

# FARM BURGER

FARMBURGER.COM

1831 HENDERSONVILLE RD, STE 100 • ASHEVILLE, NC 28803

828.575.2393

**LUNCH COMBO** ..... **8.99**  
build your own burger, fries + drink 11:00 - 3:30

**DAILY COMBO** ..... **10.99**  
seasonal burger, fries + drink

## BLACKBOARD BURGERS

100% grassfed + grass-finished beef, locally raised, antibiotic + hormone free, made in-house, and griddled until chef knows they're perfect.\*  
+\$1.49/gluten free (GF) bun

**① FARBURGER** ..... **8.99**  
aged white cheddar, caramelized onions, fb sauce. + pasture-raised bacon \$2

**② HOUSEMADE VEGAN (GF)** ..... **8.99**  
sea island red peas, tiger peas, smiling hara smoked tempeh + squash burger; clover sprouts, pickled pink onion, vegan pesto mayo. Also available as the impossible (vegan, gf) burger (+\$2.49).

**③ PASTURED PIG** ..... **8.99**  
white oak pasture-raised pork, braised cabbage, grilled apples, candied jalapeños, white bbq

**④ CHICKEN** ..... **8.99**  
chicken burger, smoked gouda, kale coleslaw, crispy onions, sherry-date bbq

**⑤ SUNNY-SIDE** ..... **10.99**  
grassfed beef, pasture-raised bacon, pepperjack cheese, sunny side up egg\*, salsa verde

**⑥ SPICY CHICKEN** ..... **8.99**  
crispy chicken burger, red cabbage + jalapeño slaw, pickles

**⑦ SEASONAL** ..... **SEE DAILY BOARD**

### SNACKS

**SWEET POTATO** ..... **2.99**  
**HUSHPUPPIES**  
apple butter

**KALE SLAW (GF)** ..... **2.99**

**COLLARDS (GF)** ..... **2.99**  
slow cooked, vegan

### FRIES + RINGS

**WITH BURGER** ..... **2.49**  
fries, sweet potato fries, or onion rings  
+\$1/MAKE FRIES FB OR PIMENTO

**BASKET OF FRIES** ..... **3.99**

**FB FRIES** ..... **4.99**  
garlic, herbs, parmesan

**PIMENTO CHZ FRIES** ... **4.99**  
pickled jalapeños

**ONION RINGS** ..... **4.99**  
smoked paprika mayo

**RINGS + FRIES** ..... **5.49**  
smoked paprika mayo

### LIL FARMERS

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

**LIL CHZ BURGER** ..... **5.99**

**FRIED CHICKEN** ..... **5.99**

**LOLLIPOPS**

**GRILLED CHEESE** ..... **5.99**

### BUILD YOUR OWN BURGER

**\$6.99** AVAILABLE AS GRASSFED BEEF, PASTURED PORK, SPRINGER MT CHICKEN, HOUSEMADE VEGAN (GF) OR IMPOSSIBLE (VEGAN) BURGER (+\$2.49)\*

**FREE** tomato • iceberg lettuce • red onion • house pickles  
fresh jalapeños • housemade pickled or candied jalapeños  
grainy mustard • mayo • smoked paprika mayo  
FB sauce ~ zesty signature sauce with pickles + spices

**\$1** arugula • sautéed mushrooms • roasted garlic • onion ring  
crispy red or caramelized onions • wisconsin cheddar  
feta • pepper jack • swiss • fried farm egg\*

**\$2** pasture-raised bacon • bleu cheese • aged white cheddar  
pimento cheese • local goat cheese • aged smoked gouda  
crispy pork belly

**\$3** roasted bone marrow **KETO FRIENDLY**

### SEASONAL SALADS

\$4.99 / SMALL • \$9.99 / LARGE  
+\$3.99/WITH HOUSEMADE PATTY • +\$4.99/WITH IMPOSSIBLE VEGAN  
+\$1/ADD BACON • +\$1/ ADD FRIED FARM EGG  
farm goddess dressing, grainy mustard vinaigrette

#### SPRING HARVEST FARM SALAD

mixed greens, red cabbage, chopped hard boiled eggs, cucumbers, radishes, dill  
parmesan cheese, crispy onions, housemade ranch

#### SUPERFOOD

lacinato kale, roasted butternut squash, shaved red cabbage, spiced pecans, parsley, nutritional yeast, grainy mustard vinaigrette

\*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.

## DRINKS

- ICED TEA**.....1.75  
sweet or unsweet
- COKE**.....1.75  
regular or diet
- SPRITE**.....1.75
- ABITA ROOT BEER**....2.50  
on draft
- JARRITOS**.....2.75
- SAN PELLIGRINO**....2.75  
orange or lemon

## MILKSHAKES

Made with the hop ice cream,  
housemade whipped cream

- VANILLA**.....4.95
- CHOCOLATE**.....4.95
- SALTED CARAMEL**....5.95  
salted caramel ice cream, sea salt,  
FB caramel sauce
- SEASONAL SHAKE**....5.95  
see board
- MINT CHIP**.....5.95  
mint chip ice cream

## FLOATS

- BROWN COW**.....4.95  
abita root beer + vanilla ice cream
- BLACK COW**.....4.95  
coke + vanilla ice cream

## ADULT FLOATS

- ROTATING PORTER**....6.50
- WELLS BANANA**.....6.50  
**BREAD BEER**
- BOLD ROCK (GF)**.....6.50  
**CIDER**

## ABOUT US

WE WANT YOU TO THINK  
ABOUT YOUR BURGER –  
WHAT IT IS + WHERE IT'S FROM.

Our burgers are dry aged,  
made from 100% grassfed,  
grass-finished beef.

Our cows are raised on the sweet  
grasses of the Southeast, and  
never fed antibiotics, growth  
hormones or grain, and always  
humanely raised and handled.

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.

## CANNED BEER

- PABST BLUE RIBBON 16 OZ**.....2.75
- SIERRA NEVADA PALE ALE**.....5.00
- CATAWBA WHITE ZOMBIE**.....5.00
- BOLD ROCK CIDER TALLBOY**.....5.50
- PISGAH PALE**.....5.00

**LOCAL DRAFT BEER**  
SEE BLACKBOARD FOR WHAT'S ON TAP

## BOTTLED BEER

- HIGHLAND GAELIC ALE**.....5.50
- BOLD ROCK SEASONAL CIDER (GF)**.....5.50
- NEW BELGIUM GLUTINY (GF)**.....5.50  
**PALE ALE**
- WELL'S BANANA BREAD BEER**.....5.50

SEE BLACKBOARD FOR ROTATING  
+ SEASONAL SELECTIONS

## WHITE WINE

T/TUMBLER • HP/HALF PINT • P/PINT • B/BOTTLE

SHELTON,  
RIESLING,  
NORTH CAROLINA

6T • 8HP • 13P • 20B

HAYES RANCH,  
PINOT GRIGIO,  
CALIFORNIA

6T • 9HP • 16P • 23B

LES TOURS,  
CHARDONNAY,  
FRANCE

7T • 12HP • 20P • 28B

## RED WINE

SHELTON,  
MADISON LEE,  
NORTH CAROLINA

6T • 8HP • 13P • 20B

LA PUERTA,  
MALBEC,  
ARGENTINA

7T • 10HP • 18P • 24B

CUMA,  
CABERNET SAUVIGNON,  
ARGENTINA

7T • 12HP • 20P • 28B

**FARM  
BURGER  
CATERS!**

CONSIDER US FOR  
YOUR NEXT EVENT  
CATERING@FARMBURGER.COM