

FARM BURGER

FARMBURGER.COM

10 PATTON AVE • ASHEVILLE, NC 28801

828.348.8540

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

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

BLACKBOARD BURGERS

100% grassfed + grass-finished beef, locally raised, no antibiotics or added growth hormones, made in-house, cooked to order, and griddled until chef knows they're perfect.*

+\$1.49/gluten free (GF) bun

+\$0.49/substitute patty with 50% beef/50% bacon grind

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, mushroom, sweet potato + spice patty; arugula/cucumber salad, garlic-lemon tahini dressing

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

④ THE CHICKEN **8.99**
ground 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 CRISPY CATFISH **8.99**
invasive species Chesapeake Blue Catfish, ranch slaw, pickled jalapeños

⑦ BLT BURGER **10.99**
50% beef/50% bacon patty, lettuce, tomato, bacon + mayo

⑧ SEASONAL SPECIAL...SEE DAILY BOARD

SNACKS

SWEET POTATO **2.99**
HUSHPUPIES
apple butter

KALE SLAW(GF) **2.99**

COLLARDS(GF) **2.99**
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

ONION RINGS **4.99**
smoked paprika mayo

PIMENTO CHZ FRIES ... **5.49**
pickled jalapeños

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**

CRISPY CHICKEN **5.99**
TENDERS

GRILLED CHEESE **5.99**

BUILD YOUR OWN BURGER

\$6.99

AVAILABLE AS GRASSFED BEEF*,
PASTURED PORK, SPRINGER MT CHICKEN,
HOUSEMADE VEGAN (GF)

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

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

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

\$3 roasted bone marrow
crispy pork belly



SEASONAL SALADS

\$4.99 / SMALL • \$9.99 / LARGE

+\$1/ ADD FRIED FARM EGG*

+\$2/ADD BACON • +\$3.99/WITH HOUSEMADE PATTY*

farm goddess dressing, grainy mustard vinaigrette

FARM SALAD

mixed greens,
sage roasted butternut squash,
toasted pumpkin seeds,
dried cranberries,
farm goddess dressing

SUPERFOOD

hemp seeds,
lacinato kale,
red shaved cabbage, fresh herbs,
crispy black eyed peas,
grainy mustard vinaigrette

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF OUR KITCHEN IS NOT A GLUTEN-FREE DEDICATED FACILITY.

SHAKES + FLOATS

Handspun milkshakes made with The Hop ice cream + housemade whipped cream.

SEASONAL SHAKE 5.99 see board	VANILLA 4.99	ROOT BEER FLOAT 4.99 abita root beer
	CHOCOLATE 4.99	

DRINKS

ICED TEA 1.99 sweet or unsweet
SODAS 1.99 coke, diet coke, sprite
ABITA ROOT BEER 2.49 on draft
LA CROIX 2.79 rotating flavor, ask at counter
JARRITOS 2.99
MEXICAN COKE 2.99 coke made with cane sugar
TOPO CHICO 2.99 sparkling water
BUCHI KOMBUCHA 3.99
GUAYAKI YERBA MATE ... 3.99
COLD BREW COFFEE 4.99 Penny Cup

CANS + BOTTLES

PBR TALLBOY 2.75
MILLER HI LIFE 3.00
ASHEVILLE BREWING CO 4.50 NINJA PORTER
CATAWBA WHITE ZOMBIE WHITE ALE 4.50
HIGHLAND GAELIC AMBER 4.50
NEW BELGIUM FAT TIRE AMBER 4.50
SIERRA NEVADA PALE ALE 4.50
SIERRA NEVADA (ROTATING) 4.50
PISGAH (ROTATING) 4.50

GLUTEN FREE

NEW BELGIUM GLUTINY PALE ALE 5.50
NOBLE CIDER (ROTATING SELECTION) 6.00

ABOUT US

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

Our burgers are dry aged, ground fresh, and 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.

LOCAL DRAFT BEER

SEE BLACKBOARD FOR WHAT'S ON TAP

WHITE WINE

HAHN
PINOT GRIS
CALIFORNIA

8 G • 38 B

THRIVE
SAUVIGNON BLANC
CALIFORNIA

8.50 G • 35 B

STORY POINT
CHARDONNAY
OREGON

7G • 35 B

RED WINE

HAHN
RED BLEND
CALIFORNIA

8 G • 38 B

CHEESEBURGER
RED BLEND
CALIFORNIA

7 G • 30 B

HAYES VALLEY
CABERNET
CALIFORNIA

7 G • 30 B



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BURGER
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