

\$8.95 LUNCH COMBO

11:00 – 3:30 • build it 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 SEASONAL SLAW

SLOW-COOKED LOCAL GREENS

RED BEAN CHILI

GOUDA GRITS
red mule grits + charred 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 + smoked paprika mayo

\$4.5 RINGS + FRIES
smoked paprika mayo

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 grilled until chef knows they're perfect.*

pure knead gluten free bun (\$1.35)

FREE

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

\$1

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

\$2

sweetgrass asher blue aged smoked gouda gruyere pimento cheese aged vermont white cheddar decimal place goat cheese
southeast family farms bacon oxtail marmalade pork belly roasted bone marrow (\$3)

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
mixed greens, marinated beets, balsamic reduction, garlic aioli \$8

No 3 THE PASTURED PIG
pasture raised pork burger, braised cabbage, grilled local apples, candied jalapenos, white bbq \$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 & onions, chili mayo \$9

No 6 grassfed beef, local 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

* 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.

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

FARM SALADS

\$4.5 small \$7.95 big

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

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

MILKSHAKES



PREMIUM

\$5.95 SALTED CARAMEL
morelli's world famous
caramel ice cream +
housemade whipped cream

CHOCOLATE
CHERRY MALT
chocolate ice cream,
cherries, malt + housemade
whipped cream

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

CLASSIC

\$4.95 VANILLA
vanilla ice cream
+ housemade whipped
cream

CHOCOLATE
chocolate ice cream
+ housemade whipped
cream

FLOATS

\$4.95 BROWN COW
red hare root beer

BLACK COW
coke

ADULT FLOATS

\$7.5 NITRODE TO MERCY
TREEHORN CIDER

WELLS BANANA
BREAD BEER

BEER

CANS

3 taverns night on
ponce ipa \$5.5

cigar city
tampa style lager
\$5

reformation
haddy belgian
style white ale \$5

wild heaven
nitrode to mercy
brown ale \$6.5

wild heaven
emergency
drinking beer \$5.5

orpheus
transmigration of
souls DIPA \$6.5

three taverns
rapturous sour \$5

treenhorn
hoppy little trees
dry-hopped cider
\$6.5

LOCAL DRAFTS

scofflaw
sneaky wheat \$6

dry county
neon pink
berliner weisse \$6

wild heaven bestie
english pub ale \$5

southern brewing
porter \$6

reformation
oren ipa \$7

burial
keeper of the veil
honey saison \$7

BOTTLES

sierra nevada
oktoberfest \$5

founders
dirty bastard
scotch ale \$5

stone
delicious ipa \$5.5

brooklyn
sorachi ace
saison \$5.5

wells banana
bread beer \$6

anchor
old foghorn
barley-wine style ale
\$7.5

rodenbach classic
flanders red ale \$7.5

samuel smith
imperial stout \$7.5

WINE

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

WHITE

trinity oaks, pinot grigio, CA

aveleda, vinho verde, PRT

natura, chardonnay, CHL

t	1/2p	pt	bt
\$4	\$7.5	\$14	\$20
\$6	\$11	\$20	\$29
\$7	\$13	\$20	\$29

RED

vega piedra, rioja tinto, SP

riebeek cellars, pinotage, SAF

3 ball, zinfandel, CA

t	1/2p	pt	bt
\$4	\$7.5	\$14	\$20
\$7	\$12	\$21	\$31
\$7.5	\$13	\$25	\$32



FARM BURGER

4514b chamblee dunwoody rd
dunwoody, georgia 30338
www.farmburger.net
p: 770.454.2201
f: 770.454.2203

Farm Burger wants you to think about your burger – what it is and where it's from.

Our burgers are raised 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 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