

# FARM BURGER

FARMBURGER.COM CROSSTOWN CONCOURSE • 1350 CONCOURSE AVE • MEMPHIS, TN • 38104 901.800.1851

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

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

**GLUTEN FREE BUNS...1.35**  
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. FARMBURGER.....8.25**  
aged white cheddar, caramelized onions, fb sauce. + local bacon \$2

**2. VEGGIE.....8.00**  
roasted beets, local goat cheese, arugula, balsamic onions. Ask for it with the impossible (vegan) burger.

**3. PASTURED PIG.....9.00**  
pasture raised pork patty, local bacon, local "Papa Bear" spicy BBQ pork skin, housemade apple butter

**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

### SNACKS

**SWEET POTATO.....3.75**  
**HUSHPUPIES**  
apple butter

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

**SEASONAL SNACK....4.25**  
see chalkboard

### 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**

### BUILD IT BURGERS

**\$6.95** AVAILABLE AS 100% GRASSFED BEEF, CHICKEN, PASTURED PORK, VEGGIE OR IMPOSSIBLE (VEGAN) BURGER

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

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

**\$2** smoked bacon • bleu cheese • aged white cheddar  
local goat cheese • aged smoked gouda • gruyere  
pimento cheese • oxtail marmalade • crispy pork belly  
roasted bone marrow (\$3)

### SEASONAL SELECTION

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

### FARM SALADS

\$4.50 / SMALL • \$7.95 / LARGE

**\$11** LARGE SALAD WITH GRASSFED BEEF, PORK, CHICKEN, VEGGIE OR IMPOSSIBLE (VEGAN) BURGER

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 food-borne illness, especially if you have certain medical conditions.

## DRINKS

- ICED TEA.....2.00**  
sweet or unsweet
- COKE.....2.00**  
regular or coke zero
- ABITA ROOT BEER.....2.50**  
on draft
- JARRITOS.....2.75**  
lime or mandarin

## MILKSHAKES

made with Sweet Noshings' ice cream

- VANILLA.....4.95**  
vanilla ice cream + housemade whipped cream
- CHOCOLATE.....4.95**  
chocolate ice cream + housemade whipped cream
- APPLE PIE.....5.95**  
vanilla ice cream, fb apple butter + housemade whipped cream

## FLOATS

made with Sweet Noshings' ice cream

- BROWN COW.....4.95**  
vanilla ice cream + abita root beer
- BLACK COW.....4.95**  
vanilla ice cream + coca-cola

## ADULT FLOATS

made with Sweet Noshings' ice cream

- WISEACRE.....6.50**  
**GOTTA GET UP  
TO GET DOWN**
- ANGRY ORCHARD...6.50**  
**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

- PABST BLUE RIBBON.....3.50**
- MILLER LITE TALLBOY.....4.00**
- ANGRY ORCHARD EASY APPLE.....5.00**
- GHOST RIVER GRINDHOUSE PALE ALE.....5.00**
- SOUTHERN PROHIBITION.....5.00**  
**DEVIL'S HARVEST BREAKFAST IPA**
- TERRAPIN RECREATION ALE.....5.00**

**LOCAL DRAFT BEER**  
**SEE CHALKBOARD FOR WHAT'S ON TAP**

## BOTTLED BEER

- SWEETWATER 420 PALE ALE.....5.50**
- YAZOO DOS PERROS BROWN ALE.....5.00**
- NEW BELGIUM GLUTINY GF BEER.....5.50**

## WHITE WINE

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

**THREE THIEVES,  
PINOT GRIGIO,  
CALIFORNIA**

**6T • 10HP • 19P • 22.5B**

**INDABA,  
CHARDONNAY,  
NEW ZEALAND**

**6T • 10HP • 19P • 22.5B**

**DOMAINE DE COURON,  
ROSÉ,  
FRANCE**

**6T • 10HP • 19P • 22.5B**

## RED WINE

**BUENAS,  
TEMPRANILLO,  
SPAIN**

**6T • 11HP • 19P • 22.5B**

**GEN 5,  
ANCESTRAL RED BLEND,  
CALIFORNIA**

**6T • 11HP • 19P • 22.5B**

**TRIM,  
CABERNET SAUVIGNON,  
CALIFORNIA**

**7T • 12HP • 22P • 29.5B**

**FARM  
BURGER  
CATERS!**

CONSIDER US FOR  
YOUR NEXT EVENT  
[CATERING@FARMBURGER.COM](mailto:CATERING@FARMBURGER.COM)