

SNACKS

\$2.5
boiled peanuts

\$3.5
fried chicken livers
FB deviled eggs

sweet potato
hushpuppies
+ apple butter

\$4
chicken pot pie fritters,
sherry-date bbq sauce

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, pork, or vegan)



FREE

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

\$1

arugula
red bean chili
basil tofu mayo
sautéed mushrooms
caramelized onions
crispy red onions
clover sprouts
beer battered
onion ring
fried farm egg*

wisconsin cheddar
feta
pepper jack
swiss
mountain farm
gluten free bun
(\$1.35)

\$2

bacon
oxtail marmalade
pork belly
aged smoked
gouda
kenny's blue
gruyere
pimento 'n cheese
aged vermont
white cheddar
noble sping
goat cheese
roasted bone
marrow (\$3)

FRIES

hand cut fries
with burger \$1.75, bucket \$2.5

\$3 sweet potato fries

\$3.5
FB fries
garlic, herbs, parmesan
pimento cheese fries
+ pickled jalapenos

beer-battered onion rings
smoked paprika mayo

\$4.5
rings n' fries, smoked paprika mayo

\$8.75 11:00-3:30
8 LUNCH



BUILD IT burger, fries + drink

\$10 **DAILY COMBO**

see chalkboard, fries + drink

BLACKBOARD BURGERS*

No 1 THE FARM BURGER
aged vermont white cheddar,
caramelized onions, FB sauce \$8
ADD BACON \$2.00

No 2 THE VEGAN BURGER
vegan patty, local sprouts,
red cabbage, basil tofu spread

No 3 THE PASTURED PIG
TN grassfed farm's pork burger,
arugula, goat cheese, apple chutney \$9

No 4 chicken burger, smoked
gouda, sherry-date BBQ sauce,
kale coleslaw, crispy onions \$8.5

No 5 sweet n spicy pepper relish,
wilted chard, pimento cheese \$9.75

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

* our burgers are cooked to order - consuming raw or undercooked MEATS, POULTRY, or EGGS, may increase your RISK of foodborne illness, especially if you have certain medical conditions.

FARM SALADS

farm goddess dressing or grainy mustard vinaigrette

THE MARKET SALAD
see chalkboard for seasonal ingredients

\$4 small
\$7.5 big

SUPERFOOD
kale, roasted carrots, beets, honey cinnamon pecans, caramelized onions, dried cranberries, tahini dressing, nutritional yeast

+ grassfed beef, chicken, or a vegan patty for \$10

SIDES

\$3.5
kale slaw
slow-cooked local greens
red bean chili

old spencer mill
gouda grits + apple bacon chutney

LIL FARMERS

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

\$5.5
fried chicken lollipops, honey mustard

lil cheeseburger
grilled cheese

DRINKS

iced tea: sweet, unsweet; coke, diet coke \$1.75
root beer, draft \$2.5
jarritos lime \$2.75

MILKSHAKES

\$4.75
vanilla chocolate

\$5.5 SALTED CARAMEL
pied piper vanilla ice cream + FB salted caramel sauce

COOKIES N CREAM
pied piper cookies n cream ice cream + homemade whipped cream

FLOATS

\$4.5
brown cow (red hare root beer)
black cow (coke)

ADULT FLOATS

\$6.5
original sin cider
wild ginger beer
boulder shake chocolate porter



FARM BURGER

4013 Charlotte Ave
Nashville TN 37209
www.farmburger.net
615.810.9492

WINE

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

WHITE

	t	1/2p	pt	bt
gilia, pinot grigio, ITA	\$5.5	\$9.5	\$18.5	\$22
zolo, signature white, ARG	\$7.5	\$12.5	\$22.5	\$30
black station, chardonnay, CA	\$6.5	\$12	\$23.5	\$29

RED

	t	1/2p	pt	bt
tila, malbec, ARG	\$5.5	\$9.5	\$18.5	\$22
line 39, pinot noir, CA	\$6.5	\$11.5	\$23.5	\$29
honora vera, monastrell, SPA	\$7.5	\$12.5	\$22.5	\$30

BEER

CANS

genesse \$2.5
miller
high life 16oz \$3
fat bottom
knock out 16 oz \$5
wiseacre
tiny bomb \$5
mill creek silo
farmhouse ale \$5.5
oskar blues
priscilla wheat \$6
wild ginger beer
original \$6.6

ALL LOCAL DRAFTS

DRAFTS

hap + harry's tennessee ale \$4
yazoo
hop perfect ipa \$5
little harvest
chicken scratch pilsner \$5
fat bottom
tart cherry
sour ale \$6
turtle anarchy portly stout \$6.
black abbey champion pale ale \$6
tennessee brew works king chestnut \$6
jackalope bearwalker maple brown ale \$7

BOTTLES

blackstone
st charles
porter \$5
tennessee brew works southern wit \$5
new belgium glutiny pale ale (gluten free) \$5
original sin cider (gluten free) \$5
founders
all day ipa \$6
boulder shake \$6

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 Tennessee farms. Our space is convivial and comfortable; because eating is a celebration to be shared. Our food makes ethical eating easy.

