

## \$8.95 LUNCH COMBO

11:30 - 3:30 • build it burger, fries + drink

## \$10.95 DAILY COMBO

see chalk board, fries+drink

## SNACKS

\$3.5

KALE SLAW  
SLOW COOKED LOCAL GREENS (vegan)

\$3.75

FB DEVILED EGGS  
NC SWEET POTATO HUSHPUPIES  
apple butter

## FRIES

HAND CUT FRIES  
with burger \$1.95, bucket \$2.75

\$3 SWEET POTATO FRIES

\$3.75 FB FRIES  
spicy garlic, herbs, parmesan

\$3.75 ONION RINGS  
beer-battered + smoked paprika mayo

PIMENTO CHEESE FRIES  
pickled jalapeños

\$4.5 RINGS + FRIES  
smoked paprika mayo

## FARM SALADS

\$4 small \$7.95 big

## BUILD IT

\$6.95 *Grassfed* BURGER\*

or make it a chicken, 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 (\$1.35)

+

## FREE

roasted garlic	red onion
fresh jalapeños	house pickles
pickled jalapeños	FB sauce
iceberg lettuce	duke's mayo
tomato	smoked paprika mayo
lusty monk mustard	

\$1

round mountain goat cheese	arugula
ashe county blue cheese	cured lardo
wisconsin cheddar	basil tofu mayo
pimento cheese	sautéed mushrooms
feta	caramelized onions
pepper jack	crispy red onions
swiss	clover sprouts
fried farm egg*	beer battered onion ring

\$2

aged smoked gouda	smoked bacon
gruyere	balsamic braised oxtail marmalade
aged vermont white cheddar	crispy pork belly
	roasted bone marrow (\$3)

THE MARKET see chalk board for seasonal ingredients.

farm goddess dressing, grainy mustard vinaigrette, tahini, house ranch

+ grassfed beef, pork, chicken or vegan patty for \$3

## BLACKBOARD BURGERS\*

No 1 THE FARM BURGER  
grassfed beef, vermont white cheddar, caramelized onions, FB sauce \$8.5  
+ \$2 local bacon

No 2 THE VEGAN BURGER  
sea island red pea, smiling hara smoked tempeh, black eyed pea burger; clover sprouts, red cabbage, basil tofu spread \$8

No 3 THE PASTURED PIG  
HNG pasture raised pork burger, pimento cheese, local apple + sweet potato chutney, mixed greens, mustard bbq \$9

No 4 chicken burger, smoked gouda, sherry-date bbq sauce, kale coleslaw, crispy onions \$8.75

No 5 grassfed beef, bacon, pepper jack cheese, sunny side up egg, salsa verde \$10

## LIL FARMERS

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

\$5.95 CHICKEN LOLLIPOPS honey mustard GRILLED CHEESE	LIL CHEESEBURGER GRASSFED HOT DOG
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\*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.

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

## DRINKS

iced tea: sweet,  
unsweet; coke, diet  
coke \$1.75

abita root beer on  
draft \$2.5

jarritos lime,  
san pelligrino orange  
\$2.75

buchi, kombucha water, sovereign \$5

## MILKSHAKES

MADE WITH  
THE HOP  
ICE CREAM

SEASONAL  
\$5.95  
SPECIAL SHAKE

\*see chalkboard

### CLASSIC

\$4.95

VANILLA  
housemade  
whipped cream

CHOCOLATE  
housemade  
whipped cream

SALTED CARAMEL  
vanilla ice cream, sea salt,  
FB caramel sauce  
+ housemade whipped cream

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

## FLOATS

\$4.95 BROWN COW  
abita root beer

BLACK COW  
coke

## ADULT FLOATS

\$6.5

NINJA PORTER  
BULL CITY OFF MAIN  
CIDER

WELLS BANANA  
BREAD BEER

## BEER

### CANS

genesse \$2  
PBR 16oz \$2.75

new blegium  
fat tire \$4.5

sierra nevada  
pale ale \$4.5

asheville brewing co  
ninja porter \$4.5

catawba  
white zombie \$4.5

oscar blues  
mama's little  
yella pills \$4.5

brahmari black  
gose \$4.5

boojum reward  
pale ale \$4.5

### LOCAL DRAFTS

hiwire lo pitch ipa  
½ \$3.50, full \$5.75

greenman ESB  
½ \$3.25, full \$5.75

oscar blues  
dales pale ale  
½ \$3, full \$5.25

catawba hopness  
monster  
½ \$3.25, full \$5.5

boojum blueberry  
coffee porter  
½ \$3.5, full \$5.75

owb rotating  
½ \$3.5, full \$5.75

amb blonde  
½ \$3, full \$5.25

noble cider  
10 oz \$6

### BOTTLES

highland  
gaelic ale \$4.5

sierra nevada  
celebration ipa  
\$4.5

new belgium  
glutiny pale ale \$5

well's banana  
bread beer \$5.5

foothills  
jade ipa \$5.5

bullcity off main cider  
\$5.5

new belgium  
voodoo ipa \$4.5

## WINE

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

### WHITE

pinot grigio, ITA

shelton madison lee, NC

les tours chardonnay, FRA

t	½p	pt	bt
\$6.5	\$10	\$19	\$28
\$5.5	\$8	\$15	\$22
\$6.5	\$10	\$19	\$28

### RED

gnarly head old vine zinfandel, CA

shelton madison lee, NC

la puerta malbec, ARG

t	½p	pt	bt
\$5.5	\$8	\$15	\$22
\$5.5	\$8	\$15	\$22
\$6.5	\$12	\$20	\$28



# FARM BURGER

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asheville, nc 28801  
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Farm Burger wants you to think about your burger – what is and where it's from.

Our burgers are made 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 North Carolina 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  
828.785.4880