

WAY BEYOND PB&J

Doughnuts instead of bread, a side of gloves—here are some of our wackier sandwiches



THE LUTHER AT GBD

Chef Kyle Bailey's glazed brioche doughnut with bacon, fried chicken thighs, and maple-chicken jus developed a cult following at ChurchKey, and it's now a fixture at sister restaurant GBD. 1323 Connecticut Ave., NW; 202-524-5210.

TORTA AHOGADA AT EL CHUCHO

This *árbol*-chili-sauce-drenched monster—stuffed with ground pork, avocado, black beans, and Chihuahua cheese—arrives with plastic gloves. We say getting messy is part of the fun. 3313 11th St., NW; 202-290-3313.

THE ARLINGTON AT EARL'S

This breakfast version of the Monte Cristo wouldn't be out of place among the artery-cloggers at IHOP. French toast is layered with turkey and bacon, then drizzled with maple syrup or strawberry preserves. 2605 Wilson Blvd., Arlington, 703-248-0150; 4215 N. Fairfax Dr., Arlington, 703-647-9191.

TOMMY'S TUMMY BUSTER AT GILLY'S

Ordering this signals you want any sandwich on the menu—say, ham and cheddar with Cheetos—tucked between two grilled cheese sandwiches instead of bread. 2009 Chapman Ave., Rockville; 202-770-5515.

CHIVITO AT DEL CAMPO

Victor Albisu's Uruguayan-style sandwich is hard to wrap your mind around, let alone your mouth. [See eaters try at washingtonian.com/chivito.] A half-foot-tall stack includes rib eye, ham, provolone, olives, hearts of palm, and a fried egg. 777 I St., NW; 202-289-7377.

PHOTOGRAPH OF THE LUTHER BY SCOTT SUCHMAN; HORACE & DICKIES BY TOM WILLIAMS/NEW SCOM



1990

Fried whiting with hot sauce at Horace & Dickies



1993

Gatsby Arrow—roast beef and Brie on baguette—at Boeymonger



1995

Roasted-vegetable panini at Pizzeria Paradiso



1997

Prosciutto, mascarpone, and fig on walnut bread at Breadline

EARL'S TURKEY CLUB at Earl's Sandwiches

"Club" is a somewhat misleading name—this sandwich reminds us more of an indulgent day-after-Thanksgiving concoction. Owner Stephen Dugan eschews deli cuts and generic condiments, relying on freshly roasted meats and house-made spreads. The difference shows: Sourdough gets a swipe of butter and a turn on the griddle and is layered with moist white and dark turkey, bacon, tart cranberry sauce, lettuce, and tomato. Ask for a side of gravy for dunking the double-decker. *2605 Wilson Blvd., Arlington, 703-248-0150; 4215 N. Fairfax Dr., Arlington, 703-647-9191.*

MAGAZINE STREET PO' BOY at Bayou

While fried-oyster and -shrimp po' boys are solid options on chef Rusty Holman's New Orleans-inspired menu, it's this roast-beef version we crave the most. Garlic-studded chuck gets a long braise in red wine and herbs, then is loaded on Leidenheimer Baking Company French bread along with "debris," the delicious bits of meat and stewing liquid from the bottom of the pan. Dressed with tomato, slaw, and pickle chips, the combination is generously sauced yet somehow doesn't get soggy, even when you order it to go. *2519 Pennsylvania Ave., NW; 202-223-6941.*

THE EARL at Black Jack

Too often, we'll go out for a BLT and find unnecessary twists—avocado, lobster, even foie gras—crashing the party. This Logan Circle bocce bar is smart enough to leave the summery standby alone. Here you'll get exactly what you ordered: bright-red tomatoes, lettuce, and a gloriously towering stack of thin, extra-crispy strips of bacon. *1612 14th St., NW; 202-319-1612.*

LOBSTER ROLL at Luke's Lobster

These tiny, faux-weathered carryouts hail from Manhattan, though you wouldn't know it when you taste their lobster

roll. It has all the New England hallmarks: the top-split hot-dog bun, a light touch with the mayo, and, most important, sweet claw and knuckle meat from Maine lobsters. The final flourish that sets it apart? A drizzle of butter. *7129 Bethesda La., Bethesda, 301-718-1005; 624 E St., NW, 202-347-3355; 1211 Potomac St., NW, 202-333-4863.*

SPICY SOPPRESATTA WITH PROVOLONE at Cornucopia

If you're used to sloppy, oily cold-cut heroes, Ibo Selmy's beloved Italian market shows the daintier side of the sandwich. His formula is simple: a good baguette, green-leaf lettuce, sweet balsamic, and shaved provolone, plus your choice of excellent meats. We go for the hot *soppresatta*, but the prosciutto and sweet *soppresatta* versions are worthy, too. *8102 Norfolk Ave., Bethesda; 301-652-1625.*

FALAFEL at Max's Kosher Café

If you've never understood the fuss over falafel, get yourself to this deli. Max Dekelbaum fries the lightest, crunchiest chickpea patties this side of Tel Aviv and buries them under layers of garlicky pickles, tangy salads, and an array of sauces, transforming a simple snack into an instant memory. *2319 University Blvd. W., Wheaton; 301-949-6297.*

Best
FALAFEL



2003

The Wreck—with salami, ham, roast beef, and turkey—at Potbelly



2005

Pork shoulder with green sauce at Galileo Grill



2006

Kobe cheesesteak at Minibar



2008

Ninth Street Italian hoagie at Taylor Gourmet

Chef Roberto Donna once made sandwiches at the now-closed Galileo Grill.