

FARM BURGER

FARMBURGER.COM CROSSTOWN CONCOURSE • 1350 CONCOURSE AVE • MEMPHIS, TN • 38104 901.800.1851

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
quinoa, black eyed peas, kale, roasted mushrooms, sweet potatoes + spices. Topped with cucumber salad, + garlic-lemon tahini dressing. Available with the impossible (vegan, gf) burger (+\$2.49).

③ PASTURED PIG 8.99
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
hickory nut gap 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 MOUNTAIN CHICKEN, HOUSEMADE VEGAN 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
- ABITA ROOT BEER**.....2.50
on draft
- JARRITOS**.....2.75
lime or mandarin

MILKSHAKES

Made with
sweet noshings' ice cream,
housemade whipped cream

- VANILLA**.....4.95
vanilla ice cream
- CHOCOLATE**.....4.95
chocolate ice cream
- APPLE PIE**.....5.95
vanilla ice cream, fb apple butter

FLOATS

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

ADULT FLOATS

- WISEACRE**.....6.50
**GOTTA GET UP
TO GET DOWN**
- ANGRY ORCHARD**...6.50
CIDER(GF)

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

- PABST BLUE RIBBON**.....3.50
- MILLER LITE TALLBOY**.....4.00
- ANGRY ORCHARD EASY APPLE(GF)**.....5.00
- GHOST RIVER GRINDHOUSE PALE ALE**.....5.00
- WISEACRE MEMPHIS SANDS**.....5.00
- TERRAPIN RECREATION ALE**.....5.00

LOCAL DRAFT BEER
SEE CHALKBOARD FOR WHAT'S ON TAP

BOTTLED BEER

- SWEETWATER 420 PALE ALE**.....5.50
- GHOST RIVER SEASONAL**.....5.50
- NEW BELGIUM GLUTINY BEER(GF)**.....5.50

WHITE WINE

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

THREE THIEVES,
PINOT GRIGIO,
CALIFORNIA

INDABA,
CHARDONNAY,
NEW ZEALAND

6T • 10HP • 19P • 22.5B

6T • 10HP • 19P • 22.5B

RED WINE

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

BUENAS,
TEMPRANILLO,
SPAIN

GEN 5,
ANCESTRAL RED BLEND,
CALIFORNIA

6T • 11HP • 19P • 22.5B

6T • 11HP • 19P • 22.5B

TRIM,
CABERNET SAUVIGNON,
CALIFORNIA

7T • 12HP • 22P • 29.5B

**FARM
BURGER
CATERS!**

CONSIDER US FOR
YOUR NEXT EVENT
CATERING@FARMBURGER.COM