

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, 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 craft ice cream + housemade whipped cream.

SEASONAL SHAKE...5.99 **VANILLA.....4.99** **ROOT BEER FLOAT...4.99**
see board red hare root beer
CHOCOLATE.....4.99

DRINKS

ICED TEA.....1.99
sweet or unsweet

SODAS.....1.99
coke, diet coke, coke zero

RED HARE ROOT BEER...2.49
on draft

MONTANE.....2.79
flavored sparkling spring water

JARRITOS.....2.99
grapefruit, mandarin

MEXICAN COKE.....2.99
coke made with cane sugar

TOPO CHICO.....2.99
sparkling water

GOLDA KOMBUCHA.....3.99

GUAYAKI YERBA MATE...3.99
bluephoria, mint, revel berry

COLD BREW COFFEE.....4.99
Banjo

CANS + BOTTLES

MILLER HIGH LIFE.....3.00

PBR TALLBOY.....3.00

GENESEE CREAM ALE.....4.00

BELLS OBERON WHEAT.....5.50

CREATURE COMFORTS.....5.50
RECLAIMED RYE AMBER

GATE CITY TERMINUS PORTER.....5.50

MONDAY NIGHT HAN BROLO PALE....5.50

LINE CREEK #CONSERVEGEORGIA.....6.00
PECAN AMBER

SWEETWATER 420 EXTRA PALE ALE....6.00

THREE TAVERNS ROTATING SOUR.....6.00

WELLS BANANA BREAD FRUIT ALE.....6.00

GLUTEN FREE

OMISSION PALE.....6.00

URBAN TREE ROSE CIDER.....7.00

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

MONTO ASOLO
PINOT GRIGIO
ITALY

4 G • 24 B

JUST
SAUVIGNON BLANC
FRANCE

6 G • 25 B

ALIAS
CHARDONNAY
CALIFORNIA

7 G • 30 B

RED WINE

ROJO MOJO
TEMPRANILLO
SPAIN

4 G • 24 B

THE PATH
PINOT NOIR
CALIFORNIA

6 G • 30 B

ANCIANO
TEMPRANILLO
SPAIN

7 G • 30 B



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FARM BURGER
CATERS!

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YOUR NEXT EVENT
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