

# 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, 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.

<b>SEASONAL SHAKE</b> ..... <b>5.99</b> see board	<b>VANILLA</b> ..... <b>4.99</b>	<b>ROOT BEER FLOAT</b> .... <b>4.99</b> abita root beer
	<b>CHOCOLATE</b> ..... <b>4.99</b>	

## DRINKS

<b>ICED TEA</b> ..... <b>1.99</b> sweet or unsweet
<b>SODAS</b> ..... <b>1.99</b> coke, diet coke, coke zero, sprite
<b>ABITA ROOT BEER</b> ..... <b>2.49</b> on draft
<b>JARRITOS</b> ..... <b>2.99</b> lime or mandarin
<b>MEXICAN COKE</b> ..... <b>2.99</b> coke made with cane sugar
<b>TOPO CHICO</b> ..... <b>2.99</b> sparkling water
<b>GUAYAKI YERBA MATE</b> ... <b>3.99</b>
<b>TRIBAL KOMBUCHA</b> ..... <b>3.99</b>
<b>COLD BREW COFFEE</b> ..... <b>4.99</b> Revelator coffee

## CANS + BOTTLES

<b>PBR TALLBOY LAGER</b> ..... <b>3.00</b>
<b>MILLER HIGH LIFE</b> ..... <b>3.00</b>
<b>GENESEE CREAM ALE</b> ..... <b>3.00</b>
<b>ABITA ANDYGATOR</b> ..... <b>5.00</b> DOPPLEBACH
<b>GOOD PEOPLE MUCHACHO</b> ..... <b>5.50</b> MEXICAN LAGER
<b>TRIM TAB PARADISE NOW</b> ..... <b>5.50</b> RASPBERRY BERLINER WEISSE
<b>YELLOW HAMMER CHEATIN' HEART</b> .... <b>5.50</b> IPA
<b>YELLOW HAMMER T-MINUS</b> ..... <b>5.50</b> KOLSCH
<b>DUCLAW SWEET BABY JESUS</b> ..... <b>6.00</b> PORTER
<b>NEW BELGIUM 1554</b> ..... <b>6.50</b> BLACK LAGER

## 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.**

## GLUTEN FREE

<b>ACE PINEAPPLE CIDER</b> ..... <b>6.00</b>
<b>WOODCHUCK GUMPTION CIDER</b> ..... <b>6.00</b>

## LOCAL DRAFT BEER SEE BLACKBOARD FOR WHAT'S ON TAP

### WHITE WINE

LES VOILETS  
CHARDONNAY  
FRANCE

7 G • 24 B

CRANE LAKE  
PINOT GRIGIO  
CALIFORNIA

7 G • 24 B

### RED WINE

LUCKY STAR  
CABERNET  
CALIFORNIA

6 G • 21 B

MONTPELLIER  
PINOT NOIR  
CALIFORNIA

7 G • 24 B



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CATERS!**

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