

# FARM BURGER

FARMBURGER.COM HUNTSVILLE • 930 BOB WALLACE AVE SW, BLD 200, STE 219 • 35801 256.270.7392

**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**  
tomato, cucumber, spring onion salad, sunflower sprouts, grainy mustard. Try 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, 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 

### 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 coke zero
- ABITA ROOT BEER**....2.00  
on draft
- JARRITOS**.....2.50

## MILKSHAKES

- VANILLA**.....4.50  
vanilla ice cream + housemade  
whipped cream
- CHOCOLATE**.....4.50  
chocolate ice cream + housemade  
whipped cream
- SEASONAL**.....5.50  
see board

## FLOATS

- BROWN COW**.....4.50  
vanilla ice cream + abita root beer
- BLACK COW**.....4.50  
vanilla ice cream + coke

## ADULT FLOATS

- GUMPTION**.....6.50  
HARD CIDER(GF)
- ACE**.....6.50  
PINEAPPLE CIDER(GF)

## ABOUT US

WE WANT YOU TO THINK  
ABOUT YOUR BURGER –  
WHAT IT IS AND 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

- MILLER HIGH LIFE**.....2.50
- GENESEE CREAM ALE**.....2.50
- T-MINUS KOLSCH**.....5.50
- TRIM TAB RASPBERRY BERLINER WEISSE**.....5.50
- YELLOW HAMMER**.....5.50  
**CHEATIN' HEART IPA**
- DEVILS HARVEST IPA**.....5.50
- GHOST TRAIN LIGHT LAGER**.....5.50
- AVONDALE BATTLEFIELD**.....6.50

**LOCAL DRAFT BEER**  
SEE CHALKBOARD FOR WHAT'S ON TAP

## BOTTLED BEER

- GUMPTION HARD CIDER(GF)**.....5.50
- ACE PINEAPPLE CIDER(GF)**.....5.50
- LAGUNITAS LIL SUMPIN' SUMPIN'**.....5.50
- SWEET BABY JAVA**.....5.50
- NEW BELGIUM 1554 BLACK LAGER**.....6.00

## WHITE WINE

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

LES VOILETS,  
CHARDONNAY, FRANCE

7T • 9HP • 17P • 24B

CRANE LAKE,  
PINOT GRIGIO, CALIFORNIA

7T • 9HP • 17P • 24B

## RED WINE

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

LUCKY STAR,  
CABERNET, CALIFORNIA

6T • 9HP • 15P • 21B

MONTPELLIER,  
PINOT NOIR, CALIFORNIA

7T • 9HP • 17P • 24B

**FARM BURGER  
CATERS!**

CONSIDER US FOR  
YOUR NEXT EVENT  
CATERING@FARMBURGER.COM