

\$8.75 LUNCH COMBO

11:30 – 3:30 • burger, fries + drink

\$10 DAILY COMBO

see chalk board, fries+drink

SNACKS

\$3.5 SWEET POTATO HUSHPUPIES + apple butter

KALE SLAW

\$4 EARL'S CAYANNE HOT WINGS + Ranch

FRIES

HAND CUT FRIES

with burger \$1.75, bucket \$2.5

\$3 SWEET POTATO FRIES

\$3.5 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

\$5.5 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	sauteéd mushrooms
swiss	caramelized onions
fried farm egg*	crispy red onions
	beer battered onion ring

\$2

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

FARM SALADS

\$4 small \$7.5 big

+ grassfed beef, pork, chicken or quinoa patty for \$10
farm goddess dressing, or grainy mustard vinaigrette

BLACKBOARD BURGERS*

No 1 THE FARM BURGER
aged vermont white cheddar, caramelized onions, FB sauce \$8
+ \$2 local bacon

No 2 THE VEGGIE QUINOA BURGER
brussel slaw, pimento cheese + candied jalapeños \$8

No 3 THE PASTURED PIG
pasture raised pork burger, local apple chutney, wisconsin cheddar, marinated mixed greens + crispy sweet potatoes \$9.5

No 4 chicken burger, smoked gouda, sherry-date bbq sauce, kale coleslaw, crispy onions \$8.5

No 5 grassfed beef, 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

*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 chalk board for seasonal ingredients.

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

DRINKS

\$1.75
ICED TEA
sweet, unsweet

COKE
classic, regular

\$2.5
ABITA
ROOT BEER
on draft

\$2.75
JARRITOS

MILKSHAKES

CLASSIC

\$4.5
VANILLA
housemade
whipped cream

CHOCOLATE
housemade
whipped cream

SEASONAL

\$5.5
APPLE CINNAMON
vanilla ice cream,
apple cinnamon mix
+ housemade whipped cream

FLOATS

\$4.5 BROWN COW
vanilla ice cream, abita root beer

BLACK COW
vanilla ice cream, coke

ADULT FLOATS

with vanilla ice cream

\$7.5
ORIGINAL SIN HARD CIDER
TERRAPIN
LIQUID BLISS CHOCOLATE
PEANUT BUTTER PORTER

BEER

CANS

miller hi life \$2.5
genesse
cream ale \$2.5

abita
amber ale \$5.5

jekyll brewing
southern juice
ipa \$5.5

trimtab
ipa \$5.5

southern
prohibition
devils harvest
breakfast ipa \$5.5

orpheus
serpent bite
sour ale \$6.5

orpheus
transmigration
of souls
ipa \$6.5

LOCAL DRAFTS

avondale
vanillaphant
porter \$7

blue pants
oktoberfest \$7

good people
juco
southern ipa \$7

salty nut
hop naughty
ipa \$7

straight to ale
brother joseph's
belgian dubbel \$7

BOTTLES

ace pineapple
hard cider \$5

gumption cider \$5

omission
gluten-free
lager \$5

original sin
hard cider \$5

terrapin
liquid bliss
peanut butter
chocolate porter \$5

tennessee brew
works southern
wit \$5.5

new belgium
1554
black lager \$6

monday night
nerd alert
pseudo pilsner \$6

WINE

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

WHITE

	t	½p	pt	bt
la fieria, pinot grigio, ITA	\$6	\$8	\$15	\$21
cuvée gascogne, FRA	\$6	\$8	\$15	\$21
les volets, chardonnay, FRA	\$7	\$9	\$17	\$24

RED

	t	½p	pt	bt
lucky star caberent, CA	\$6	\$9	\$17	\$21
zorzal terroir unico, ARG	\$7	\$9	\$17	\$24
vaglio aggie, ARG	\$7	\$9	\$17	\$24



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.

Ours 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
256.469.7367