



Creekside is participating in The James Beard Foundation's (JBF) Blended Burger Project™, a nationwide initiative that challenges chefs to make a "blended burger" by blending ground meat* with finely chopped mushrooms to create a delicious, healthier, and more sustainable burger. Blending meat with mushrooms reduces calories, fat, and sodium while adding important nutrients like vitamin D, potassium, and B vitamins. A blended burger also brings more sustainable, plant-based items to menus allowing Americans to enjoy the taste and flavor of the burgers they love, knowing it's a healthier and more sustainable preparation.

Our blended burger is "The Drunken Bison Burger".

Ground bison meat mixed with portobello mushrooms simmered in red wine then stuffed with aged goat cheese brined in red wine.

Patty is topped with red wine/vinegar BBQ sauce, fried shiitake mushrooms, arugula, pickled onions and served on brioche bun.

Choice of one side dish. \$13.95



**Everyone is invited to vote for our Blended Burger at
jamesbeard.org/blendedburgerproject**

Help us to win a trip to cook at the Blended Burger Project™ event in New York City. By casting a vote, one of our guests could also win an all expense paid trip for two to the Blended Burger Project™ event at the historic James Beard House!