



NEWS RELEASE

Burger Republic Announces Brunch Menu

Weekends just got better with BRunch

Nashville, Tenn., April 5, 2016 – Burger Republic, an original concept specializing in gourmet burgers, American craft beers and hand-spun milkshakes, today announced the addition of a specialty brunch menu – called **BRunch** – served every Saturday and Sunday from 10 a.m. to 3 p.m.

“We are a from-scratch kitchen with an unwavering commitment to quality in everything we do,” said Drew Jackman, who partnered with another industry veteran, Jeff Warne, to create Burger Republic. “That approach applies to **BRunch**, which features indulgent and sinfully good menu options. It’s a twist on what people have come to expect from us – delicious yet different offerings.”

The **BRunch** menu (<http://burgerrepublic.com/brunch/>) plays off the strengths of Burger Republic’s award-winning offerings. The **BRunch** burger is made with a seasoned sausage and beef-blend patty, country sausage gravy, Vermont white cheddar, an organic egg and Applewood bacon. The *Hangover Hash* begins with golden tator tots covered in fondue cheese, onions, peppers, bacon, seasoned sausage and beef, and topped with a fried organic egg. Other menu highlights include chicken sliders covered in country sausage gravy, and sweet potato tots tossed in cinnamon sugar and Vermont maple syrup.

New drinks include a **BRunch** cocktail made with Prosecco, fresh lemon, strawberries, basil and St. Germain Elderflower liqueur as well as two unique Bloody Marys (the *Hail-Apeno Mary* is made with house-infused jalapeno vodka). Another stand-out is the *Tennessee Mary*, featuring Heroes vodka, Jack Daniels, spicy barbeque sauce and Benton’s bacon.

About Burger Republic

Burger Republic was created to provide the best-tasting burgers and beverages at an affordable price. To make the perfect burger, Burger Republic starts with 100-percent fresh Certified Angus Beef that is hand-formed into a patty and cooked-to-order on a flat-top grill to sear in the juicy flavor. The beef is ground using a combination of cuts: brisket, chuck and short rib. Local and regional products play a key role in the line-up, such as Benton’s bacon and Charpier’s brioche buns.

For non-beef eaters, other sandwich possibilities include an all-natural ground turkey burger, an Ahi Tuna burger, all-natural chicken breast fillet, and a savory vegetarian patty made in-house with red beans. Burgers and sandwiches are paired with a hearty side. Selections include crisp tator tots, French fries, homemade chips, and creamy mac and cheese topped with Benton’s bacon. Lighter options include mixed salad greens and vegetable of the day. Several entrée salads round out the menu.

Beverages receive special treatment at Burger Republic, which offers 30 rotating craft beers on tap from America’s best brewers as well as 25+ milkshakes – from ice cream made in-house and handspun in both spiked and non-alcoholic concoctions.

The first Burger Republic opened May 23, 2012 in the Lenox Village Town Center development, just off Nolensville Road in southern Davidson County. The second location opened Jan. 23, 2014 in the Pine Street Flats building in the Gulch area of downtown Nashville. A third location is planned in 2016 for the new Providence Station complex in Mt. Juliet, located at 1984 Providence Parkway.

Since the first Burger Republic opened nearly four years ago, it has consistently been recognized in the best burger categories by readers of *The Tennessean*, *Nashville Scene*, and *Nashville Lifestyles*. It is the 2014 and 2015 winner of Nashville's *Battle of the Burger* competition, earning a spot in at the World Food Championships. In 2014 Burger Republic placed fifth overall in the burger category of the WFC.

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To learn more about Burger Republic, visit www.burgerrepublic.com

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