

FARM BURGER

FARMBURGER.COM

DECATUR • 410B W. PONCE DE LEON • DECATUR, GA • 30030

404.378.5077

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 VEGGIE QUINOA **8.99**
marinated beets, decimal place goat cheese, local arugula, balsamic reduction. Also available with the impossible (vegan, gf) patty (+\$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, house pickles

⑦ SEASONAL **SEE DAILY BOARD**

SNACKS

SWEET POTATO **2.99**
HUSHPUPPIES
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 MOUNTAIN CHICKEN, VEGGIE QUINOA 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**.....2.00
sweet or unsweet
- COKE**.....2.00
regular or coke zero
- RED HARE**.....2.50
ROOT BEER
on draft
- JARRITOS**.....2.75

MILKSHAKES

- VANILLA**.....4.95
morelli's vanilla ice cream +
housemade whipped cream
- CHOCOLATE**.....4.95
morelli's chocolate ice cream +
housemade whipped cream
- SEASONAL SHAKE**....5.95
see board

FLOATS

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

ADULT FLOATS

- WELLS BANANA**.....6.50
BREAD BEER
- BOLD ROCK**.....6.50
HARD CIDER
- TERRAPIN**.....6.50
MOO HOO CHOC 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.

CANS + BOTTLES

- PBR TALLBOY**.....3.75
- GENESEE CREAM ALE (24 OZ)**.....4.00
- 3 TAVERNS PRINCE OF PILSEN**.....5.00
- ATL BREWING CO SOUL OF THE CITY**...5.00
- WELLS BANANA BREAD**.....5.00
- BOULEVARD WHEAT**.....5.50
- DRY COUNTY NEON NEON**.....6.00
- MONDAY NIGHT DR ROBOT**.....6.00
- MONDAY NIGHT DRAFTY KILT**.....6.00
- SOUTHBOUND MOUNTAIN JAM**.....6.00
- SWEETWATER 420 STRAIN IPA**.....6.00

LOCAL DRAFT BEER
SEE MENU BOARD FOR WHAT'S ON TAP

GLUTEN-FREE

- BOLD ROCK HARD CIDER**.....5.50
- OMISSION GLUTEN-FREE LAGER**.....5.75

WHITE WINE

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

**MONTO ASOLO,
PINOT GRIGIO,
ITALY**

4T • 7.5HP • 14P • 20B

**JUST,
SAUVIGNON BLANC,
FRANCE**

6T • 10HP • 18P • 30B

**ALIAS,
CHARDONNAY,
ARGENTINA**

7T • 12HP • 22P • 30B

RED WINE

**ROJO MOJO,
SHIRAZ,
SPAIN**

4T • 7.5HP • 14P • 20B

**THE PATH,
PINOT NOIR,
CALIFORNIA**

6T • 10HP • 18P • 26B

**ANCIANO,
TEMPRANILLO,
SPAIN**

7T • 12HP • 18P • 30B

**FARM BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM