

\$9.95 LUNCH COMBO

11:30 – 3:30 • burger, fries + drink

\$11.95 DAILY COMBO

see chalk board, fries+drink

SNACKS

\$3.75

SEASONAL SLAW

RED BEAN CHILI

\$4.95

ROAST BRUSSELS SPROUTS

lemon aioli, parmesan

\$5.95

SPICY FRESNO CHICKEN WINGS

pt. reyes blue cheese dressing

FRIES

HAND CUT FRIES

with burger \$2.85, bucket \$3.85

\$3.95

SWEET POTATO FRIES

\$4.50

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

LIL FARMERS

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

\$6.95

CHICKEN LOLLIPOPS

honey mustard

GRILLED CHEESE

LIL CHEESEBURGER

GRASSFED HOT DOG

BUILD IT

\$8.95 *Grassfed* BURGER*

or make it a chicken, pork, BN ranch turkey, 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
candied jalapeños	grainy mustard
iceberg lettuce	duke's mayo
vine-ripened tomato	smoked paprika mayo

\$1

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

\$2

aged smoked gouda	bacon
gruyere	oxtail marmalade
pimento cheese	pork belly
aged california white cheddar	
point reyes blue	

FARM SALADS

\$4.95 small

\$8.95 big

+ grassfed beef, pork, BN ranch turkey, chicken, or vegan patty for \$12.95

farm goddess dressing, grainy mustard vinaigrette

BLACKBOARD BURGERS*

No 1 FB BURGER
grassfed beef burger, aged white california cheddar, caramelized onions, FB sauce \$9.95, + \$2 local bacon

No 2 THE VEGAN BURGER
quinoa, gluten-free oats + local heirloom bean patty; arugula, seared cauliflower, roasted beet, agave mustard sauce \$9.25

No 3 THE PASTURED PIG
pasture raised Rancho Llano Seco pork burger, rustic guacamole, crispy pork cheek, candied jalapeno + chile mayo \$9.50

No 4 chicken burger, smoked gouda, sherry-date bbq sauce, kale coleslaw, crispy onions \$9.95

No 5 BN ranch turkey burger, local winter squash chutney, orland farmstead creamery feta, watercress \$9.50

No 6 grassfed beef burger, bacon, pepper jack cheese, sunny side up egg, salsa verde \$11.50

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.

THE MARKET see board for seasonal ingredients.

SUPERFOOD lacinato kale, roasted carrot, caramelized onion, dried cranberry, roasted beet, tahini dressing, toasted almonds, nutritional yeast

DRINKS

\$2.50
ICED TEA

\$2.75
COKE
DIET COKE

\$3.65
SPRECHER
ROOT BEER
on draft

\$3.75
JARRITOS
mandarin or lime soda

RIVER CITY
ginger beer

MILKSHAKES

MADE WITH
DOUBLE
RAINBOW
ICE CREAM

\$5.95
VANILLA
CHOCOLATE
STRAWBERRY

\$6.50
SPECIAL SHAKE
ask about the
flavor of the season!

FLOATS

\$5.25 BROWN COW
sprecher root beer

BLACK COW
coke

ADULT FLOATS

\$8.50
YOUNGS
CHOCOLATE STOUT
GOLDEN STATE CIDER

WELLS BANANA
BREAD BEER

BEER

CANS

hamm's \$2.50

miller high life
16 oz \$3

pabst
blue ribbon
16 oz \$3

firestone
walker 805
honey blonde
\$4.50

21st amendment
fireside chat
\$4.50

sierra nevada
torpedo ipa
16 oz \$6

young's chocolate
stout 14.9 oz \$7

LOCAL DRAFTS

trumer pils \$6.00

oakland united
black lager \$6.5

fieldwork
ipa \$6.50

laughing monk
mango gose \$7.50

golden state mighty
dry cider
(13 oz) \$6.50

faction pale ale
\$6.50

altamont
hella hoppy ipa \$7

fort point
westfalia \$7

BOTTLES

modelo especial
mexican lager \$5

calicraft
oaktown brown \$5

green flash
soul style ipa \$5.50

old speckled hen
english style ale \$6

sierra nevada
kellerweis \$6

wells banana bread
beer \$6.50

WINE

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

WHITE

	t	1/2p	pt	bt
campagnola, pinot grigio, ITA	\$5.50	\$9	\$17	\$22
shannon ridge, sauvignon blanc, CA	\$7.50	\$13	\$22.50	\$32
j lohr, chardonnay, CA	\$9	\$17	\$33	\$40

RED

	t	1/2p	pt	bt
rocky's block, cabernet sauvignon, CA	\$5.50	\$8.50	\$17	\$23
trentadue, old patch red, CA	\$8	\$15	\$28	\$34
la basia, valtenesi, ITA	\$9	\$17	\$32	\$38



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