

\$8.95 LUNCH COMBO

11:30 – 3:30 • burger, fries + drink

\$10.5 DAILY COMBO

see store board, fries + drink

SNACKS

\$3.75 NC SWEET POTATO HUSHPUPPIES
apple butter

\$3.95 KALE SLAW

\$4.25 CHICKEN WINGS
smokin' j's hot sauce, buttermilk ranch

NEW ITEM

FRIES

\$1.95 WITH BURGER
hand cut

\$3.95 FB FRIES
spicy garlic, herbs, parmesan

\$2.95 BUCKET
hand cut

PIMENTO CHEESE FRIES
pickled jalapeños

\$3.5 SWEET POTATO FRIES

ONION RINGS
beer-battered + smoked paprika mayo

\$4.5 RINGS + FRIES
smoked paprika mayo

LIL FARMERS

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

\$5.5 FRIED CHICKEN LOLLIPOPS
GRILLED CHEESE
LIL CHEESEBURGER
GRASSFED HOT DOG

BUILD IT

\$6.95 Grassfed BURGER*

or make it a **chicken, pork** or **vegan** burger.

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

gluten free bun (\$1.35)

+

FREE

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

\$1

wisconsin cheddar arugula
feta red bean chili
pepperjack basil tofu mayo
swiss sautéed mushrooms
fried farm egg caramelized onions
beer-battered onion ring crispy red onions
clover sprouts

\$2

aged smoked gouda local bacon
kenny's blue oxtail
gruyere marmalade
pimento cheese pork belly
aged vermont white cheddar roasted bone marrow (\$3)
noble spring goat cheese

FARM SALADS

\$4.5 small **\$7.95** big

+ grassfed beef, pork, chicken or vegan patty for \$11

farm goddess dressing, tahini vinaigrette, or grainy mustard vinaigrette

BLACKBOARD BURGERS*

No 1 THE FARM BURGER
aged vermont white cheddar, caramelized onions, FB sauce \$8.25
+ \$2 local bacon

No 2 THE VEGAN BURGER
black eyed pea, smoked short mountain tempeh + butternut squash burger patty; local sprouts, red cabbage, basil tofu spread \$8

No 3 THE PASTURED PIG
tennessee grassfed pork burger, arugula, goat cheese, apple chutney \$9

No 4 chicken burger, smoked gouda, kale coleslaw, sherry-date bbq sauce, crispy onions \$8.5

No 5 grassfed beef, bacon, pepper jack cheese, sunny side up egg*, salsa verde \$10

HOT DOGS

BN Ranch 100% grassfed beef

CLASSIC pickle relish \$5

FARM pimento cheese, chili, pickled jalapeños \$7.25

* 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.

THE MARKET see board for seasonal ingredients.

SUPERFOOD kale, roasted carrots, beets, honey cinnamon pecans, caramelized onions, dried cranberries, tahini dressing, nutritional yeast

DRINKS

\$2 ICED TEA
sweet, unsweet

COKE
classic, regular

\$2.5 RED HARE
ROOT BEER
on draft

\$2.75 JARRITOS
lime

MILKSHAKES

MADE WITH
PIED PIPER
CREAMERY
ICE CREAM

SEASONAL

\$5.95 KEY LIME PIE
CHEESECAKE SHAKE

SALTED CARAMEL
ped piper ice cream,
house caramel, sea salt
+ homemade whipped cream

SEASONAL SHAKE
see chalkboard

CLASSIC

\$4.95 VANILLA
CHOCOLATE

FLOATS

\$4.5 BROWN COW
red hare root beer

BLACK COW
coke

ADULT FLOATS

\$6.5 ORIGINAL SIN CIDER
WILD GINGER BEER

BOULDER SHAKE
CHOCOLATE PORTER

BEER

CANS

genesse **\$2.5**
miller
high life 16 oz **\$3**
wiseacre
tiny bomb
pilsner **\$5**
jackalope
casper
gose **\$6**
oskar blues
priscilla
wheat **\$6**
black abbey
potus 44
porter **\$6**
dogfishhead
flesh 'n blood
ipa **\$6.5**
tailgate
rollercoaster
double ipa **\$6.5**

LOCAL DRAFTS

nashville brewing
lager **\$5.5**
black abbey
5 points
ipa **\$6**
litttle harpeth
mosaic
ipk **\$5.5**
steel barrel
americana
pale ale **\$6**
east nashville
miro miel
honey blonde **\$6**
tennessee brew works
nashweizen **\$6**
jackalope
bearwalker
brown **\$6**
fat bottom
ruby red
amber **\$6.5**

BOTTLES

tennessee brew works
southern wit **\$5**
nashville brew co
festbier **\$6**
new belgium
glutiny pale ale
(gluten free) **\$5**
original sin cider
(gluten free) **\$6**

WINE

tumbler, 1/2 milk pint (2 gls), milk pint (4 gls), bottle

WHITE

	t	1/2 p	pt	bt
gilia, pinot grigio, ITA	\$5.5	\$9.5	\$18.5	\$22
black station, chardonnay, CA	\$6.5	\$12	\$23.5	\$29
zolo, signature white, ARG	\$7.5	\$12.5	\$22.5	\$30

RED

	t	1/2p	pt	bt
tila, malbe, ARG	\$5.5	\$9.5	\$18.5	\$22
line 39, pinot noir, CA	\$6.5	\$11.5	\$23.5	\$29
honora vera, monastrell, SPA	\$7.5	\$12.5	\$22.5	\$30



FARM BURGER

4013 charlotte ave
nashville, tn 37209
615.810.9492
www.farmburger.net

Farm Burger wants you to think about your burger – what it is and 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, hormones or grain.

Our menu is seasonal and sourced from Tennessee 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.net
615.810.9492