

# Hamburger Barn American Grille, new look, same great food

BY ROB ROEDEL

The Hamburger Barn American Grille in Arkadelphia has been a local favorite since it opened in July 1993 and now the thriving restaurant has remodeled and updated its menu to include more great food.

Owner Bobby Younger has operated the restaurant since the beginning. His first Hamburger Barn was actually in Sherwood, but he moved to Arkadelphia rather quickly as he had his eye on the present building, which housed two steakhouses before he put his brand on it. He moved to Arkansas at age 19 to manage a national chain restaurant.

The wonderful remodel was completed in 2014 and included the addition of a patio for outside dining and many other updates that add to the appeal of the iconic eatery. With the remodel, Younger also updated the impressive menu.

Fare ranges from appetizers, chicken sandwiches, Tex-Mex offerings, soups, salads, sandwiches, Black Angus hardwood grilled steaks, desserts, the famous hamburgers and much more. The variety is wonderful as you could

eat at the Hamburger Barn every day of the week and try something different each day.

"We use the best of everything," Younger said. "Our food is the freshest available. The public demands high quality food and we step up and provide it for them. We also have fabulous service and a great kitchen staff that puts out quality food."

During the Arkansas Living visit Younger and his team delivered the "Big Teaser Trio" to the table. The appetizer sampler included large portions of fried green beans, "Fiesta Poppers" and fried dill pickles with Ranch dressing for dipping. Each selection was good, but the "Fiesta Poppers" were exceptional. They are battered and fried red jalapeno halves stuffed with chili-spiked cream cheese.

A local resident recommended the "Chipotle Jack" chicken sandwich, so I tried it. Word to the wise, always listen to the locals when learning about a restaurant. This wasn't your run-of-the-mill chain restaurant yard bird on bread; it was something that would make any chicken lover run to the Hamburger Barn. The masterpiece features a large fresh chicken

breast on a ciabatta bun, chipotle smoked bacon with melted cheddar and pepper jack cheese basted in the restaurant's top secret chipotle-honey barbeque sauce. Each bite was better than the last, and the fresh bun with the lovingly applied ingredients



The "Bubba Burger" is the star of the Hamburger Barn American Grille.

resulted in a wonderful flavor. The sweet potato fries that shared the plate were also very good and served with a sweet, honey-based sauce.

"We are actually known as much for our chicken items as for our beef," Younger said.

The "Macho Nachos" were presented in a huge bowl. Holy frijoles! The taste of the nachos was bigger than the bowl they were served in. The huge serving featured the restaurant's "soon-to-be-famous" chili, shredded cheese, jalapeno peppers, lettuce and tomatoes served on a bed of warm



The "Big Teaser Trio" appetizer.

## the eating essentials

### HAMBURGER BARN AMERICAN GRILLE

2813 West Pine St.  
Arkadelphia  
(870) 246-5556

#### Hours of Operation

Monday - Thursday: 11:00 a.m. - 9:00 p.m.  
Friday - Saturday: 11:00 a.m. - 9:30 p.m.  
Sunday: 11:00 a.m. - 2:00 p.m.

tortilla chips. The creation was topped with fresh guacamole and sour cream. Each chip provided a new taste bud tingling flavor.

Then, it was time for the superstar, the "Bubba Burger," to appear. The stories are true; there was no hype. The culinary star looked fabulous. The fresh ground Black Angus beef was packed with chargrilled flavor that just tastes right, and the fresh brioche bun was a perfect match. Younger allowed his beer-battered onion rings to appear with the big boy. They were very good and will remain the restaurant's showcase for many years.

"We dress our sandwiches on the side," he said. "We hand slice fresh produce every day to ensure that our customers get the best quality available."

To complete the perfect feast, a "Chocolate Turtle Molten Cake" was placed on our table. This warm chocolate treat was topped with caramel and a generous portion of whipped cream. The local residents didn't

recommend this, but I did try to repay the favor by offering them a bite of the awesome cake. Judging by the smile on the man's face, I am pretty sure it is a winner.

The Hamburger Barn American Grille offers a relaxed, tastefully decorated atmosphere, super service, a huge menu of fresh food that is absolutely "yum-o" and a convenient location just off of Interstate 30. Check it out. ■



Be sure to try "Chocolate Turtle Molten Cake."

**Dining recommendations? Contact Rob Roedel at [rroedel@aecc.com](mailto:rroedel@aecc.com)**

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