Gourmet burgers with a homestyle touch

By Liz Wilson
Contributing Writer

Will's Grill of Fayetteville is described by Fayetteville locals as a homestyle Red Robin. Known for their burgers, Will’s Grill opened in Fayetteville on Dec. 15, 2009, and is still growing.

Review

The Will’s Grill menu features specialty and made to order hamburgers, hot dogs, sandwiches and salads. The most popular burger right now is the Carolina Style Burger which has cheese, chili, mustard, onion and coleslaw. Other popular burgers include the Cowboy Burger and the Will’s Grill Burger. The Cowboy Burger features cheese, bacon, fried onion ring and BBQ sauce.

The Will’s Grill burger features grilled onions, grilled mushrooms, bacon and cheese. Every day there is a special for around $6 or $7, which features one burger and includes the fries and drink. With 19 burgers on the menu plus the option to build your own, there is something for everyone at Will’s Grill.

Will Lewis, the owner of Will’s Grill, was born and raised in Fayetteville. Lewis graduated from Terry Sanford High School in 1997. Lewis holds true to his Fayetteville roots and even named a hamburger after his high school: the Bulldog Burger.

Lewis still tries to stay active in the Terry Sanford community. The restaurant is decorated with pictures painted by art students with money that he provided for art supplies.

Lewis worked for Hooters restaurants for 17 years opening new stores for them both domestically and internationally. That is where he met friend and now business partner, Drew Proffitt. With his experience, he decided to go into business for himself by opening Will’s Grill.

He said he has worked hard the last year to pump up business and hopes to open several more Will’s Grills throughout Fayetteville, Hope Mills and Raeford areas.

Lewis said he expects a packed restaurant on opening day, Oct. 28.

As of Oct. 28, business has been pretty steady, according to Freeman.

“We’re here for the student population and community. This place is built for anyone,” Kennedy said.

The restaurant will be serving different foods such as burgers, hot dogs, fried pickles, chicken wings, chicken kabobs, waffle fries and other items.

There is also a full bar, consisting of house liquors, top shelf liquors and draft beers.

The Cowboy Burger is the second restaurant to serve alcohol in Pembroke since the “Liquor By The Drink” law was passed in 2008.

There are four HD television sets, covering all sports packages year long for people to come by and watch a game.

“I like it because it’s close to campus. ‘It’s a place that actually sells beer and food,’ junior Jamie Slade said.

Slade said that she would recommend it to friends and that she received great service.

“I think it’s something good for the community and students. It makes students feel welcome. This shows that the campus is going to expand,” Slade said.

Freeman and Kennedy are still hiring students for cook, waitstaff and bartender positions.

Katelynn Missroon, a student at the University and waitress, said that there was a dinner rush around 6 p.m.

“I love it. We’ve already had a rush and we’re only getting busier,” Missroon said.

Students can “hang out or take out”—giving them the option of ordering their food to go or enjoying the atmosphere of the restaurant.

The hours for Mighty J’s are from 11a.m. until 10 p.m. on Sundays through Wednesdays. On Thursdays through Saturdays, 11 a.m. until 2 a.m. Students can call in orders at 910-521-UNCP.

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The Will’s Grill in Fayetteville offers a menu of 19 specialty burgers and the option to build your own.