

# THE BISCUIT BAR

Biscuits. Tots. Taps.

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## THE BISCUIT BAR RISES TO THE OCCASION

[The Biscuit Bar](https://www.thebiscuit.bar), a unique fast-casual concept, is serving Southern charm on a biscuit courtesy of husband and wife duo, Janie and Jake Burkett.

The Burketts created the concept after tragically losing one of their newborn twins in late 2016. Family and friends helped the Burketts navigate their grief by providing meals, which played a pivotal role in the journey towards healing. The couple noticed each meal they received had a recurring item – biscuits. In an effort to feed hungry guests one evening, they created a do-it-yourself biscuit bar, and the inspiration for their restaurant was born.

“That night as we watched our family top their biscuits, we knew we had created something bigger,” said co-owner Janie Burkett. “Every item on our menu was first made in our home kitchen. Family and friends helped us decide what dishes would make the cut.”

## BISCUITS, TOTS & TAPS

The Biscuit Bar provides Dallas with a unique-to-market, fast-casual spot for biscuits, tots and taps. The restaurant features scratch made biscuits, using only six ingredients, crowned with a variety of toppings for breakfast, lunch and dinner. *The Hoss*, a guest favorite, features Southern fried chicken, bacon, Jack cheese, house made sausage gravy and honey butter. Other highlights include *The F.A.B.B.* with

sweet fig preserves, arugula, brie and bacon and *The Rough Night* topped with Southern fried chicken, a burger patty, ham, turkey, pulled pork, bacon, tots, cheddar and house made sausage gravy – the ultimate Southern salvation after a long night. The Biscuit Bar also offers a playful selection of tater tot preparations, such as the *Holiday Style* featuring sweet potato tots with brown sugar, pecan streusel, and toasted marshmallow. A selection of salads, sweets and a dedicated kids menu are also available.

The Biscuit Bar’s beverage selection includes local draft brews, kombucha, cold brew, and more. Specialty cocktails, crafted fresh daily and served on tap, include the *Cucumber Vesper* with gin, lime vodka, lime and cucumber, and the *Southern Tea* made with grapefruit vodka and peach liqueur.

“The concept overall is simple, but there is beauty in simplicity,” said Jake Burkett, co-owner of the concept. “Our hope is that guests will find comfort in our food in a space where everyone feels welcome and at home.”

### **A WARM WELCOME**

The quaint and cozy space, designed by Dallas based agency [Plan B Group](#), boasts a playful interior with bright and cheery yellow shelves and black-and-white gingham wallpaper, creating an Instagram-worthy backdrop. Adding to the atmosphere, playful neon signs adorn the walls with phrases like, “Mind Your Biscuits & Life Will Be Gravy” and “All You Knead Is Love.”

The space was designed for guests to gather on the outdoor patio or grab a stool at the bar and dive into crave-worthy comfort food. One of the most unique elements to the concept is the “Biscuit Window,” which provides guests with a glimpse of the biscuit-making process from the patio.

For additional information on the offerings, please visit [www.thebiscuit.bar](http://www.thebiscuit.bar).

### **The Biscuit Bar Hours**

Sunday: 8 a.m. – 10 p.m.

Monday – Wednesday: 8 a.m. – 11 p.m.

Thursday - Saturday: 8 a.m. – midnight

Happy Hour (Monday – Friday): 3 p.m. – 6 p.m. & 9 p.m. - close

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### **MEDIA CONTACT BREAD & BUTTER PUBLIC RELATIONS**

Claire Cowman  
[claire@breadandbutterpr.com](mailto:claire@breadandbutterpr.com)