

**DINE IN, TAKE-OUT,
CURBSIDE PICKUP**

Breakfast 7:30am-11am • Lunch & Dinner 11am-8pm



**OPEN DAILY!
CALL OR ORDER ONLINE**

480.563.4745 | joesfarmgrill.com

APPETIZERS FRIES & RINGS

All frying is done with trans-fat free canola oil

NEW Crispy Brussels Sprouts	9	Greek Fries	6
Thin-sliced Brussels fried tender and crisp; cashews, fresh mint with balsamic reduction and Thai chilli aioli		Garlic fries with cotija cheese, chopped tomato, and fresh oregano	
NEW Pick Three	9	Garlic Fries	5
Fill a platter with (any three) Sweet Potato, Garlic, Greek, or regular fries; Onion Rings, Fried Zucchini; with Ranch		Tossed in olive oil, pecorino romano, fresh garlic and herbs	
Corn Fritters	6.5	Sweet Potato Fries	5
Share eight delicious mini-fritters with corn, cheese, red pepper, and onion with maple honey mustard dipping sauce		Pineapple-serrano dipping sauce	
Onion Rings	6	Fried Zucchini Slices	6
Hand-breaded in rosemary-dill Panko		Hand-breaded in rosemary-dill Panko, Ranch dressing	
		French Fries	4.5
		Crispy, tender, plenty to share	

FARM FAVORITES

Jumbo Fried Shrimp + Two Sides	17	Fried Chicken Tender Basket + One Side	10
Nearly 1/2 pound jumbo tiger shrimp, hand-breaded, farm-made cocktail sauce		Hand-breaded tenders (4)	
Grilled Salmon Platter* + Two Sides	16	Grilled Cheese Sandwich + One Side	8
Homemade tartar sauce, grilled asparagus garnish		Tillamook cheddar and italian fontina on Texas toast	
Ahi Tuna* Sandwich + One Side	15	Waffles & Chicken	12
Grilled RARE, spicy wasabi mayo, asian slaw		Belgian waffles topped with two hand-breaded chicken tenders dipped in maple honey mustard sauce	
Portobello Mushroom Sandwich + One Side	10	Waffles & Ribs	13
Marinated, grilled, with fresh greens & Green Goddess dressing		Thick Belgian waffles with butter, syrup, topped with four smoked pork loin ribs	

BURGERS

Local, natural, fresh-ground chuck (60z.) cooked "pink" unless you ask us not to, buttered grilled bun (multi-grain bun on request) with farm-fresh produce; your choice of cheese and side

Farm Burger	12	
Choice of cheese: American, Tillamook cheddar, swiss, italian fontina, dutch gouda, ghost pepper jack (hot!), or blue cheese spread ; grilled onions on request		
Add bacon, avocado, mushrooms, or fried egg	+ 1.5/ea	
Fontina Burger	13	
Roasted red pepper, grilled mushrooms, field greens, farm-made pecan pesto and italian fontina		
BBQ Bacon Blue Burger (4B)	13	
Thick-cut applewood-smoked bacon, blue cheese, hand-breaded onion ring, Joe's Real BBQ sauce		
Flamin' Southwest Burger	13	
Ghost pepper jack (hot!), fried jalapeño slices, pico de gallo, chipotle mayo, avocado		
Farm Veggie Burger (Vegan)	12.50	
House-made with black beans, brown rice, oats, ten fresh vegetables. Multi-grain bun with vegan thousand island		
Stuffed Lamb Burger	15	
Half Pound ground lamb stuffed with goat cheese and fresh herbs; grilled red onion slice, tomato, pickles, greek ranch sauce		
Gouda Garlic Bacon Burger Stack (Customer #1)	15	
Half Pound thick burger, bacon, roasted garlic, dutch Gouda, beefsteak tomato, grilled red onion, Caesar dressing, BBQ sauce & Farm Grill pickles on a grilled bun		
Gluten Free Bun add \$1.5		

SIDES

No charge		Additional Charge
French Fries	Fresh Beet Salad	Sweet Potato Fries +2.5
Cole Slaw	Vegetable of the Day	Garlic Fries +2.5
Asian Slaw	Fresh Fruit Cup	Greek Fries +3
Side Salad		Onion Rings +3
Caesar Salad		Fried Zucchini +3

CHICKEN

NOW available Panko-breaded and deep fried add \$1

All-natural, hormone and antibiotic free, marinated chicken breast served on buttered grilled bun (multi-grain bun on request) with farm-fresh produce; your choice of cheese and side

Farm Chicken Sandwich	11
Choice of cheese: American, Tillamook cheddar, swiss, italian fontina, dutch gouda, ghost pepper jack (hot!), or blue cheese spread ; grilled onions on request	
Add bacon, avocado, mushrooms, or fried egg	+ 1.5/ea
BBQ Bacon Blue Bird	12
Applewood smoked bacon, blue cheese, onion ring, JRB sauce	
Flamin' Southwest Chicken	12
Ghost pepper jack (hot!), jalapeño, chipotle mayo, avocado	
Fontina Pesto Chicken Sandwich	12
Italian fontina, roasted red pepper, mushrooms, pecan pesto	
Gluten Free Bun add \$1.5	

PAN PIZZA

We serve authentic **Detroit-style Pan Pizza** featuring homemade, pillowy focaccia crust, marinara sauce, and loads of buttery Wisconsin Brick Cheese. The pizza is baked in a steel pan which produces distinctive caramelized, slightly charred edges. Two filling pieces are served with one side choice

Pepperoni	12
Plenty of hand-sliced pepperoni - the classic motor city topping	
Extra Cheese	12
Buttery Brick plus Cheddar, Fontina, Gouda	

