

Crack'd Kitchen Opens New Location Offering Dinner in Burlington, MA: Burgers and Chicken Take the Spotlight

May 11, 2026

May 11, 2026 - PRESSADVANTAGE -

Crack'd Kitchen has officially opened for dinner in Burlington, Massachusetts, with their new location offering a ?late-night? menu built around stacked burgers, hand-breaded boneless wings, and loaded mac bowls to the area. The new spot expands the Crack'd Kitchen footprint and gives Burlington diners another option for a relaxed, filling meal that leans into classic American comfort food without overcomplicating things.

The restaurant operates with a late-night mindset, meaning the kitchen stays open until 8:00 PM, past the typical dinner in Burlington, for anyone looking for a substantial meal after work, after a movie, or after a long day that did not leave much room for cooking. The vibe is casual, the menu is approachable, and the portions are sized for appetites that arrive hungry.

Burgers take up a noticeable chunk of the menu, and each one is built on a brioche bun with two patties as the starting point. The CKC Burger keeps things straightforward with cheddar, lettuce, pickles, and a house BAM sauce. The BBQ Burger leans smoky with caramelized onions, Swiss, country bacon, and BBQ sauce. Those who prefer some heat can opt for the Jalapeño Burger, which layers pepper jack, jalapeños, smashed avocado, zesty ranch, and buffalo sauce for a burger that packs more punch than the usual spicy setup. Rounding out the section is the Backyard Burger, topped with Swiss, a fried egg, country bacon, arugula, and maple mustard ? a combination that blurs the line between dinner and breakfast. Every burger arrives with house-made chips, diners can swap in a side salad, crinkle fries, Greek pasta salad, or a fruit bowl.

Chicken fans will find plenty to dig into under the boneless wings section. Each order includes ten hand-breaded chicken tenders tossed in a choice of sauce and served with zesty ranch for dipping. The Golden BBQ, Sweet Chili, and Buffalo varieties cover the main bases of sweet, tangy, and spicy without overcomplicating the decision.

Mac bowls offer a more substantial option for anyone in the mood for pasta instead of a handheld. The

Chicken Bacon Ranch Mac, combines crispy chicken, country bacon, cavatappi pasta, zesty ranch, a cheddar blend, mac sauce, a crumb topping, and scallions. The Pesto Chicken Mac, takes a lighter but still rich route with grilled chicken, cavatappi, mozzarella, tomato, red pepper, pesto aioli, mac sauce, a crumb topping, scallions, and a balsamic glaze drizzle. Both bowls are substantial enough to stand on their own as a full meal without needing anything on the side.

For a side that edges toward main-course territory, the Chorizo Fries pile crispy fries with chicken salt, jalapeño, chorizo, a cheddar blend, mac sauce, zesty ranch, and scallions. The dish can be both a shareable starter and a solo dinner depending on the appetite at the table.

The Burlington location of Crack'd Kitchen is now offering dinner service. The restaurant is conveniently located within easy reach of several surrounding neighborhoods, making it a convenient option for residents of Burlington and nearby communities. The space is designed to accommodate everything from a quick solo meal to a larger group gathering, with comfortable seating.

With this opening, Crack'd Kitchen continues to focus on what the kitchen does well: burgers, chicken, and comfort-driven plates that do not require a deep dive into the menu to figure out what to order. Diners in Burlington now have another straightforward, satisfying dinner option to add to the rotation, whether the occasion calls for a quick weeknight meal or a later evening stop after other plans wrap up.

About Crack'd Kitchen:

Crack'd Kitchen serves breakfast and lunch with a menu that includes house-made breakfast dishes, sandwiches, salads, and bowls?familiar favorites with a few creative twists. The drink lineup features smoothies and coffee made with in-house blends.

The focus is on getting the basics right every time: food quality, consistency, and a smooth guest experience from order to pickup.

Crack'd Kitchen continues to refine how the kitchen and front-of-house operate, with practical updates?often supported by technology?designed to handle busy periods efficiently and keep service moving for both dine-in and take-out guests.

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For more information about Crack'd Kitchen & Coffee, contact the company here:Crack'd Kitchen & CoffeeCrack'd Kitchen & Coffee(978) 595-9955info@crackdkitchen.com535 Lowell StPeabody, MA 01960

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