



Lettuce Celebrate: Bowling Green's Boldest Burgers Take the Spotlight for National Burger Month

Bowling Green, Kentucky (May 19, 2026) – The third-largest city in Kentucky may be most well-known for its “C” offerings – caves, Corvettes, and cake (thanks to being Duncan Hines’ birthplace) – but this month, there’s another “C” worth craving: cheeseburgers. In celebration of National Burger Month, [Bowling Green](#) is serving a lineup of bold, creative burgers that go far beyond the basics. From sweet-and-savory mashups to spicy Southern staples, these local favorites prove BGKY knows how to stack a serious burger. Let’s *ketchup* with a few of the most unique bites in town:

Atomic Kitchen

Totally rad and unapologetically nostalgic, Atomic Kitchen throws it back with a menu full of nods to pop culture. Their Steel Magnolia Burger (so popular that this once-temporary special quickly became a permanent menu item) stacks a smashed beef patty with scratch-made pimento cheese, a hand-breaded fried green tomato and pepper jelly for a Southern-meets-retro bite. Feeling brave? Take on their burger challenge. If you beat the current 32-patty record, you’ll earn bragging rights and get to name the burger after yourself. Talk about a *rare* opportunity!

Bike Rack Bistro

This one’s for our adventurous eaters. The Bistro Burger leans into Southern flair with spicy pimento cheese, but it throws in a curveball with raspberry preserves. Add bacon and onions, and you’ve got a burger that’s equal parts comfort food and conversation starter.

Chaney's Dairy Barn

Sure, Chaney’s is best known for serving farm-fresh ice cream, but don’t let that fool you! Their burgers deserve just as much attention, especially the ever-creative Burger of the Month. While the 20/20 Kentucky Wagyu burger is a staple favorite, May’s Jalapeño Popper Burger turns up the heat with hot pepper jam, jalapeño popper mix, bacon and pepperjack cheese. It’s bold, a little unexpected and absolutely worth a detour from the dessert line.

Gerard's 1907 Tavern

If you want to elevate your burger expectations, Gerard's delivers with a combination that leans a little gourmet and a lot memorable. The Fig & Brie Burger layers creamy brie with a rich Mediterranean fig spread, creating that perfect sweet-and-savory balance, while bacon and peppery arugula bring the depth. Fresh jalapeños cut through with just the right amount of heat, keeping every bite from feeling too heavy.

Stingray Grill

Located inside the iconic [National Corvette Museum](#), Stingray Grill's most popular burger is as sleek as the cars on display. The Stingray Burger pairs cheddar, crispy bacon, bacon jam and – wait for it – fresh apple slices. It's a high-performance flavor combo that hits sweet, salty and savory in every bite.

Whether you're in it for the spice, the sweetness or the over-the-top stacks, Burger Month in Bowling Green proves that the local food scene is just as worth exploring as its famous attractions. While you're in town checking off the "C's," from underground adventures to high-performance horsepower, make time to add a burger stop (or two) to your itinerary. Because in BGKY, great flavors aren't just a side trip ... they're part of the destination.

**If we've got your mouth watering,
you can check out photos of all the burgers [HERE](#).**