

FARM BURGER

FARMBURGER.COM

1831 HENDERSONVILLE RD, STE 100 • ASHEVILLE, NC 28803

828.575.2393

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

DAILY COMBO.....10.95
see blackboard, fries + drink

SNACKS

SWEET POTATO.....3.75
HUSHPUPIES
apple butter

KALE SLAW.....3.50

CHICKEN
WINGS.....4.25
with smoking j's buffalo sauce

FRIES

WITH BURGER.....1.95

BUCKET.....2.75

SWEET POTATO.....3.00

FB FRIES.....3.75
garlic, herbs, parmesan

ONION RINGS.....3.00
smoked paprika mayo

PIMENTO CHEESE....3.75
pickled jalapeños

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 BURGER

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

\$6.95 ALSO AVAILABLE IN CHICKEN,
PORK, OR VEGAN PATTY
ADD A GLUTEN FREE BUN...\$1.35

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

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\$1

arugula • clover sprouts • sautéed mushrooms
onion rings • crispy red or caramelized onions
ashe county blue cheese • wisconsin cheddar
round mt. goat cheese • feta • pepper jack
pimento cheese • swiss • basil tofu mayo
farside farms fried egg*

\$1

\$2

smoked bacon • HNG pork belly
aged white cheddar
aged smoked gouda • gruyere
oxtail marmalade

\$2

\$3

ROASTED
BONE
MALLOW

BLACKBOARD BURGERS

1. FARMBURGER.....8.50
aged white cheddar, caramelized onions,
fb sauce. + local bacon \$2

2. VEGAN.....8.00
tiger peas, sea island red peas, smiling
hara smoked tempeh and squash burger;
everland cove microgreens, pickled pink
onion, vegan pesto mayo

3. BANH MI.....9.00
HNG pasture raised pork burger, fresh
mixed greens, banh mi pickles, spring
onion, cilantro + chili mayo

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

\$4.00 / SMALL • \$7.95 / LARGE

\$10.95 LARGE SALAD WITH
GRASSFED BEEF, PORK,
OR VEGAN PATTY

farm goddess dressing, tahini,
grainy mustard vinaigrette, house ranch

+ 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**.....1.75
sweet or unsweet
- COKE**.....1.75
regular or diet
- SPRITE**.....1.75
- ABITA ROOT BEER**....2.50
on draft
- JARRITOS**.....2.75
- SAN PELLIGRINO**....2.75
orange or lemon
- YERBA MATE**....3.50
mint or lemon

MILKSHAKES

Made with the Hop ice cream, topped with housemade whipped cream

- VANILLA**.....4.95
- CHOCOLATE**.....4.95
- SALTED CARAMEL**....5.95
salted caramel ice cream, sea salt,
FB caramel sauce
- SEASONAL SHAKE**....5.95
see board
- CHOCOLATE MINT**.....5.95
chocolate ice cream, house mint

FLOATS

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

ADULT FLOATS

- ROTATING PORTER**...6.50
- WELLS BANANA**.....6.50
BREAD BEER
- BOLD ROCK**.....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

- GENESEE CREAM ALE**.....2.00
- PABST BLUE RIBBON 16 OZ**.....2.75
- SIERRA NEVADA PALE ALE**.....5.00
- CATAWBA WHITE ZOMBIE**.....5.00
- BOLD ROCK CIDER TALLBOY**.....5.50
- PISGAH PALE**.....5.00

LOCAL DRAFT BEER
SEE BLACKBOARD FOR WHAT'S ON TAP

BOTTLED BEER

- HIGHLAND GAELIC ALE**.....5.50
- BOLD ROCK SEASONAL**.....5.50
- NEW BELGIUM GLUTINY PALE ALE**.....5.50
- WELL'S BANANA BREAD BEER**.....5.50

SEE BLACKBOARD FOR ROTATING + SEASONAL SELECTIONS

WHITE WINE

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

**SHELTON,
RIESLING,
NORTH CAROLINA**

6T • 8HP • 13P • 20B

**HAYES RANCH,
PINOT GRIGIO,
CALIFORNIA**

6T • 9HP • 16P • 23B

**LES TOURS,
CHARDONNAY,
FRANCE**

7T • 12HP • 20P • 28B

RED WINE

**SHELTON,
MADISON LEE,
NORTH CAROLINA**

6T • 8HP • 13P • 20B

**LA PUERTA,
MALBEC,
ARGENTINA**

7T • 10HP • 18P • 24B

**CUMA,
CABERNET SAUVIGNON,
ARGENTINA**

7T • 12HP • 20P • 28B

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM