

\$8.95 LUNCH COMBO

11:30 – 3:30 • burger, fries + drink

\$10.5 DAILY COMBO

see chalk board, fries + drink

SNACKS

\$2.5 BOILED PEANUTS

\$3.75 FRIED CHICKEN LIVERS

FB DEVILED EGGS

SWEET POTATO HUSHPUPIES
apple butter

\$3.95 KALE SLAW

SLOW-COOKED LOCAL GREENS

RED BEAN CHILI

GOUDA GRITS
red mule grits
+ charred cherry tomato salsa

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

FRIES

HAND CUT FRIES
with burger \$1.95, bucket \$2.95

\$3.5 SWEET POTATO FRIES

\$3.95 FB FRIES
spicy garlic, herbs, parmesan

ONION RINGS
beer-battered,
+ smoked paprika mayo

PIMENTO CHEESE FRIES
pickled jalapeños

\$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 veggie burger.

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

pure knead gluten free bun (\$1.35)

+

FREE

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

\$1

wisconsin cheddar	arugula
feta	red bean chili
pepper jack	sautéed mushrooms
swiss	caramelized onions
fried farm egg*	crispy red onions
	beer battered onion ring

\$2

asher blue	local bacon
aged smoked gouda	oxtail marmalade
gruyere	pork belly
pimento 'n cheese	roasted bone marrow (\$3)
aged vermont white cheddar	
decimal place goat cheese	

FARM SALADS

\$4.5 small \$7.95 big

+ grassfed beef, pork, chicken or quinoa patty for \$11
farm goddess dressing, grainy mustard vinaigrette

BLACKBOARD BURGERS*

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

No 2 THE VEGGIE QUINOA BURGER
goat cheese, arugula, marinated beets, balsamic reduction \$8

No 3 THE PASTURED PIG
pasture raised pork burger, braised cabbage, grilled apples, candied jalapenos, white bbq sauce \$9

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

No 5 grassfed beef patty melt, swiss, caramelized butternut squash & onion, chili mayo \$9

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

DOGS

BN Ranch 100% grassfed beef

CLASSIC pickle relish \$5

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

*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.

THE MARKET see chalk board for seasonal ingredients.

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

DRINKS

iced tea:
sweet, unsweet \$2
coke, coke zero \$2
red hare root beer
on draft \$2.5

jarritos
mexican soda \$2.75
spindrifft sparkling
water \$ 2.75

MILKSHAKES

CLASSIC

\$4.95

VANILLA
vanilla ice cream
+ housemade
whipped cream

CHOCOLATE
chocolate ice cream
+ housemade
whipped cream

SEASONAL

\$5.95

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

PINA COLADA
vanilla ice cream,
FB pineapple pureé,
coconut cream
+ housemade
whipped cream

FLOATS

\$4.95 **BROWN COW**
soft serve vanilla
ice cream, red hare
root beer

BLACK COW
soft serve vanilla ice cream,
coke

ADULT FLOATS

with soft serve vanilla ice cream

\$6.5
**ORIGINAL SIN
HARD CIDER**

**WELLS BANANA
BREAD BEER**

BEER

CANS

genesee
cream ale \$2.5
schlitz lager
16 oz \$4
uinta
hop nash
tangerine ipa \$5
21ST amendment
hell or high
watermelon \$5
sweetwater 420
extra pale ale
16 oz \$5.5
wild heaven
nitrode to mercy
\$6
gate city terminus
porter \$6

LOCAL DRAFTS

three taverns
a night on ponce
american ipa \$6
scofflaw sneaky
wheat \$7
red hare
long day lager \$7
second self thai
wheat 12 oz \$7
wild heaven
emergency
drinking beer
pilsner \$7

BOTTLES

session
lager \$4
paulaner
hefeweizen \$5
omission
gluten free lager \$5
wells
banana bread beer
\$5
monday night
fu man brew \$5.5
original sin
hard cider \$5.5
victory sour monkey
\$6

WINE

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

WHITE

	t	½p	pt	bt
mapuche, sauvignon blanc, FRA	\$5	\$9	\$18	\$22
el libre, rose', ARG	\$6	\$11	\$20	\$24
mountain view, chardonnay, ARG	\$7	\$12	\$22	\$30

RED

	t	½p	pt	bt
pietra majella, montepulciano, ITA	\$5	\$9	\$18	\$22
alias, pinot noir, FRA	\$7	\$12	\$22	\$30
rotation, cabernet sauvignon, CA	\$8	\$15	\$24	\$32



FARM BURGER

3365 piedmont road
atlanta, ga 30305
www.farmburger.net
p: 404.816.0603
f: 404.816.0604

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 sourced from local 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
404.808.5624