula & Sweet Pickled Peppers, Fontina Cheese, Smoked Red Onion, and Aji Chile Aioli on an Olive Herb Focaccia Bun.

Vote at each venue or online at the following link: http://bit.ly/VoteVeggies.