



Menu Price		Gross Margin		Per Serving	
\$13		81.66%		\$2.38 / each	
Food Cost		Labor Cost		Prime Cost	
\$2.38 18.34%		\$0.00 0.00%		\$2.38	
Serving	Serving Size	Prep Time	Cook Time		
	1 each	mins	mins		

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	No	No	No	No	No	No	No

INGREDIENTS

1 each	Burger Patty 4oz	\$1.33	1 each	Bread, bun 4in	\$0.72
2 each	Romaine Sandwich Leaves	\$0.00	20 gram	Marinated Tomatoes	\$0
1 each	Cheese, Cheddar	\$0.18	UOM not available	Salt, Kosher	
UOM not available	Black Pepper toasted and ground		15 gram	Ketchup, glass bottles	\$0.08
20 gram	Pickled Red Onion	\$0.07			

PREPARATION & PROCEDURES

1. Season patty with salt and pepper and mayo.
2. Put buns on flat top with a little oil
3. Put seasoned patties on griddle and press. add onions to top
4. Cook for 2 minuts flip with onions, press again.
5. Add cheese and put buns on top
6. Stack together