

FARM BURGER

FARMBURGER.COM

4013 CHARLOTTE AVE • NASHVILLE, TN • 37209

615.810.9492

LUNCH COMBO.....8.95
build it 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. FARBURGER.....8.25
aged vermont white cheddar, caramelized onions, fb sauce. + local bacon \$2

2. VEGGIE.....8.00
black eyed pea, smoked short mountain tempeh + butternut squash patty; local sprouts, red cabbage, basil tofu spread

3. PASTURED PIG.....9.00
tennessee grassfed pork burger, arugula, noble springs goat cheese, apple chutney

4. CHICKEN.....8.50
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

CHICKEN WINGS.....4.25
añejo's hot sauce, buttermilk ranch

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.....5.50
LOLLIPOPS

GRILLED CHEESE.....5.50

LIL CHZ BURGER.....5.50

GRASSFED HOT DOG...5.50

BUILD IT BURGERS

\$6.95 AVAILABLE AS 100% GRASSFED BEEF, CHICKEN, PORK, OR 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 • clover sprouts • sautéed mushrooms • red bean chili
onion ring • crispy red or caramelized onions • wisconsin cheddar
feta • pepper jack • swiss • basil tofu spread • fried farm egg*

\$2 local bacon • pork belly • kenny's bleu • aged white
cheddar • noble springs goat cheese • aged smoked gouda
gruyere • pimento cheese • oxtail marmalade
roasted bone marrow (\$3)

SEASONAL SELECTION

HOT CHICKEN.....8.50
SANDWICH
creamy red cabbage slaw, house pickles

FARM SALADS

\$4.50 / SMALL • \$7.95 / LARGE

\$11 LARGE SALAD WITH GRASSFED BEEF, PORK, CHICKEN, OR VEGAN PATTY

farm goddess dressing,
tahini vinaigrette,
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 diet coke
- RED HARE ROOT BEER...2.50**
on draft
- JARRITOS.....2.75**
mandarin, grapefruit, or mango

MILKSHAKES

made with pied piper ice cream,
topped with housemade whipped cream

- VANILLA.....4.95**
- CHOCOLATE.....4.95**
- SALTED CARAMEL.....5.95**
house caramel sauce, sea salt
- COOKIES N CREAM...5.95**
- SEASONAL SHAKE....5.95**
see chalkboard

FLOATS

- BROWN COW.....4.50**
vanilla ice cream, red hare root beer
- BLACK COW.....4.50**
vanilla ice cream, coca-cola

ADULT FLOATS

- DISKIN DRY CIDER.....6.50**
- BLACKSTONE.....6.50**
CHOCOLATE PORTER
- WIND GINGER BEER...6.50**

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

- GENESSEE CREAM ALE.....2.50**
- MILLER HIGH LIFE 16 OZ.....2.50**
- CIGAR CITY INVASION PALE ALE.....5.00**
- TAILGATE SOUTHEAST IPA.....5.00**
- WILD HEAVEN
WHITE BLACKBIRD SAISON.....6.00**
- ORPHEUS ATALANTA
SOUR PLUM SAISON.....6.50**
- STONE DELICIOUS IPA.....5.00**
- DISKIN DRY CIDER.....7.50**

LOCAL DRAFT BEER
SEE CHALKBOARD FOR WHAT'S ON TAP

BOTTLED BEER

- SIERRA NEVADA CELEBRATION ALE.....5.00**
- BROOKLYN SORACHI ACE.....6.00**
- GREEN MAN ESB.....6.50**
- BLACKSTONE CHOCOLATE PORTER.....6.00**
- FOUNDERS DIRTY BASTARD.....5.00**
- TENNESSEE BREW WORKS
SOUTHERN WIT.....5.00**

WHITE WINE

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

GILIA,
PINOT GRIGIO,
ITALY

6T • 11HP • 18.5P • 22B

BLACK STATION,
CHARDONNAY,
CALIFORNIA

7T • 12HP • 23.5P • 29B

ZOLO,
SIGNATURE WHITE,
ARGENTINA

7.5T • 12.5HP • 22.5P • 30B

RED WINE

TILA,
MALBEC,
ARGENTINA

6.5T • 11.5HP • 18.5P • 22B

LINE 39,
PINOT NOIR,
CALIFORNIA

6.5T • 11.5HP • 23.5P • 29B

HONORA VERA,
MONASTRELL,
SPAIN

7.5T • 12.5HP • 22.5P • 30B

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM