



ALL ABOUT THE COMFORT FOOD



Bacon 3 Ways & More At ROK:BRGR's Sunday Social Brunch

Posted on August 7, 2013 by Burger Belle

It's Sunday, so that means Brunch. Lucky me, my photographer Jason and three of our friends! The recent buzz in downtown Fort Lauderdale was about ROK:BRGR's new Sunday Social Brunch featuring farm fresh comfort food paired with rock music and a great selection of libations. We arrived mid-morning to an inviting atmosphere created by DJ musician, Lucian, from the band Community Property. After chatting with GM Franklin Villarreal, we decided to let Chef Robbyns Martinez select our dishes, to be shared family style. His passion is sourcing local produce and sustainable ingredients featuring a modern take on American comfort foods.



Our friendly server Lacey with GM Franklin Villarreal and Chef Robbyns Martinez



Bottomless Mimosas and a Bloody Mary garnished with Bacon

We ordered bottomless mimosas and bloody marys garnished with bacon. A great start!



Biscuits, Butter & Maple Syrup

Hot from the oven came these buttery, flaky biscuits. We didn't need to add butter... they were that good.



Shrimp & Grits: Florida shrimp, South Carolina stone ground grits and jalapeño cheddar



ROK:BRGR Hash: chorizo, manchego cheese & fried eggs

First up a duo of Southern and South of the Border style dishes greeted us. **Shrimp and Grits** with fresh local shrimp grilled with a spicy punch embedded in a heavenly portion of perfectly seasoned stone ground grits. I must point out that everything was masterfully balanced: spicy, salty, creamy and crunchy all in one plate. Next, the Mexican style **ROK:BRGR Hash** had a great kick, cooled down by the egg yolk that blended perfectly with the melted cheese. We had to stop ourselves after a few bites, more was coming from the kitchen.



Chicken & Waffles: mini-waffles, candied bacon, bourbon maple syrup

ROK:BRGR's version of fried **Chicken & Waffles** offered up crisp boneless chicken on top of golden buttermilk mini waffles with candied bacon and bourbon maple syrup. We each had one waffle, which was perfect after the grits and hash. The juicy tender chicken (more broasted than fried) stood out, and was not overshadowed by sweetness. A definite brunch staple.



Bacon Three Ways: maple pepper, jalapeño, and pecan smoked bacon served with bourbon maple syrup, local honey and chipotle ketchup

I did request one dish when we arrived: **Bacon Three Ways**. Yes, you read that right. Maple Pepper Bacon. Pecan Smoked Bacon. Jalapeño Bacon. Four crispy, crunchy strips of each. Plus three dipping sauces made from local honey, chipotle ketchup and bourbon maple syrup. Baconistas rejoice! This should be available at every bar! Just sayin'.



Short Rib Omelette: braised short rib, fontina, caramelized onions and tator tots

After the maple bourbon syrup savory dishes were needed, and the braised **Short Rib Omelette** fit the bill. Freshly crafted farm fresh eggs, gooey fontina cheese, smoky caramelized onions surround a pocket of tender, well-seasoned beef. But the tots had my attention (no, not kids, steamy, crunchy deep fried pockets of potato goodness) and I will admit right now that I wanted those to myself. Being a good hostess, however, I passed the basket around for all to enjoy.



Pork Belly with fried green tomato and bacon jam

Many local restaurants have **Pork Belly** on the menu. Pork Belly is the flesh that runs on the underside (the belly) of the pig and surrounds the stomach. It is one long cut of meat with plenty of fat, which is why it is prized for curing and turning into bacon or pancetta. Chefs braise it, sous vide it, or even cook it in a frying pan. Each preparation has its charms! Pork belly, unlike crispy strips of bacon, is served thick and juicy. Take a look at these babies, perfectly succulent sitting on crunchy fried green tomatoes under a sweet bacon jam. ♥ **Love at first bite**. These rich nuggets of pork were enough for our table, and the most decadent bite we devoured.



French Toast: thick cut challah bread, mascarpone cheese, fresh local strawberries

We finished with the dessert-like **French Toast** just like Grandpa cheese (if your Grandma was Sicilian, like mine) — because they stuff mascarpone cheese (a tiramisu staple) inside the moist gooey challah bread. Look at those farm fresh strawberries... ripe and juicy. Sweet without sugar. There are many other items on the menu, enough to warrant at least two more visits! On my hit list: Bacon Wrapped Kobe Hot Dogs, Lobster BLT and the handcrafted Bacon Jam Slider... get the picture? **Bacon Bacon Bacon**. Special thanks to my photographer Jason Leidy | MRA Photography for the almost edible photos! - *Burger Belle*

Eat at their Ft. Lauderdale or Miami location:

ROK:BRGR – Ft. Lauderdale
Facebook: [Rok:BRGR – Ft. Lauderdale](#)
208 SW 2nd Street, Fort Lauderdale FL
954-525-7656



or

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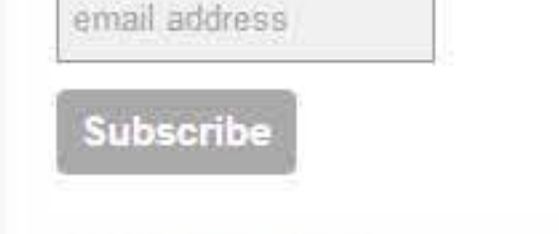
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Banker, Business Strategist & Blogger. As QuinProDuo I support our local community and the South Florida scene. Now I am expanding my culinary blogging skills as Burger Belle. A SFL Enthusiast! I am one of Burger Beast's sidekicks, and promoter to taste my way through the Broward/Palm Beach area for the Best Comfort Food in Town and report back to the Beast! I also dash as Go Riverwalk magazine's BITES columnist and Think Magazine's #100 columnist. View all posts by Burger Belle

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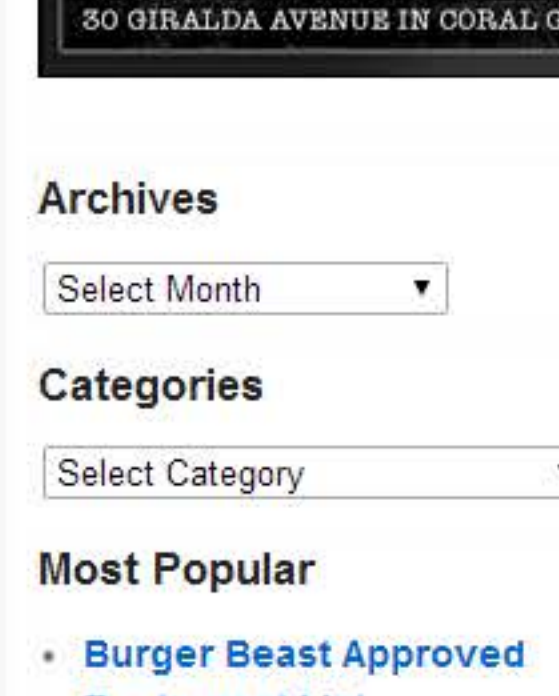
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ABOUT BURGER BEAST

I started writing the Burger Beast food blog to tell folks about those little forgotten gems in South Florida. Over the course of the last 4 years or so I've added News, Opinions, & Tips on a variety of Food related subjects. My first love will always be Burgers but Comfort Food is where it's at. At the end of the day I'm a regular dude who writes about a bunch of things I think you should know about.