



**THE AUTHOR OF HAMBURGER AMERICA,
GEORGE MOTZ,
FLIPS FOR FIVE OF THE BOROUGH'S BEST PATTIES**

Just a few years ago, the burgerscape in Queens was grim. Options were limited to diner patties of questionable origin and neighborhood bars serving greasy, late-night nourishment to drinkers. Today much has changed, and quickly. Surveying a much brighter field of contenders, I humbly present the list of my top five burgers in Queens today, burgers that should not be missed.



The Burger Garage

When brothers Jim and Adam Pileski were in search of a place to plant their burger roots they chose Long Island City because of its lack of decent burgers, not to mention the nearby Citigroup building and condominium com-

plexes. Clearly the gamble paid off: On opening day last summer, a line of hungry burger lovers snaked around the corner.

The Pileskis hail from the family that opened the well-known steakhouse The Palm, so their pedigree is sound. Jim takes great pride in his onions and it shows—the fried onion strings on the menu are similar to The Palm's but even better. And if you ask for caramelized onions on your burger, prepare for a taste explosion.

Pat LaFrieda supplies the beef for The Burger Garage, so again there's no need to overpower the burger with excess toppings. I know a few people that swear by the double cheeseburger but it's almost too much for the toasted potato roll to handle. Instead, get a pair of singles with the aforementioned onions and you'll be in hamburger heaven. Wash it down with New Orleans' famous Abita root beer (on tap!) and leave happy.



A double cheeseburger with caramelized onions at The Burger Garage



The Pileski brothers



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