

\$8.95 LUNCH COMBO

11:30 - 3:30 • burger, fries + drink

\$10.95 DAILY COMBO

see chalk board, fries+drink

SNACKS

\$2.5 BOILED PEANUTS

\$3.75 FRIED CHICKEN LIVERS

FB DEVILED EGGS

NC SWEET POTATO HUSHPUPIES
apple butter

\$3.5 KALE SLAW

SLOW COOKED LOCAL GREENS

RED BEAN CHILI

GOUDA GRITS
anson mills grits
+ apple bacon chutney

\$4.25 CHICKEN POT PIE FRITTERS
sherry-date bbq sauce

FRIES

HAND CUT FRIES
with burger \$1.95, bucket \$2.75

\$3 SWEET POTATO FRIES
ONION RINGS
beer-battered
+ smoked paprika mayo

\$3.75 FB FRIES
spicy garlic, herbs, parmesan
PIMENTO CHEESE FRIES
pickled jalapeños
+ smoked paprika mayo

\$4.5 RINGS + FRIES
smoked paprika mayo

LIL FARMERS

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

\$5.95 CHICKEN LOLLIPOPS
honey mustard
GRILLED CHEESE

LIL CHEESEBURGER
GRASSFED HOT DOG

BUILD IT

\$6.95 Grassfed BURGER*

or make it a chicken, pork or vegan burger.

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

gluten free bun (\$1.35)

+

FREE

roasted garlic fresh jalapeños pickled jalapeños iceberg lettuce tomato lusty monk mustard

red onion house pickles FB sauce duke's mayo smoked paprika mayo

\$1

round mountain goat cheese
ashe county blue cheese
wisconsin cheddar
pimento cheese
feta
pepper jack
swiss
fried farm egg*
cured lardo

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

\$2

aged smoked gouda
gruyere
aged vermont
smoked bacon
balsamic braised oxtail marmalade
crispy pork belly
roasted bone marrow (\$3)

FARM SALADS

\$4 small \$7.95 big

+ grassfed beef, pork, chicken or vegan patty for \$10.95
farm goddess dressing, grainy mustard vinaigrette

BLACKBOARD BURGERS*

No 1 THE FARM BURGER
aged vermont white cheddar, caramelized onions, FB sauce \$8.5
+ \$2 local bacon

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, cheddar cheese, local apple + sweet potato chutney, mixed greens, mustard bbq \$9

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

No 5 grassfed beef, round mountain creamery goat cheese, local leaf greens, chow chow, crispy sweet potato shoestrings

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

DOGS

BN Ranch 100% grassfed beef

CLASSIC pickle relish \$5

FARM pimento cheese, red bean chili, pickled jalapeños \$7.25

*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.

THE MARKET see chalk board for seasonal ingredients.

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

DRINKS

iced tea: sweet, unsweet; coke, diet coke \$1.75

abita root beer on draft \$2.5

jarritos lime, san pelligrino orange \$2.75

buchi, kombucha water, sovereign \$5

MILKSHAKES

MADE WITH THE HOP ICE CREAM

SEASONAL SPECIAL SHAKE \$5.95
*see chalkboard

CLASSIC

\$4.95 VANILLA housemade whipped cream

CHOCOLATE housemade whipped cream

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

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

FLOATS

\$4.95 BROWN COW abita root beer

BLACK COW coke

ADULT FLOATS

\$6.5 NINJA PORTER
AMB MYSTIC DRAGON CIDER

WELLS BANANA BREAD BEER

BEER

CANS

genesse \$2
PBR 16oz \$2.75
new blegium fat tire \$4
sierra nevada pale ale \$4
hi-wire gose \$4.5
asheville brewing co ninja porter \$4.5
catawba white zombie \$4.5
oscar blues mama's little yella pills \$4.5
pisgah greybeard ipa \$4.5
boojum reward pale \$5

LOCAL DRAFTS

amb boone creek blonde ale 1/2 \$3, full \$5
one world brewing chocolate truffle stout 1/2 \$3.25, full \$5.5
oscar blues dales pale ale 1/2 \$3, full \$5
catawba ridiculous red ipa 1/2 \$3, full \$5
hi-wire brown 1/2 \$3, full \$5
asheville brewing co shiva ipa 1/2 \$3.5, full \$6.5
amb mystic dragon cider 1/2 \$3.5, full \$6.5
granite falls cherry sour ale 1/2 \$3.5, full \$6

BOTTLES

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

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 zinfandel, CA	\$5	\$8	\$15	\$22
la puerta malbec, ARG	\$6.5	\$12	\$20	\$28



FARM BURGER

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Farm Burger wants you to think about your burger – what 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.

FARM BURGER CATERS

Consider us for your next event.
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