

FARM BURGER

FARMBURGER.COM GRANT PARK • 275 MEMORIAL DR. SE, STE B2 • ATLANTA, GA • 30312 404.748.1310

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

② HOUSEMADE VEGAN (GF) **8.99**
black beans, carrots, onions, celery, sweet potato, quinoa and butternut squash patty; marinated beets, arugula, balsamic onion & basil tofu spread. Available with 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.....2.00
sweet or unsweet

MAINE ROOT.....2.00
handcrafted all natural sodas: cola,
diet cola, root beer, lemon lime

MAINE ROOT.....2.00
LEMONADE

MILKSHAKES

VANILLA.....4.95
vanilla ice cream, housemade
whipped cream

CHOCOLATE.....4.95
chocolate ice cream, housemade
whipped cream

SEASONAL SHAKE...5.95
see board

FLOATS

BROWN COW.....4.95
vanilla ice cream, maine root root beer

BLACK COW.....4.95
vanilla ice cream, coke

ADULT FLOATS

SEASONAL....SEE BOARD
alcoholic floats

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.**



DOWNLOAD OUR
APP FOR A
FREE BURGER

LOCAL DRAFT BEER

SEE CHALKBOARD FOR WHAT'S ON TAP

CANNED BEER

MILLER HI LIFE 16 OZ.....3.50

GENESSEE 24 OZ LAGER.....4.00

SWEETWATER 420 PALE ALE 16 OZ.....5.50

3 TAVERNS RAPTUROUS SOUR.....6.00

CREATURE COMFORTS.....6.00
TROPICALIA IPA

GATE CITY TERMINUS PORTER.....6.00

SOUTHBOUND SCATTERED SUN.....6.00

TRUCK STOP HONEY BROWN ALE.....6.00

WELLS BANANA BREAD BEER.....6.00

WILD HEAVEN.....6.00

EMERGENCY DRINKING BEER

WHITE WINE

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

**MONT ASOLO,
PINOT GRIGIO,
ITALY**

**VENTISQUERO,
SAUVIGNON BLANC,
CHILE**

5T • 8HP • 15P • 24B

6T • 10HP • 18P • 30B

**MOUNTAIN VIEW,
CHARDONNAY,
CALIFORNIA**

7T • 12HP • 22P • 32B

RED WINE

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

**LAS VALLES,
BLEND,
SPAIN**

**THE PATH,
PINOT NOIR,
CALIFORNIA**

6T • 10HP • 18P • 27B

7T • 10HP • 22P • 30B

**ROTATION,
CABERNET SAUVIGNON,
CALIFORNIA**

7T • 12HP • 22P • 30B

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM