

FARM BURGER

FARMBURGER.COM

DECATUR • 410B W. PONCE DE LEON • DECATUR, GA • 30030

404.378.5077

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

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

SNACKS

- SWEET POTATO.....3.75**
HUSHPUPIES
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 FRIED.....8.99
CHICKEN BURGER
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)

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

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

\$2 smoked bacon • blue cheese
aged white cheddar
local goat cheese
\$2 aged smoked gouda • gruyere
pimento cheese

\$3 ROASTED BONE MARROW
GLUTEN FREE BUN...\$1.35

BLACKBOARD BURGERS

- 1. FARMBURGER.....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 THE 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
morelli's vanilla ice cream +
housemade whipped cream
- CHOCOLATE**.....4.95
morelli's 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
BREAD BEER
- BOLD ROCK**.....6.50
HARD CIDER
- TERRAPIN**.....6.50
MOO HOO CHOC STOUT

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 + BOTTLES

- PBR TALLBOY**.....3.75
- GENESEE CREAM ALE (24 OZ)**.....4.00
- BOULEVARD WHEAT**.....5.50
- RED HARE OKTOBERFEST**.....5.50
- WELLS BANANA BREAD**.....5.00
- 3 TAVERNS PRINCE OF PILSEN**.....5.00
- ATL BREWING CO SOUL OF THE CITY**...5.00
- GATE CITY COPPERHEAD ALE**.....6.00
- MONDAY NIGHT DR ROBOT**.....6.00
- MONDAY NIGHT DRAFTY KILT**.....6.00
- SWEETATER 420 STRAIN IPA**.....6.00

LOCAL DRAFT BEER
SEE CHALKBOARD FOR WHAT'S ON TAP

GLUTEN-FREE

- BOLD ROCK HARD CIDER**.....5.50
- OMISSION GLUTEN-FREE LAGER**.....5.75

WHITE WINE

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

MONTO ASOLO,
PINOT GRIGIO,
ITALY

4T • 7.5HP • 14P • 20B

JUST,
SAUVIGNON BLANC,
FRANCE

6T • 10HP • 18P • 30B

ALIAS,
CHARDONNAY,
ARGENTINA

7T • 12HP • 22P • 30B

RED WINE

ROJO MOJO,
SHIRAZ,
SPAIN

4T • 7.5HP • 14P • 20B

THE PATH,
PINOT NOIR,
CALIFORNIA

6T • 10HP • 18P • 26B

ANCIANO,
TEMPRANILLO,
SPAIN

7T • 12HP • 18P • 30B

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM