

# FARM BURGER

FARMBURGER.COM GRANT PARK • 275 MEMORIAL DR. SE, STE B2 • ATLANTA, GA • 30312 404.748.1310

**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

**KALE SLAW.....3.95**

**SEASONAL SNACK...4.25**  
sautéed brussels sprouts + apples

## 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,  
VEGAN, OR THE IMPOSSIBLE PATTY (\$2)

**F R E E** tomato • iceberg lettuce • red onion • house pickles  
fresh jalapeños • 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 • crispy pork belly  
blue cheese • aged white cheddar **\$2**  
local goat cheese  
aged smoked gouda • gruyere  
pimento cheese • oxtail marmalade

**\$3** ROASTED  
BONE  
MALLOW

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

## BLACKBOARD BURGERS

**1. FARMBURGER.....8.25**

aged white cheddar, caramelized  
onions, fb sauce. + local bacon \$2

**2. VEGAN.....8.00**

black-eyed pea, butternut squash and  
smoked tempeh vegan patty; marinated  
beets, arugula, balsamic onions

**3. PASTURED PIG...9.00**

white oak pastured pork burger,  
decimal place goat cheese, rainbow  
swiss chard, grilled mercier apples

**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,  
OR VEGAN PATTY

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

**MAINE ROOT.....2.00**  
handcrafted all natural sodas: cola, diet cola, root beer, lemon lime

**MAINE ROOT.....2.00**  
**LEMONADE**

## 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, maine root root beer

**BLACK COW.....4.95**  
vanilla ice cream, maine root mexicane cola

## ADULT FLOATS

**WELLS BANANA.....6.50**  
**BREAD BEER**

**TERRAPIN.....8.00**  
**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.**

## LOCAL DRAFT BEER

**SEE CHALKBOARD FOR WHAT'S ON TAP**

## CANNED BEER

**MILLER HI LIFE 16 OZ.....3.00**

**CREATURE COMFORTS.....5.00**  
**TROPICALIA IPA**

**STILLWATER CELLAR DOOR SAISON.....5.00**

**3 TAVERNS NIGHT ON PONCE IPA.....5.50**

**GATE CITY COPPERHEAD 16 OZ.....5.50**

**LAGUNITAS SUMPIN' EASY ALE.....5.50**

**SWEETWATER 420 PALE ALE 16 OZ.....5.50**

**TREEHORN HOPPY CIDER (GF).....7.00**

## WHITE WINE

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

**MONT ASOLO,  
PINOT GRIGIO,  
ITALY**

**VENTISQUERO,  
SAUVIGNON BLANC,  
CHILE**

**4T • 7.5HP • 14P • 20B**

**6T • 10HP • 18P • 30B**

**MOUNTAIN VIEW,  
CHARDONNAY,  
CALIFORNIA**

**7T • 12HP • 22P • 30B**

## RED WINE

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

**LAS VALLES,  
BLEND,  
SPAIN**

**THE PATH,  
PINOT NOIR,  
CALIFORNIA**

**6T • 10HP • 18P • 26B**

**7T • 12HP • 22P • 30B**

**ROTATION,  
CABERNET SAUVIGNON,  
CALIFORNIA**

**7T • 12HP • 22P • 30B**

**FARM  
BURGER  
CATERS!**

**CONSIDER US FOR  
YOUR NEXT EVENT  
CATERING@FARMBURGER.COM**