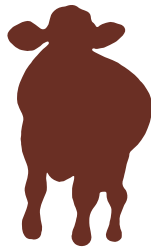


Grassfed

FARM



BURGER

FARMBURGER.COM

882 SIR FRANCIS DRAKE BLVD • SAN ANSELMO, CA 94960

415.785.4802

LUNCH COMBO.....10.50
burger, fries + drink 11:00 - 3:30

DAILY COMBO.....11.95
see chalkboard, fries + drink

GLUTEN FREE BUNS....1.65
ask when ordering

BLACKBOARD BURGERS

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

1. THE FB BURGER.....10.00
aged white cheddar, caramelized onions, fb sauce. + local bacon \$2

2. VEGAN.....11.25
quinoa, gf oats + heirloom bean patty; arugula, seared cauliflower, roasted beet, agave mustard

3. HAPPY LAMB.....12.50
superior farm pasture raised lamb burger*, feta, pickled onion, radish, cucumber, greek yogurt tzatziki

4. CHICKEN.....9.95
chicken burger*, aged smoked gouda, kale coleslaw, crispy onions, sherry-date bbq

5. TURKEY.....9.50
turkey burger*, watercress, local winter squash chutney, candied jalapeño, feta

6. SUNNY-SIDE.....11.75
grassfed beef burger, bacon, pepper jack cheese, sunny side up egg*, salsa verde

SNACKS

KALE SLAW.....3.75

SAUTÉED BROCCOLINI..4.95
spicy garlic, lemon, parmesan

DEVIL'D EGGS.....4.95

SPICY FRESNO.....5.95
CHICKEN WINGS
pt. reyes bleu cheese dressing

FRIES

WITH BURGER.....3.00

BUCKET.....3.90

SWEET POTATO.....4.00

FB FRIES.....4.50
spicy garlic, herbs, parmesan

PIMENTO CHEESE.....4.50
pickled jalapeños

ONION RINGS.....4.50
golden breaded + smoked paprika mayo

RINGS + FRIES.....4.95
smoked paprika mayo

LIL FARMERS

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

FRIED CHICKEN.....6.95
LOLLIPOPS

GRILLED CHEESE.....6.95

LIL CHZ BURGER.....6.95

GRASSFED BEEF.....6.95

HOT DOG

BUILD IT BURGERS

\$8.95 AVAILABLE AS 100% GRASSFED BEEF, CHICKEN, TURKEY, VEGAN, OR LAMB PATTY (+ \$2)

FREE

duke's mayo • iceberg lettuce • red onion • house pickles
roasted garlic • fresh, pickled, or candied jalapeños • FB sauce
vine ripened tomato • smoked paprika mayo • grainy mustard

\$1

cheddar • feta • goat cheese • pepperjack • swiss • arugula
watercress • butternut squash chutney • sautéed mushrooms
crispy red onions • caramelized onions • golden breaded onion ring
fried farm egg*

\$2

pt. reyes bleu cheese • aged white cheddar • aged smoked gouda
gruyere • pimento cheese • sliced avocado • guacamole
roasted bone marrow • pork belly • oxtail marmalade

HOT DOGS

CLASSIC.....8.50
griddled, double schwarz all-beef dog; pickle relish

FARM SALADS

\$5.00 / SMALL • \$9.00 / LARGE

\$13 LARGE SALAD WITH GRASSFED BEEF*, LAMB (+\$2), TURKEY*, CHICKEN, OR VEGAN PATTY

farm goddess dressing or 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.....2.90
- COKE.....3.00
regular or diet
- ABITA ROOT BEER....3.65
on draft
- MAINE ROOT SODA...3.75
ginger or lemon lime
- LEMONADE.....3.75
- ARNOLD PALMER.....3.75
- REVIVE KOMBUCHA...5.85
assorted flavors

MILKSHAKES

Featuring Double Rainbow ice cream.

- VANILLA.....5.95
- CHOCOLATE.....5.95
- STRAWBERRY.....5.95
- SEASONAL.....6.50
ask about the flavor of the season!

FLOATS

- BROWN COW.....5.50
double rainbow vanilla ice cream
+ draft abita root beer
- BLACK COW.....5.50
double rainbow vanilla ice cream + coke

ADULT FLOATS

- GOLDEN STATE.....8.50
CIDER GINGERGRASS
- WELLS.....8.50
BANANA BREAD BEER
- MAUI COCONUT.....8.50
PORTER

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 pasture-raised
and finished on sweet grasses,
are never fed antibiotics, growth
hormones or grain, and are always
humanely 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 16OZ.....4.50
- MAUI COCONUT PORTER.....6.00
- CORONADO IPA.....6.50
- 101 NORTH HEROINE IPA 16 OZ.....7.00
- OSKAR BLUES DALES PALE 19.2 OZ.....7.50
- GOLDEN STATE CIDER GINGERGRASS...7.50

LOCAL DRAFT BEER
SEE CHALKBOARD FOR WHAT'S ON TAP

BOTTLED BEER

- MODELO ESPECIAL.....5.00
- GREEN FLASH IPA.....6.00
- OAKTOWN BROWN.....6.00
- SIERRA NEVADA KELLERWIES.....6.00
- BEAR REPUBLIC RACER 5 IPA.....6.50
- WELLS BANANA BREAD BEER.....6.50

WHITE WINE

RED WINE

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

MONT GRAVET
ROSÉ,
FRANCE

8T • 12HP • 19P • 26B

J LOHR
CHARDONNAY,
NAPA

9T • 12HP • 19P • 26B

SAUVIGNON
BLANC,
SEE BLACKBOARD

10T • 16HP • 22P • 30B

DARK HORSE
RED BLEND,
CA

9T • 12HP • 19P • 26B

SEAN MINOR,
CAB SAUV,
CA

10T • 16HP • 22P • 30B

MAGGIO
CABERNET,
CA

10T • 16HP • 22P • 30B

FARM
BURGER
CATERS!

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM