



The logo features the word "Sheridan" in a white, cursive script font with a red outline, set against a background of radiating red lines. Below it, the words "BURGER" and "TOUR" are stacked in a bold, white, blocky font with red outlines. At the bottom, a red banner contains the hashtag "#SHERIDANBURGERTOUR" in white, uppercase letters.

In honor of one of our favorite holidays – National Cheeseburger Day Sept. 18 – we hit up the Sheridan burger scene for a tour of some of the best burgers around town. Using the scientific method of random selection, we threw on our yoga pants and visited five eateries for a gut-busting excursion of some of Sheridan’s hippest and most eclectic, off-the-beaten-track burger spots.

By: *Jen Kocher*

PHOTOS: TAYLOR HELTON



1ST STOP
THE BURGER WAGON

JAMIE SEAMAN HAS BEEN COOKING UP BURGERS WITH A SMILE FOR THE PAST 17 YEARS!

TUCKED OFF BUSY COFFEE AVENUE in the Wyoming Downs parking lot across from Plains Tires, The Burger Wagon food truck was an obvious destination. Through the window, owner Jamie Seaman took our order as she walked us through the long list of toppings and condiment choices to customize our cheeseburgers to spec, adding a hefty side order of fries with her special seasoning (the 1/4 for \$2.50 could easily feed three!) and secret sauce.

“You’ve come to the best place first,” Seaman confidently informed us as she turned to the grill and got to work. She’s been doing this for 17 years, she said, and was the first food wagon in the county. Since taking over for her folks, she’s expanded the hours and menu and even added deliveries. Now, she’s open for breakfast, lunch and dinner, putting in long hours six days a week (see burgerwagon.com for hours). And she’s staying open for winter, which is another first in the Sheridan County food truck world.

“I love what I do,” she said, flipping the burger on the grill with a satisfying sizzle.

So did we! An excellent burger and fries outside under a sunny sky.



BASIC BURGERS START AT \$6



THIS LADY WORKS CRAZY LONG HOURS AND ALWAYS SMILES!

THE ALLEY PARKING OUTSIDE THE Silver Spur Café (on the corner of West 5th and N. Main streets) was packed by noon, which we took as a good sign. Inside, all of the counter stools were taken as customers bantered back and forth with owner Michelle Underwood, who single-handedly manned the grill in the open kitchen while keeping up her end of the conversations.

Michelle worked at the Silver Spur in the 70s when her parents had owned it, and her dad insisted on teaching her how to cook. (We're happy he did!) After her parents sold the place there had been other owners in between, but Michelle snatched it up about five years ago and since then, she's been hustling seven days a week from dawn to dusk, whipping up breakfast and lunch favorites like her famous homemade biscuits and gravy and half-pound burgers.

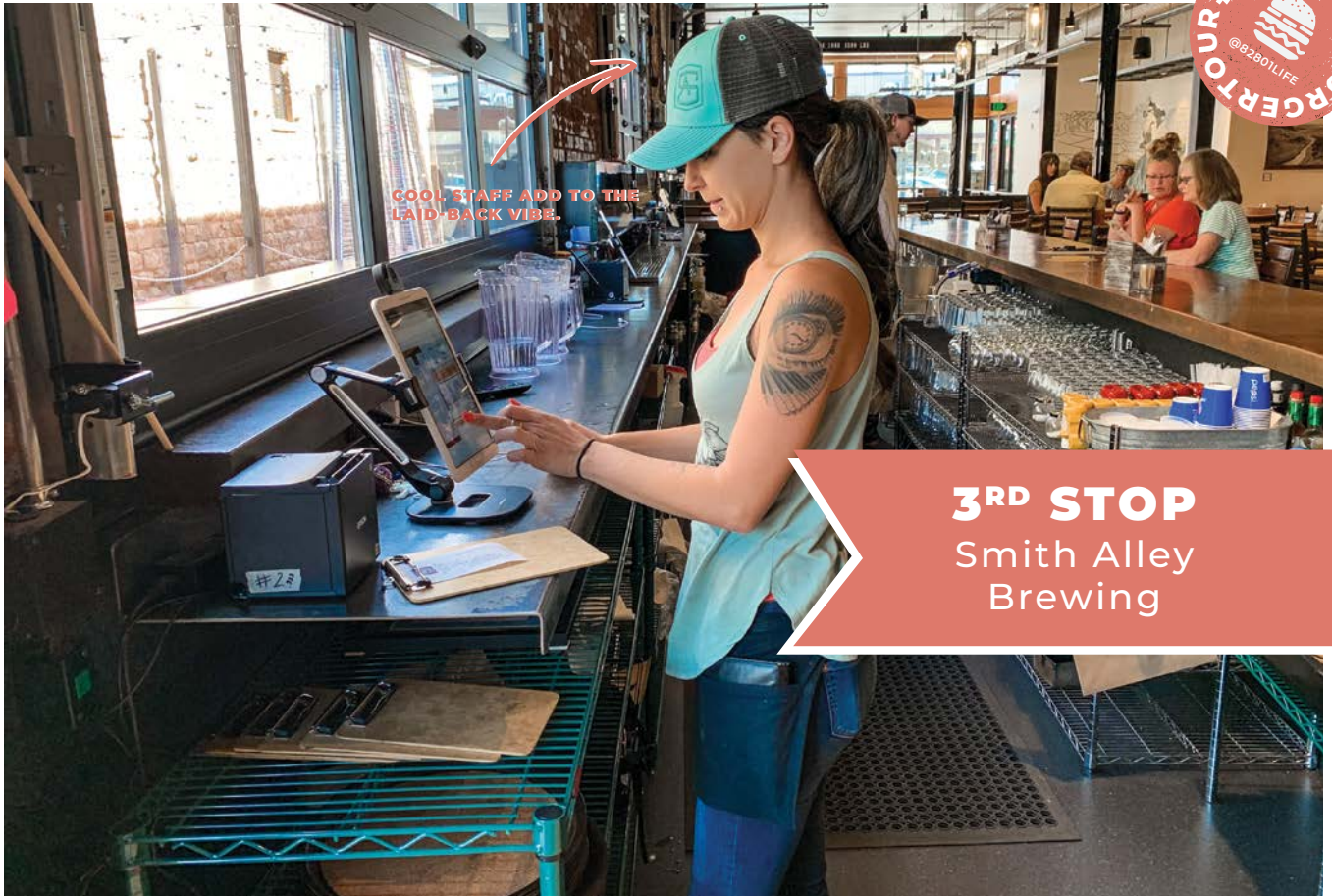
"It's a lot of fun," she said with a big smile as she plated a chicken fried steak – another popular favorite.

