

# SNACKS

\$2.5 boiled peanuts

\$3.75 fried chicken livers  
FB deviled eggs

sweet potato hushpuppies  
+ apple butter

\$4.25 chicken pot pie fritters  
+ sherry-date bbq sauce

COME SEE US IN  
BUCKHEAD

# BUILD IT

Our burgers are grassfed, antibiotic + hormone-free, locally raised, ground fresh, made in-house, and griddled until chef knows they're perfect\*.

\$6.95  
**BURGER**  
100% grassfed  
(or make it a chicken or  
veggie quinoa burger)



## FREE

FB sauce  
roasted garlic  
fresh jalapeños  
pickled jalapeños  
iceberg lettuce  
vine-ripened tomato  
red onion  
house pickles  
duke's mayo  
smoked paprika mayo  
grainy mustard

\$1

arugula  
red bean chili  
sautéed mushrooms  
caramelized onions  
crispy red onions  
beer battered  
onion ring  
fried farm egg\*

wisconsin cheddar  
feta  
pepper jack  
swiss  
pure knead  
gluten free bun  
(\$1.35)

\$2

southeast  
family farms  
bacon  
oxtail  
marmalade  
pork belly  
roasted bone  
marrow (\$3)

sweetgrass asher blue  
aged smoked gouda  
gruyere  
pimento 'n cheese  
aged vermont  
white cheddar  
decimal place  
goat cheese

# FRIES

hand cut fries  
with burger \$1.95, bucket \$2.95

\$3.5 sweet potato fries

\$3.95 FB fries  
spicy garlic, herbs, parmesan  
pimento cheese fries  
+ pickled jalapeños  
beer-battered onion rings  
smoked paprika mayo

\$4.5 rings 'n fries, smoked paprika mayo

\$8.95 11:00-3:30  
**LUNCH**  
build a burger, fries + drink



\$10.5 DAILY  
**COMBO**  
see chalkboard, fries + drink

# BLACKBOARD BURGERS\*

No 1 THE FARM BURGER  
aged vermont white cheddar,  
caramelized onions, FB sauce \$8.25  
+ \$2 local bacon

No 4 chicken burger,  
smoked gouda, sherry-date BBQ sauce,  
kale coleslaw, crispy onions \$8.75

No 2 THE VEGGIE QUINOA BURGER  
mixed greens, marinated beets,  
balsamic onions, garlic aioli \$8

No 5 grassfed beef, butternut  
squash bacon jam, local arugula,  
decimal place goat cheese \$9

No 3 THE PASTURED PIG  
pasture raised pork burger,  
chinese bbq sauce, pickled bok choy,  
fried pickled jalapeños, paprika mayo \$9

No 6 grassfed beef, local bacon,  
sunny side up egg, pepper jack cheese,  
salsa verde \$10

\*our neighborhood health inspector wants you to know - consumption of raw or undercooked foods such as meat, fish and eggs, which may contain harmful bacteria, may cause illness or death. These items are served raw or undercooked (or may contain) raw or undercooked animal derived food products

# FARM SALADS

farm goddess dressing or grainy mustard vinaigrette

THE MARKET SALAD \$4.5 small  
see chalkboard for seasonal ingredients \$7.95 big

**SUPERFOOD**  
lacinato kale, beets, pecans, roasted carrots, caramelized onions, dried cranberries, tahini dressing, nutritional yeast

+ grassfed beef, chicken or quinoa patty \$11

# SIDES

\$3.95 seasonal slaw  
slow-cooked local greens  
red bean chili  
red mule gouda grits + charred cherry tomato salsa

# LIL FARMERS

includes fries or seasonal fruit + veg with sunflower butter dip, + drink

\$5.95 fried chicken lollipops, honey mustard  
lil cheeseburger grilled cheese

# DRINKS

iced tea: sweet, unsweet; coke, diet coke \$2

red hare root beer on draft \$2.5

jarritos mandarin, grapefruit \$2.75

**MILKSHAKES** \$4.95 vanilla chocolate

\$5.95 SALTED CARAMEL morelli's world famous salted caramel ice cream + housemade whipped

CHOCOLATE CHERRY MALT chocolate ice cream, cherries, malt + housemade whipped cream

MINT CHOCOLATE mint ice cream, chocolate shavings + housemade whipped cream



**FLOATS** \$4.95 brown cow (red hare root beer) black cow (coke)

**ADULT SHAKES** \$7.5 nitrode to mercy treehorn dry cider wells banana bread beer

ALL LOCAL DRAFTS



# FARM BURGER

4514b chamblee dunwoody rd  
dunwoody, georgia 30338  
www.farmburger.net  
p: 770.454.2201  
f: 770.454.2203

# WINE

tumbler, 1/2 milk pint (2 gls), milk pint (4 gls), bottle

## WHITE

	t	1/2p	pt	bt
trinity oaks, pinot grigio, CA	\$4	\$7.5	\$14	\$20
gen 5, chardonnay, CA	\$7.5	\$13	\$23	\$33
aveleda, vinho verde, PRT	\$6	\$11	\$20	\$24

## RED

	t	1/2p	pt	bt
terras do litoral vinho, PRT	\$4	\$7.5	\$14	\$20
riebeek cellars, pinotage, SAF	\$7	\$12	\$21	\$31
3 ball zinfandel, CA	\$7.5	\$13	\$21	\$32

# BEER CANS

genesee cream ale \$2.5  
reformation cadence belgian style dubbel \$5  
red brick casual session ipa \$5  
creature comforts bibo pilsner \$5  
21st amendment toaster pastry india red ale \$6  
wild heaven nitrode to mercy \$6.5  
treehorn dry cider \$6.5  
avery old jubilation \$5.5

# DRAFT

orpheus the ferryman belgian stout \$7  
three taverns prince of pilsen \$5.5  
wild heaven white blackbird saison \$6  
second self red hop rye \$7  
sweetwater second helping juniper ipa \$7  
creature comforts reclaimed rye \$6

# BOTTLES

sierra nevada celebration ipa \$5  
jailhouse misdemeanor amber ale \$5  
stone delicious ipa \$5.5  
north coast old rasputin russian imperial stout \$8  
wells banana bread beer \$6  
three taverns single intent \$5  
monday night friend zone pale ale \$5  
dogfish head beer for breakfast stout \$6.5

# OUR STORY

Farm Burger wants you to think about your burger – what it is and where it's from.

Our burgers are made from 100% grassfed beef that is dry-aged and ground fresh.

Our cows are raised on the sweet grasses of the southeast, and never fed antibiotics, hormones or grain.

Our menu is seasonal and sourced from local farms.

Our space is convivial and comfortable; because eating is a celebration to be shared.

Our food makes ethical eating easy.

