

FARM BURGER

FARMBURGER.COM

4514B CHAMBLEE DUNWOODY RD • DUNWOODY, GA • 30338

770.454.2201

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)

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

\$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 **\$2**
aged smoked gouda • gruyere
pimento cheese • oxtail marmalade

\$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 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 ROOT BEER...2.50**
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**
BEREAD BEER

CANNED BEER

- GENESEE CREAM ALE NY.....2.50**
- SWEETWATER 420 16 OZ ATL.....6.00**
- WELLS BANANA BREAD BEER6.00**
- THREE TAVERNS RAPTUROUS ATL.....6.50**
SOUR
- BURNT HICORKY DIDJITS GA.....6.50**
BLOOD ORANGE IPA
- WILD HEAVEN ODE TO ATL.....7.00**
MERCY NITRO

LOCAL DRAFT BEER
SEE CHALKBOARD FOR WHAT'S ON TAP

BOTTLED BEER

- OMISSION GLUTEN FREE LAGER OR.....5.50**
- DOGFISH IPA DE.....6.00**
- BROOKLYN BROWN ALE NY.....6.50**
- MERCIER ORCHARDS CIDER GLUTEN FREE...7.00**
ADELE'S CHOICE GA

WHITE WINE

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

**MONTASOLO,
PINOT GRIGIO,
ITALY**

4T • 7.5HP • 14P • 20B

**JUST,
SAUVIGNON BLANC,
FRANCE**

6T • 10HP • 18P • 30B

**MOUNTAIN VIEW,
CHARDONNAY,
CALIFORNIA**

7T • 13HP • 21P • 35B

RED WINE

**PIETRA MAJELLA,
MONTEPULCIANO,
ITLAY**

5T • 9HP • 18P • 22B

**ALIAS,
PINOT NOIR,
CALIFORNIA**

7T • 13HP • 21P • 35B

**ROTATION,
CABERNET SAUVIGNON,
CALIFORNIA**

8T • 15HP • 24P • 32B

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.**

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM