

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

BURGER BATTLE

The time has come for you to stop by Crown & Anchor and try out the winning burgers selected from our Chefs burger "cook off". Enjoy!!

\$33 plus gratuities



TANDOORI CHICKEN BURGER

By Chef Raja Sen

Tandoori Marinated Chicken, Special Sauce, Mint Chutney, Asian Slaw, Sesame Bun

With Spiced Fries

Chef Raj choose this type of burger as a way to show case his culture and cooking heritage, where he could combine this famous dish, chicken tandoori in a fun and contemporary way as a burger.

BANH MI BURGER

By Chef Cristina Mozzetti

Marinated Pork Patty, Pickled Vegetables, Spicy Mayo, Fresh Cilantro, Cucumber, Spring Onions, Brioche Bun

With Spiced French Fries

Chef Cristina has always loved the different flavors of Vietnamese cooking and the classic Banh Mi Sandwich is a favorite. She loves how the unique combinations of flavors and textures. The freshness of the herbs, the tang of the pickled vegetables and the slight heat from the spices combined on a buttery Brioche bun, are a fun fresh take on this Asian classic as a burger.



LET'S GO NUTTY (VG)(N)

By Chef Tameya Davis

Nut Burger Patty, Pecan, Walnuts, Jerk Coconut Sauce, Red Cabbage, Coconut Bread

With Onion Rings

Chef Tameya said she has always wanted to have some fun and create a Vegetarian Burger, so she went one further and created a Vegan Burger instead. She has created everything from scratch including the nut-based Patty and the plant-based coconut bread bun.



VG - Vegan / N - Contains Nuts

17% gratuities will be added to the menu price listed. Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.