

Chow down



BARGAIN BITE

Roam Artisan Burgers: This Cow Hollow burger spot strays from being a greasy spoon joint, serving eco-conscious, healthy menu options, without sacrificing taste.

Here you get humanely raised, hormone-free, grass-fed beef, bison and turkey, along with vegan, organic and gluten-free veggie burgers from scratch. Buns are custom baked locally, pickles are made in-house, and you won't find a drop of corn syrup or trans-fat.

The menu features seven burgers, ranging from a Sunny Side (\$6.99) — your choice of meat topped with a fried egg, aged white cheddar, caramelized onions, tomato and sweet chili sauce — to the Tejano (\$6.99) topped with pepper jack, jalapeno relish and white corn tortilla strips. Or, create your own burger from the bun up (\$4.99 before toppings).

Don't miss the zucchini-onion haystack (\$2.99), or get a Fry-Fecta sampler (\$4.99) — classic russets, a haystack and sweet potatoes, all fried in rice bran oil.

Wash it all down with a selection of agave-sweetened house-made sodas (\$2.49) or an organic Straus Family Creamery shake (\$4.99). Go for the Tahitian vanilla bean or the salted caramel, and splurge with a bruleed marshmallow on top (99 cents more).

Order at the counter, then eat in at a long, communal table, individual table or at the bar made from a single fallen tree trunk.

Come ready to chow down on one of the best bargains around, and don't be afraid to get a little messy.

— Britt Billmaier, bbillmaier@sfgchronicle.com

Photos by Chad Ziemendorf / The Chronicle

Roam Artisan Burgers' Tejano burger, above — topped with pepper jack, jalapeno relish and white corn tortilla strips — is shown with the zucchini-onion haystack and a pomegranate blueberry shake. Or, at far right, add in a plate of seasonal vegetables. If you choose, you can eat at Roam's long counter, right.



Roam Artisan Burgers: 1785 Union St., S.F. (415) 440-7626. www.roamburgers.com. 11 a.m.-10 p.m. daily.