

FARM BURGER

FARMBURGER.COM

BUCKHEAD • 3365 PIEDMONT ROAD • ATLANTA, GA • 30305

404.816.0603

LUNCH COMBO.....8.95
burger, fries + drink 11:00 - 3:30

DAILY COMBO.....10.50
see chalkboard, fries + drink

SNACKS

- SWEET POTATO.....3.75**
HUSHPUPPIES
apple butter
- FB DEVILED EGGS....3.75**
- SLOW-COOKED.....3.95**
LOCAL GREENS
- KALE SLAW.....3.95**

FRIES

- WITH BURGER.....1.95**
- BUCKET.....2.95**
- SWEET POTATO.....3.50**
- FB FRIES.....3.95**
garlic, herbs, parmesan
- PIMENTO CHEESE....3.95**
pickled jalapeños
- ONION RINGS.....3.95**
smoked paprika mayo
- RINGS + FRIES.....4.50**
smoked paprika mayo

LIL FARMERS

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

- FRIED CHICKEN.....5.95**
- LOLLIPOPS**
- GRILLED CHEESE.....5.95**
- LIL CHZ BURGER.....5.95**
- GRASSFED HOT DOG...5.95**

SEASONAL SELECTION

SPICY CHICKEN.....8.50
SANDWICH
red cabbage, jalapeño slaw,
house pickles

BUILD IT BURGER

100% grassfed, locally raised, antibiotic + hormone free,
ground fresh, made in-house, and griddled
until chef knows they're perfect.*

\$6.95 AVAILABLE AS CHICKEN, PORK, VEGGIE
OR IMPOSSIBLE VEGAN BURGER (+\$2)

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tomato • iceberg lettuce • red onion • house pickles
fresh jalapeños • pickled jalapeños • FB sauce
duke's mayo • smoked paprika mayo • grainy mustard

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\$1

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

\$1

\$2

smoked bacon • crispy pork belly
bleu cheese • aged white cheddar
local goat cheese
aged smoked gouda • gruyere
pimento cheese • oxtail marmalade

\$2

\$3 ROASTED
BONE
MALLOW

**GLUTEN FREE
BUN...\$1.35**

BLACKBOARD BURGERS

- 1. FARBURGER.....8.25**
aged white cheddar, caramelized
onions, fb sauce. + local bacon \$2
- 2. VEGGIE QUINOA...8.00**
decimal place goat cheese, local
arugula, marinated beets, balsamic
reduction. Also available with the
Impossible Vegan patty (+\$2).

- 3. PASTURED PIG..9.00**
white oak pasture-raised pork,
braised cabbage, grilled apples,
candied jalapeños, white bbq
- 4. CHICKEN.....8.75**
chicken burger, smoked gouda, kale
coleslaw, crispy onions, sherry-date bbq
- 5. SUNNY-SIDE....10.00**
grassfed beef, bacon, pepper jack
cheese, sunny side up egg*,
salsa verde

FARM SALADS

\$4.50 / SMALL • \$7.95 / LARGE

\$11 LARGE SALAD WITH GRASSFED
BEEF, PORK, VEGGIE, OR
IMPOSSIBLE VEGAN PATTY (+\$2)
farm goddess dressing,
grainy mustard vinaigrette
+ fried farm egg* / \$1.00

THE MARKET

see chalkboard for
seasonal ingredients

WINTER HARVEST SUPERFOOD

lacinato kale,
roasted butternut squash,
shaved red cabbage,
spiced pecans, parsley,
nutritional yeast,
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**.....2.00
sweet or unsweet
- COKE**.....2.00
regular or coke zero
- RED HARE**.....2.50
ROOT BEER
on draft
- JARRITOS**.....2.75

MILKSHAKES

- VANILLA**.....4.95
vanilla ice cream + housemade
whipped cream
- CHOCOLATE**.....4.95
chocolate ice cream + housemade
whipped cream
- SEASONAL SHAKE**....5.95
see board

FLOATS

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

ADULT FLOATS

- WELLS BANANA**.....6.50
BEREAD BEER
- ORIGINAL SIN**.....6.50
HARD CIDER

ABOUT US

**WE WANT YOU TO THINK
ABOUT YOUR BURGER –
WHAT IT IS +
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, 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

- GENESEE CREAM ALE**.....2.50
- PABST BLUE RIBBON 16 OZ**.....4.00
- CREATURE COMFORTS TROPICALIA IPA**.....5.50
- MONDAY NIGHT DR. ROBOT**.....5.50
BLACKBERRY LEMON SOUR
- RED BRICK SOUL OF THE CITY APA**.....5.50
- SWEETATER 420 PALE ALE 16 OZ**.....5.50
- UINTA PIGGY BACK PEACH IPA**.....5.50

LOCAL DRAFT BEER
SEE CHALKBOARD FOR WHAT'S ON TAP

BOTTLED BEER

- SESSIONS LAGER**.....4.00
- PAULANER HEFEWEIZEN**.....5.00
- OMISSION LAGER GF**.....5.50
- ORIGINAL SIN HARD CIDER GF**.....5.50
- VICTORY SOUR MONKEY**.....6.50

WHITE WINE

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

**YELCHO,
SAUVIGNON BLANC,
CHILE**

5T • 9HP • 18P • 22B

**ZESTOS,
GARNACHA ROSE,
SPAIN**

6T • 11HP • 20P • 24B

**MOUNTAIN NIEW,
CHARDONNAY,
ARGENTINA**

7T • 12HP • 22P • 30B

RED WINE

**PIETRA MAJELLA,
MONTEPULCIANO,
ITALY**

5T • 9HP • 18P • 22B

**ALIAS,
PINOT NOIR,
FRANCE**

7T • 12HP • 22P • 30B

**ROTATION,
CABERNET SAUVIGNON,
CALIFORNIA**

8T • 15HP • 24P • 32B

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM