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Durham's Street Eats

From curries to cupcakes, Durham's food trucks reinvent **curbside cuisine**.

BY ALLYSON AYERS



OnlyBurger

This mobile burger joint serves sizzling patties from the window of a 22-foot Workhorse truck. The menu focuses on simplicity and fresh ingredients—the hormone-free beef is ground daily by a local butcher.

Burgers and fries are made to order, requiring several minutes of waiting, so prepare for lunchtime lines.

ON THE MENU: Juicy quarter-pound burgers sandwiched between crispy, butter-toasted buns. Hand-cut fries come lightly seasoned with salt and pepper.

WHERE TO FIND THEM:

On Twitter—the best way to track the truck's whereabouts. A GPS tracker updates the Web site with the current location. twitter.com/onlyburger, onlyburger.com, or 919/724-1622

Indian Food on Wheels

The shiny red school bus contains a movable feast of exotic flavors. Look for the "Indian Food on Wheels" banner and a handwritten menu.

ON THE MENU: Main dishes change daily between items like chicken tikka masala (chicken with a creamy tomato sauce) and saag paneer (a curry dish), but you'll always be able to get samosas, chicken curry, and the popular aloo tikki chaat, which consists of grilled potato patties topped with



a mixture of chickpeas, tomatoes, onions, spices, and three kinds of chutney.

WHERE TO FIND THEM:

Indian Food on Wheels parks the red bus at Sam's Quik Shop on Erwin Road starting around 5:30 p.m. daily. 919/452-2382



Bulkogi



Bulkogi

This white box truck got its start at the Raleigh Flea Market but moved to Durham to be closer to Duke's hungry students. Fans drive from Raleigh for Jin and Jenny So's fusion of Korean and Mexican food, made from high-quality cuts of beef, pork, and chicken sourced from area butchers.

ON THE MENU: Spicy bulgogi with fried or white rice, spicy pork burritos, and kimchi quesadillas. Try a beef barbecue taco topped with homemade salsa roja, a spicy red sauce made from a recipe so secret that Jenny won't even reveal it to her husband.

WHERE TO FIND THEM: In the Wachovia parking lot on Ninth Street starting around 5 p.m. Monday through Thursday and 6 p.m. Friday. On Saturday, the truck serves lunch from 11 a.m. Check the Twitter feed for updates and extra appearances. twitter.com/ncbulkogi

Daisy Cakes

Tanya Catolos, pastry chef at the Washington Duke Inn & Golf Club, opened her sweet shop in a sleek Airstream trailer nicknamed "Sugar." Serving breakfast pastries and fluffy cupcakes, Daisy Cakes uses fresh eggs and fruit from local vendors. Go early: The 300 goodies she makes daily sell out quickly.

ON THE MENU: For breakfast, try a Pop't-Art, a warm, flaky pastry filled with preserves made from local, in-season fruits. Valrhona chocolate and Madagascar vanilla bean cupcakes are regulars, but expect a rotating canvas of flavors.

WHERE TO FIND THEM:

Saturdays from 9 a.m. to noon near the Durham Farmers' Market. eatdaisycakes.com or 919/389-4307 *

