

## \$8.95 LUNCH COMBO

11:30 – 3:30 • burger, fries + drink

## \$10.95 DAILY COMBO

see store board, fries + drink

## SNACKS

**\$3.75**  
NC SWEET POTATO  
HUSHPUPIES  
apple butter

KALE SLAW

**NEW ITEM \$4.25**  
CHICKEN WINGS  
smokin' j's hot sauce,  
buttermilk ranch

## FRIES

**\$1.95**  
WITH  
BURGER  
hand cut

**\$2.95**  
BUCKET  
hand cut

**\$3**  
SWEET  
POTATO  
FRIES

**\$3.75**  
FB FRIES  
spicy garlic,  
herbs, parmesan

ONION  
RINGS  
beer-battered  
+ smoked  
paprika mayo

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**  
FRIED CHICKEN LOLLIPOPS  
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 house pickles  
fresh jalapeños FB sauce  
pickled jalapeños duke's mayo  
iceberg lettuce smoked  
tomato paprika mayo  
red onion lusty monk mustard

**\$1**

round mountain arugula  
goat cheese chili  
ashe county blue cheese basil tofu mayo  
wisconsin cheddar sautéed mushrooms  
pimento cheese caramelized onions  
feta crispy red onions  
pepper jack clover sprouts  
swiss beer battered  
fried farm egg onion ring

**\$2**

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

## FARM SALADS

**\$4** small **\$7.95** big

+ grassfed beef, pork, chicken or vegan patty  
for **\$10.95**

farm goddess dressing, tahini vinaigrette, or  
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, kale coleslaw, sherry-date  
bbq sauce, crispy onions **\$8.75**

**No 5** grassfed beef, bacon,  
pepper jack cheese, sunny side up  
egg\*, salsa verde **\$10**

## HOT DOGS

BN Ranch 100% grassfed beef

**CLASSIC** pickle relish **\$5**

**FARM** pimento cheese, 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 board for  
seasonal ingredients.

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

## DRINKS

**\$1.75**  
ICED TEA  
sweet, unsweet  
  
COKE  
classic, diet

**\$2.5**  
ABITA  
ROOT BEER  
on draft

**\$2.75**  
SAN  
PELLIGRINO  
orange, lemon  
  
JARRITOS  
lime, grapefruit

**\$3.5**  
YERBA MATE

## MILKSHAKES

### CLASSIC

**\$4.95**  
VANILLA  
vanilla ice cream  
+ whipped cream  
  
CHOCOLATE  
chocolate ice cream  
+ whipped cream

### SEASONAL

**\$5.95**  
SPECIAL SHAKE  
\*see chalkboard  
  
SALTED CARAMEL  
vanilla ice cream, sea salt,  
FB caramel sauce  
+ whipped cream  
  
CHOCOLATE MINT  
chocolate ice cream,  
house mint + whipped cream

## FLOATS

**\$4.95** BROWN COW  
abita root beer

BLACK COW  
coke

## ADULT FLOATS

**\$6.5**  
NINJA PORTER  
BOLD ROCK CIDER

WELLS BANANA  
BREAD BEER



# FARM BURGER

1831 hendersonville rd, ste 100  
asheville, nc 28803  
www.farmburger.net  
828.575.2393

## BEER

### CANS

genesse \$2  
PBR 16oz \$2.75  
oskar blues  
mama's yella pils  
12 oz \$4  
asheville brewing  
ninja porter \$5  
catawba  
white zombie \$5  
oskar blues  
priscilla \$5  
sierra nevada  
pale ale \$5  
bell's  
oberon  
summer ale  
16 oz \$6  
new belgium  
citradelic \$6

### LOCAL DRAFTS

one world brewing  
hemp ale  
½ \$3.5, full \$5.5  
oscar blues  
dales pale ale  
½ \$3.5, full \$5.5  
highland brewing  
daycation ipa  
½ \$3.5, full \$6  
new belgium  
juicy watermelon ale  
½ \$3.5, full \$6  
sierra nevada  
otra vez  
½ \$3.5, full \$6

### BOTTLES

highland  
gaelic ale \$4  
hi-wire  
bed of nails  
brown \$5  
new belgium  
glutiny pale ale \$5  
new belgium  
citradelic \$5.5  
well's  
banana bread  
beer \$6  
bold rock cider  
16 oz \$6  
bell's  
two hearted ale \$6

## WINE

tumbler, ½ milk pint (2 gls), milk pint (4 gls), bottle

### WHITE

	t	½p	pt	bt
shelton madison lee, NC	\$6	\$7	\$12	\$19
hayes pinot grigio, CA	\$6	\$9	\$16	\$23
les tours chardonnay, FRA	\$7	\$10	\$19	\$28

### RED

	t	½p	pt	bt
shelton madison lee white, NC	\$6	\$7	\$12	\$19
la puerta malbec, ARG	\$7	\$9	\$16	\$23
cuma, cabernet sauvignon, ARG	\$7	\$12	\$20	\$23

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 grasse 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.  
catering@farmburger.net  
828.785.4880