

# \$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 HUSHUPPIES  
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  
PIMENTO CHEESE FRIES  
pickled jalapeños

ONION RINGS  
beer-battered, + 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 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
pepperjack	sautéed mushrooms
swiss	caramelized onions
fried farm egg	crispy red onions
	beer battered onion ring

\$2

asher blue cheese	local bacon
aged smoked gouda	oxtail marmalade
gruyere	pork belly
pimento 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  
decimal place goat cheese, local arugula, marinated beets, balsamic reduction \$8

No 3 THE PASTURED PIG  
pasture raised pork burger, braised cabbage, grilled local apples, candied jalapeños, 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 cheese, caramelized butternut squash + onions, chili mayo \$9

No 6 grassfed beef, local 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, beets, pecans, roasted carrots, caramelized onions, dried cranberries, tahini dressing, nutritional yeast

## DRINKS

iced tea: sweet,  
unsweet; coke,  
diet coke \$2

red hare root beer  
on draft \$2.5

jarritos mandarin,  
grapefruit \$2.75  
mighty bucha \$5.5

## MILKSHAKES



### SEASONAL

**\$5.95**  
SALTED CARAMEL  
morelli's vanilla ice cream,  
sea salt, housemade caramel  
sauce + whipped cream

COOKIES N' CREAM  
morelli's vanilla ice cream,  
chocolate cream cookies  
+ whipped cream

### CLASSIC

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

CHOCOLATE  
chocolate ice cream  
+ whipped cream

## FLOATS

**\$4.95** BROWN COW  
red hare root beer

BLACK COW  
coke

## ADULT FLOATS

**\$6.5**  
YOUNGS  
DOUBLE CHOCOLATE  
STOUT

WELLS BANANA  
BREAD BEER

BOLD ROCK  
HARD CIDER

## BEER

### CANS

genesee  
cream ale \$2.5  
miller  
tallboy \$2.75  
sweetwater 420  
tallboy \$5.5  
monday night  
blood orange  
ipa \$5.5  
bells oberon \$5  
red hare  
oktoberfest \$6  
orpheus serpent  
bite \$6.5  
bold rock hard  
cider \$5.5

### LOCAL DRAFTS

eventide red  
headed haley \$7  
wild heaven  
invocation belgian  
style golden ale \$7  
omaha gnat  
knocker \$5.5  
three taverns  
rapturous sour ale  
\$7  
creature comforts  
tropicalia ipa \$7

### BOTTLES

omission  
gluten free  
lager \$5  
wells  
banana bread  
beer \$5  
foothills people's  
porter \$6  
youngs  
double chocolate  
stout \$5.5  
hi-wire lo-pitch ipa  
\$6  
brooklyn sorachi ace  
farmhouse ale \$6

## WINE

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

### WHITE

	t	1/2p	pt	bt
mont asolo, pinot grigio, ITA	\$4	\$7.5	\$14	\$20
just, sauvignon blanc, FRA	\$6	\$10	\$18	\$26
alias, chardonnay, CA	\$7	\$12	\$22	\$30

### RED

	t	1/2p	pt	bt
rojo mojo, shiraz, SPA	\$4	\$7.5	\$14	\$20
angelini, pinot noir, ITA	\$6	\$10	\$18	\$26
anciano, tempranillo, SPA	\$7	\$12	\$18	\$30



## FARM BURGER

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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