• Menu items featured on Food Network's "Diners, Drive-ins and Dives," or "Triple D Nation" with Guy Fieri

SMOKER

Cooked "low and slow" over select hardwoods, our meat is fall-off-the-bone tender & slathered in Joe's Real BBQ sauce

- BBQ Pork Plate + Two Sides** 12.5
Half pound of slow smoked, melt-in-your-mouth pork
- Baby Back Ribs + Two Sides** 21
Full slab of smoked and grilled tender pork loin ribs (served "wet")

- BBQ Pork Sandwich + One Side** 11
1/4 pound, lots of sauce, on grilled buttered bun
- BBQ Sampler Plate** (no substitutions) 16.5
3 Ribs, pork, sauce-dipped chicken tenders, onion rings, cole slaw
- Ribs & BBQ Pork + Two Sides** 16.5
Half slab of ribs and pork, your choice of two sides

SALADS

Dressings (all made from scratch)

Spicy Thai Vinaigrette, White Balsamic Vinaigrette, Chunky Blue Cheese, Green Goddess, Classic Caesar, & Buttermilk Ranch

- Thai Chicken Salad** 11
Salad greens and Napa cabbage, assorted vegetables, crispy rice noodles and peanuts tossed in Spicy Thai vinaigrette. Topped with 6oz grilled chicken breast
Substitute Seared Ahi Tuna +4.5

- BBQ Chicken Salad** 11
Salad greens and fresh herbs, roasted corn, poblano peppers, grape tomatoes tossed in Ranch dressing. Topped with 6oz seasoned grilled chicken breast and crispy fried tortilla strips

- Farm Salad** 9
Fresh greens, vegetables and herbs grown right here on the Farm at Agritopia (subject to seasonal availability)

- Chicken Farm Salad** 11
Topped with 6oz grilled chicken breast

- Portobello Farm Salad** 11
Topped with marinated, grilled portobello mushroom cap

- Chicken Caesar Salad** 12
Romaine, pecorino romano, pesto-marinated fresh mozzarella, tossed in farm-made Classic Caesar dressing. Topped with 6oz grilled chicken breast, garlic sauce
Substitute Salmon +5

- **Grilled Wedge Salad** 10
Iceberg Lettuce, lightly grilled, topped with Chunky Blue Cheese dressing, applewood-smoked bacon, diced tomato, lemon wedge

- Fresh Beet Salad** 3.5
Chilled, lightly dressed, toasted pecans, blue cheese crumbles

DRINKS

- Fountain 24oz** 3
Coke, Diet Coke, Pepsi, 7-up, Hires Root Beer, Mountain Dew, Orange Crush, Dr. Pepper, Ginger Ale
- Fresh Squeezed Lemonade 32oz** 4.5
Regular or Fresh Strawberry
- Iced Tea** 3
Freshly brewed, unsweetened
- Assorted bottled beverages** Mkt
Ask for Availability

KIDS MENU

All Kid's Meals come with your choice of fountain drink, milk or juice. Ages 12 & under

- Kids Cheeseburger + One side** 8
Half-size (3oz) burger, american cheese
- Kids Pork Sandwich + One side** 6
Tender, sauced pulled pork
- Kids Grilled Cheese + One side** 6
American cheese on grilled Texas toast (half-portion)
- Kids Chicken Tenders + One side** 6
Two hand-breaded, natural chicken breast tenders (2)
- Kids Corn Dog Bites + One side** 6
Bite-sized turkey corn dog morsels (6)

CHEESECAKE & MILKSHAKES

Rich, smooth New York style vanilla cheesecake is baked in a traditional graham cracker crust. Premium ice cream, fresh fruits, homemade sauces, fresh whipped cream, and an organic cherry on top! Ask for malt - no charge

- Plain with Kisses** 6
Hershey's kisses and fresh whipped cream
- Fresh Strawberry** 7
Topped with fresh strawberry puree and cut berries; fresh whipped cream
- Chocolate Caramel Turtle** 7
Ladled with homemade dark chocolate and buttery caramel sauces, toasted pecans; fresh whipped cream

- Milkshakes** 5.5
Flavors
 - Real Vanilla Bean
 - Dark Chocolate
 - Mocha (Chocolate & Espresso)
 - Fresh Strawberry
 - Butter Pecan
 - Seasonal

OUR STORY

THE BUILDING Joe's Farm Grill used to be the Johnston family residence. Built in 1966, Jim and Virginia Johnston hired D. D. Castleberry to design and build a ranch-style, slump block home for their young family. Sons Joe, Steve, and Paul were excited to move to "the country". In the planning of Agritopia, we always envisioned a restaurant coupled to the urban farm as a focal point for the project. This vision guided our redevelopment of the Johnston home into Joe's Farm Grill.

THE FARM Agritopia contains approximately 12 acres dedicated to permanent urban organic farming. Farming began on the land in 1927 when barren desert was cleared and the availability of irrigation water made agriculture possible. Initially, alfalfa hay was the principal crop; Gilbert was known as the hay capital of the world.

VISIT OUR SISTER RESTAURANTS



301 N Gilbert Rd, Gilbert AZ
480.503.3805 • joesrealbbq.com



230 N Gilbert Rd, Gilbert, AZ
480.892.1900 • libertymarket.com

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● Menu items featured on Food Network's "Diners, Drive-ins and Dives," or Triple D Nation with Guy Fieri



* Consuming raw or undercooked eggs, meat or seafood may increase the likelihood of contracting food-borne illness
** Peanuts, peanut butter & tree nuts are used extensively in the restaurant