

FARM BURGER

FARMBURGER.COM

10 PATTON AVE • ASHEVILLE, NC 28801

828.348.8540

LUNCH COMBO **8.99**
build your own burger, fries + drink 11:00 - 3:30

DAILY COMBO **10.99**
seasonal burger, fries + drink

BLACKBOARD BURGERS

100% grassfed + grass-finished beef, locally raised, antibiotic + hormone free, made in-house, and griddled until chef knows they're perfect.*
+\$1.49/gluten free (GF) bun

① FARBURGER **8.99**
aged white cheddar, caramelized onions, fb sauce. + pasture-raised bacon \$2

② HOUSEMADE VEGAN (GF) **8.99**
sea island red pea, smiling hara smoked tempeh, black eyed pea burger; clover sprouts, red cabbage, basil tofu spread. Also available as the impossible (vegan, gf) burger (+\$2.49).

③ PASTURED PIG **8.99**
white oak pasture-raised pork, braised cabbage, grilled apples, candied jalapeños, white bbq

④ CHICKEN **8.99**
chicken burger, smoked gouda, kale coleslaw, crispy onions, sherry-date bbq

⑤ SUNNY-SIDE **10.99**
grassfed beef, pasture-raised bacon, pepperjack cheese, sunny side up egg*, salsa verde

⑥ SPICY CHICKEN **8.99**
crispy chicken burger, red cabbage + jalapeño slaw, pickles

⑦ SEASONAL **SEE DAILY BOARD**

SNACKS

SWEET POTATO **2.99**
HUSHPUPIES
apple butter

KALE SLAW (GF) **2.99**

COLLARDS (GF) **2.99**
slow cooked, vegan

FRIES + RINGS

WITH BURGER **2.49**
fries, sweet potato fries, or onion rings
+\$1/MAKE FRIES FB OR PIMENTO

BASKET OF FRIES **3.99**

FB FRIES **4.99**
garlic, herbs, parmesan

PIMENTO CHZ FRIES ... **4.99**
pickled jalapeños

ONION RINGS **4.99**
smoked paprika mayo

RINGS + FRIES **5.49**
smoked paprika mayo

LIL FARMERS

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

LIL CHZ BURGER **5.99**

FRIED CHICKEN **5.99**

LOLLIPOPS

GRILLED CHEESE **5.99**

BUILD YOUR OWN BURGER

\$6.99 AVAILABLE AS GRASSFED BEEF, PASTURED PORK, SPRINGER MT CHICKEN, HOUSEMADE VEGAN (GF) OR IMPOSSIBLE (VEGAN) BURGER (+\$2.49)*

FREE tomato • iceberg lettuce • red onion • house pickles
fresh jalapeños • housemade pickled or candied jalapeños
grainy mustard • mayo • smoked paprika mayo
FB sauce ~ zesty signature sauce with pickles + spices

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

\$2 pasture-raised bacon • bleu cheese • aged white cheddar
pimento cheese • local goat cheese • aged smoked gouda
crispy pork belly

\$3 roasted bone marrow **KETO FRIENDLY**

SEASONAL SALADS

\$4.99 / SMALL • \$9.99 / LARGE

+\$3.99/WITH HOUSEMADE PATTY • +\$4.99/WITH IMPOSSIBLE VEGAN

+\$1/ADD BACON • +\$1/ ADD FRIED FARM EGG

farm goddess dressing, grainy mustard vinaigrette

SPRING HARVEST FARM SALAD

mixed greens, red cabbage, chopped hard boiled eggs, cucumbers, radishes, dill
parmesan cheese, crispy onions, housemade ranch

SUPERFOOD

lacinato kale, roasted butternut squash, shaved red cabbage, spiced pecans, parsley, nutritional yeast, grainy 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**.....1.75
sweet or unsweet
- COKE**.....1.75
regular or diet
- SPRITE**.....1.75
- ABITA ROOT BEER**.....2.50
on draft
- JARRITOS**.....2.75
- LA CROIX**.....2.75
rotating flavor, ask at counter
- BUCHI KOMBUCHA**.....5.00
fire, water, soveriegn

MILKSHAKES

Made with wholesome country creamery ice cream, housemade whipped cream

- VANILLA**.....4.95
- CHOCOLATE**.....4.95
vanilla ice cream, french broad chocolate syrup
- SALTED CARAMEL**.....5.95
vanilla ice cream, housemade salted caramel sauce
- SEASONAL SHAKE**.....5.95
see board

FLOATS

- BROWN COW**.....5.25
abita root beer + vanilla ice cream
- BLACK COW**.....5.25
coke + vanilla ice cream

ADULT FLOATS

- WELLS BANANA**.....6.50
BEREAD BEER
- CIDER FLOAT (GF)**.....6.50
see blackboard for cider
- STOUT FLOAT**.....6.50
see blackboard for stout

ABOUT US

WE WANT YOU TO THINK ABOUT YOUR BURGER – WHAT IT IS + WHERE IT'S FROM.

Our burgers are dry aged, made from 100% grassfed, grass-finished beef.

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
- NEW BELGIUM FAT TIRE**.....4.50
- SIERRA NEVADA PALE ALE**.....4.50
- ASHEVILLE BREWING CO**.....4.50
NINJA PORTER
- CATAWBA WHITE ZOMBIE**.....4.50
- PISGAH (ROTATING SELECTION)**.....4.50
- WELL'S BANANA BREAD BEER**.....5.50

LOCAL DRAFT BEER
SEE BLACKBOARD FOR WHAT'S ON TAP

BOTTLED BEER

- HIGHLAND GAELIC ALE**.....4.50
- SIERRA NEVADA SEASONAL**.....4.50
- NEW BELGIUM GLUTINY PALE ALE (GF)**.....5.50
- NOBLE CIDER (ROTATING SELECTION) (GF)**.....6.00

SEE BLACKBOARD FOR ROTATING + SEASONAL SELECTIONS

WHITE WINE

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

SHELTON,
MADISON LEE,
NORTH CAROLINA

5.5T • 8HP • 15P • 22B

HAYES RANCH,
PINOT GRIGIO,
CALIFORNIA

6.5T • 10HP • 19P • 28B

LES TOURS,
CHARDONNAY,
FRANCE

6.5T • 10HP • 19P • 28B

RED WINE

SHELTON,
MADISON LEE,
NORTH CAROLINA

5.5T • 8HP • 15P • 22B

GNARLY HEAD OLD VINE,
ZINFANDEL,
CALIFORNIA

5.5T • 8HP • 15P • 22B

LA PUERTA,
MALBEC,
ARGENTINA

6.5T • 12HP • 20P • 28B

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM