

West Side Market Café  
Chef: Ian Scoville  
216.579.6800

### **Shroomburger**

Ingredients:

Granulated Garlic

Onion Powder

Thyme

5 lbs. Local Ground Chuck

3 lbs. Roast Mushroom Blend of sliced oyster and shiitake mushrooms.

3 Extra Large Eggs for Binder

Caramelized Onion Bacon Jam

1 lb. Thin Sliced Yellow Corn

1 lb. Bacon ½" dices

Blend with a Balsamic Vinegar Reduction

Brioche Bun

Arugula and tomatoes for garnish

Season mushroom blend with granulated garlic, onion powder and thyme. Oven roast for 30 minutes.

In a cast iron skillet, sear burger

Finish on char broiler

Top with Middlefield Swiss

Top with caramelized onion bacon jam

Place burger on a grilled brioche bun.

Top with arugula and sliced tomatoes.

Serve with fries