

\$9.95 LUNCH COMBO

11:00 – 3:30 • BUILD IT burger, fries + drink

\$12 DAILY COMBO

see chalk board, fries+drink

SNACKS

\$3.75

SEASONAL SLAW
RED BEAN
CHILI

\$5.95

SPICY FRESNO CHICKEN WINGS

4.95

FB GRAIN BOWL
farro, wheatberries, cranberries, fennel and orange vinaigrette

FRIES

HAND CUT FRIES
with burger \$2.75, bucket \$3.75

\$3.95 SWEET POTATO FRIES

\$4.5 FB FRIES
spicy garlic, herbs, parmesan

ONION RINGS
beer-battered
+ smoked paprika mayo

PIMENTO CHEESE FRIES
pickled jalapeños
+ smoked paprika mayo

\$4.95 RINGS + FRIES
smoked paprika mayo

BUILD IT

\$8.50 *Grassfed* BURGER*

or make it a chicken, BN turkey, 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 (\$1.50)

+

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	barbecue sauce

\$1

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

\$2

aged smoked gouda	local bacon
gruyere	oxtail marmalade
pimento cheese	pork belly
aged local white cheddar	roasted bone marrow (\$3)
point Reyes blue cheese	

BLACKBOARD BURGERS*

No 1 THE FB BURGER
grassfed beef burger, aged local white cheddar, caramelized onions, FB sauce \$9.75
+ \$2 local bacon

No 2 THE VEGAN BURGER
quinoa + llano seco heirloom bean patty, arugula, seared cauliflower, golden beet, agave mustard sauce \$9.25

No 3 THE PASTURED PIG
Llana Seco Pasture Raised Pork burger, rustic guacamole, crispy pork cheek, candied jalapeños and chili mayo \$9.50

No 4 chicken burger, smoked gouda, cherry-date bbq sauce, kale coleslaw, crispy red onions \$9.50

No 5 BN Ranch turkey burger, local red leaf lettuce, crispy fennel, candied jalapeños, queso fresco, cranberry vinaigrette \$9.50

No 6 grassfed beef burger*, local bacon, pepper jack cheese, sunny side up egg, salsa verde \$11

DOGS

BN Ranch 100% grassfed beef

CLASSIC pickle relish \$6

FARM pimento cheese, red bean chili, pickled jalapeños \$8.25

* this item can be cooked to order.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your chance for foodborne illness.

LIL FARMERS

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

\$6.95 FRIED CHICKEN LOLLIPOPS

GRILLED CHEESE
LIL CHEESEBURGER
GRASSFED HOT DOG

FARM SALADS

\$4.95 small \$8.50 big

BIG SALAD WITH ANY PATTY \$12.75
grassfed beef*, pork, petaluma chicken
BN Ranch turkey or vegan patty
farm goddess dressing, grainy mustard vinaigrette

THE MARKET see chalk board for seasonal ingredients.

SUPERFOOD lacinato kale, roasted carrots, caramelized onions, dried cranberries, golden beets, toasted almonds, tahini dressing, nutritional yeast

DRINKS

- iced tea \$2.25
 abita root beer on draft \$3.50
 coke, diet coke \$2.25, btl \$3.50
 lemon lime or ginger soda \$3.50
 pelligrino, flavors \$2.75
 ½ + ½ lemonade \$3.50
 kombucha, flavors \$4.75

MILKSHAKES



- \$5.95
 VANILLA
 STRAWBERRY
 CHOCOLATE
 \$6.50
 SPECIAL
 see chalkboard for our latest concoction

FLOATS

- \$5.25 BROWN COW
 vanilla ice cream,
 rootbeer on tap
 BLACK COW
 vanilla ice cream,
 coca cola

ADULT FLOATS

with double rainbow vanilla ice cream

- \$8.50
 8 BALL STOUT
 GOLDEN STATE CIDER
 WELLS
 BANANA BREAD BEER



Grassfed FARM BURGER

882 sir francis drake blvd
 san anselmo, ca 94960
 www.farmburger.net
 415.785.4802

BEER

CANS

- PBR tall boy
 16 oz \$4.50
 oskar blues
 dales pale ale
 19.2 oz \$7.50
 golden state
 hard cider and or
 ginger \$7.50
 rogue
 dead guy ale \$6
 heretic
 evil twin ipa \$6
 heretic
 evil cousin
 double ipa \$6

LOCAL DRAFTS

- iron springs
 kent lake mosaic \$6
 lagunitas
 lil sumpin \$7
 napa smith
 amber \$6
 fort point westfalia
 \$7
 lost coast
 great white shark
 \$7
 fieldwork
 ipa \$7
 marin brew co. pt.
 reyes porter
 \$7

BOTTLES

- victoria \$4.50
 anchor steam \$6
 anchor ipa \$6
 bear republic
 racer 5 ipa \$6
 wells banana
 bread beer \$6
 north coast
 old rasputin stout
 \$6.5
 8 ball stout \$6.5

WINE

glass | ½ milk pint (2 gls) | milk pint (3gls) or bottle

WHITE

	t	½p	pt	bt
annabella, chardonnay, Napa	\$8	\$12	\$19	\$26
six sigma, sauvignon blanc, LAKE COUNTY	\$10	\$16	\$22	\$30
brigue, rose, provence, FR	\$8	\$12	\$19	\$26

RED

	t	½p	pt	bt
glenbrook, cabernet, CA	\$10	\$16	\$22	\$30
secret cellars, pinot noir, S. L. H.	\$10	\$16	\$22	\$30
reds - blend, CA	\$8	\$12	\$19	\$26
peachy canyon, zinfandel, CA	\$10	\$16	\$22	\$30

Our burgers are made from grassfed and grass finished beef, dry-aged, and ground fresh.

Our cattle are humanely raised on pasture, finished on sweet grasses, and never fed antibiotics or growth hormones.

Our menu is chef driven, 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
 415.991.5985