Michelle's secret to a great burger? Fresh, half-pound, hand-made patties that she gets every morning from Leger's Sausage Co. with fresh veggies and toppings.

2ND STOP
The Silver Spur Café



GREAT BURGER AND FRESH-CUT CURLY FRIES START AT \$9



3RD STOP Smith Alley Brewing

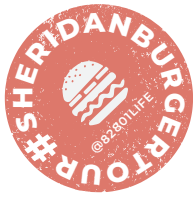


THE S.A. BURGER, A HALF-POUND PATTY TOPPED WITH CRISPY SHALLOTS, CHEDDAR CHEESE AND BACON IS A HOUSE FAVORITE

SMITH ALLEY BREWING'S LARGE WINDOWS lure you into the cool, industrial loft-style space. The high chairs and tables, coupled with the bronze-topped bar, set the scene for relaxed eating. Inside, you can lean over the railing for a peek down at the brewery's inner workings where a dozen or so large stainless-steel tanks are busy fermenting craft brews. The modern music and tattooed, hipster staff create a fun and inviting Friday happy-hour vibe that invites you to belly up to the bar for a beer and a burger.

The bartender hooked us up with the house favorite, the S.A. Burger, a half-pound patty topped with crispy shallots, cheddar cheese and bacon served with hand-cut fries. Tasty! We liked the funky blackboarded beer selections and dub this a great afternoon spot for an excellent burger, albeit on the pricey side at \$13.50.

Our only regret was we didn't try a pint of Gold Dust Woman or a White Knuckler. Next time!



IT'S WESTERN WITHOUT MAKING YOU FEEL OUT OF PLACE IF YOU'RE NOT "RANCHEY"



YOU KNOW YOU'VE CHOSEN WISELY when you walk into a place and hear Merle Haggard. Good old-fashioned country music combined with a distinctly western flair immediately put the Wyoming Cattle & Creek Company at the top of our growing list for good burger joints.

"It's western without making you feel out of place if you're not ranchy," our photog Taylor insightly said.

We opted to sit in the dimly lit, wood-paneled bar where a friendly waitress greeted us with menus and cornbread muffins. The atmosphere was ideal for enjoying a half-pound Angus bacon cheeseburger, this time, paired with fresh vegetables as a fleeting nod to attempted healthiness.

Great burger and excellent veggies in an awesome place. Definitely going back to try a steak!



WE LOVED OUR WAITRESS, 21-YEAR-OLD VICTORIA RUIZ, WHO HAS WORKED AT WCCC ON AND OFF SINCE SHE WAS 16 AND KNOWS HER STUFF!

4TH STOP
Wyoming Cattle & Creek Company



SOMETIMES YOU JUST HAVE TO GO WITH THE flow, as Laurel Chapman has learned since opening the Main Street Corner Café two years ago. After decades in the food service industry – including twice as a restaurant owner – the 65-year-old grandma was lured back into food service by her daughter Christie Curtis, who two years ago, had talked her into buying the place with her. Now, that daughter has since moved away, so Laurel runs the show with the help of family. Her daughter Karen does most of the cooking while her grandson Alec helps her wait on tables.

The good-natured grandma stopped by our table to talk life, burgers, and all their gluten-free menu options.

It was quite an undertaking to get the place up and running, Laurel explained, which had formerly been first the Brown Palace Bar followed by a Quiznos. With its comfortable, understated atmosphere, the Main Street Corner Café is big on homemade dishes, fresh ingredients and generous portions of classic comfort food including old-school breakfasts like biscuits and gravy and sweet pecan cakes.

Laurel promised we'd love the bacon cheeseburger (with thick slabs of bacon) and she was right, and Taylor was more than happy with her tater tots. We'll be back to try the BLT and gluten-free pecan cakes.



LAUREL KNOWS FOOD AND QUALITY CUSTOMER SERVICE!

5TH STOP
Main Steet
Corner Café



This was one of the best assignments we've had yet, and we look forward to further exploring the Sheridan County food scene. As far as burgers go, each place had its own appeal and we couldn't pick a favorite, so we'll let you decide!

QUARTER POUND, HAND-PATTIED HAMBURGERS START AT \$6.99