

# SNACKS

\$2.5  
boiled peanuts

\$3.5  
fried chicken livers  
FB deviled eggs

nc 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  
lusty monk mustard  
red onion  
house pickles  
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\*

cured lardo  
wisconsin cheddar  
feta  
pepper jack  
swiss  
gluten free bun  
(\$1.35)

\$2

bacon  
oxtail marmalade  
pork belly  
blue cheese  
aged smoked  
gouda  
gruyere  
pimento 'n cheese  
aged vermont  
white cheddar  
round mountain  
creamery  
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  
spicy 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 11:30-3:30  
**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

No 2 THE VEGAN BURGER  
sea island red pea,  
smiling hara smoked tempeh,  
black eyed pea burger; clover sprouts,  
red cabbage, basil tofu spread \$8

No 3 THE PASTURED PIG  
HNG pasture raised pork burger,  
pimento cheese, local apple & sweet potato  
chutney, mixed greens, and mustard BBQ \$9

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

No 5 round mountain creamery  
goat cheese, local leaf greens, chow  
chow, & crispy shoestring sweet potato  
\$9.5

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** \$4 small  
see chalkboard for seasonal ingredients \$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

anson mills smoked 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

abita root beer, draft \$2.5

jarritos lime; san pelligrino orange \$2.75

buchi, kombucha water, fire, sovereign \$5

# MILKSHAKES

\$4.75 vanilla  
chocolate

\$5.5 SPECIAL SHAKE  
\*see chalkboard

SALTED CARAMEL  
vanilla ice cream, sea salt, housemade caramel sauce + whipped cream

CHOCOLATE MINT  
chocolate ice cream, house mint + whipped cream

# FLOATS

\$4.5 brown cow (abita root beer)  
black cow (coke)

# ADULT FLOATS

\$6.5 ninja porter  
amb mystic dragon cider

wells banana bread beer



# FARM BURGER

10 patton ave  
asheville, nc 28801  
www.farmburger.net  
p: 828.348.8540  
f: 888.525.2201

# WINE

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

## WHITE

	t	1/2p	pt	bt
shelton madison lee, NC	\$4	\$6	\$11	\$18
lagaria pinot grigio, ITA	\$5	\$8	\$15	\$22
les tours chardonnay, FRA	\$6.5	\$10	\$19	\$28

## RED

	t	1/2p	pt	bt
shelton madison lee, NC	\$4	\$6	\$11	\$18
gnarly head old vine zin, CA	\$5	\$8	\$15	\$22
la puerta malbec, ARG	\$6.5	\$12	\$20	\$28

# BEER

## CANS

genesse \$2 / pbr \$2.75  
new belgium fat tire \$4  
sierra nevada pale ale \$4  
boojum reward pale \$5  
hi-wire gose \$4.5  
asheville brewing co ninja porter \$4.5  
catawba white zombie \$4.5  
oscar blues mama's yella pils \$4.5  
pisgah greybeard ipa \$4.5

## ALL LOCAL DRAFTS

## DRAFTS

amb boone creek blond ale 1/2 \$3, full \$5  
one world brewing chocolate truffle stout 1/2 \$3.25, full \$5.5  
oscar blues dales pale 1/2 \$3, full \$5  
catawba ridiculous red ipa 1/2 \$3, full \$5

asheville brewing co shiva ipa 1/2 \$3, full \$5  
appalachian mtn brewing mystic dragon cider 1/2 \$3.5, full \$6.5  
hi-wire brown 1/2 \$3, full \$5  
granite falls boysenberry falls sour ale 1/2 \$3.5, full \$6

## BOTTLES

highland gaelic ale \$4  
bullcity semi-dry off main cider \$5  
new belgium glutiny pale ale \$5  
well's banana bread \$5  
sierra nevada torpedo ipa \$4.5  
new belgium 1554 black lager \$4.5  
foothills jade ipa \$5.5

# 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 North Carolina farms.

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

Our food makes ethical eating easy.

