



NEWS RELEASE

Burger Republic Named Top 10 Best Burger in America By TripAdvisor

Nashville, Tenn., July 16, 2018 – [Burger Republic](#), an original and “fiercely independent” local concept specializing in gourmet burgers, American craft beers and hand-spun milkshakes, was named one of the top 10 burgers in America according to a new list from TripAdvisor that analyzed millions of user reviews and rankings. It is the only top 10 burger in Tennessee.

“What an honor,” said Drew Jackman, who partnered with another industry veteran, Jeff Warne, to create Burger Republic. “Our motto is to ‘defend quality’ in everything we do, and this ranking is an affirmation on that promise. It reflects the work of our fantastic team, and we are truly humbled to be listed among America’s best of the best!”

Jackman added that the ranking is especially gratifying, given TripAdvisor’s status of being the world’s largest travel site. “I think this means travelers in particular want an authentic, local place to go for a premium burger — not something they can also find in their own home town. As Nashville continues to experience a proliferation of burger concepts from other cities, it’s nice to be recognized as a great locally owned and ‘available-only-here’ place to eat and drink. Plus, we offer a full-service dining experience, which is different than a lot of restaurants these days.”

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, 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 opened Jan. 12, 2017 at the Providence Station complex in Mt. Juliet. The fourth location opened Oct. 7, 2017 at the Fountains at Gateway complex on Medical Center Parkway in Murfreesboro.

Since the first Burger Republic opened six years ago, it has consistently been recognized in the best burger categories by readers of *The Tennessean*, *Nashville Scene*, and *Nashville Lifestyles*. Recent accolades came via MSN: <https://www.msn.com/en-us/foodanddrink/restaurantsandnews/the-50-best-burgers-in-america-by-state/ss-BBBd31R?ocid=spartanntp&fullscreen=true#image=42> and TripAdvisor: <https://tripadvisor.mediaroom.com/2018-07-11-TripAdvisor-Serves-Up-Americas-10-Best-Restaurants-for-Burgers>.

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