

FARM BURGER

FARMBURGER.COM

1831 HENDERSONVILLE RD, STE 100 • ASHEVILLE, NC 28803

828.575.2393

LUNCH COMBO * 11:00 - 3:30.....**8.99**
BYO burger, fries or side salad, + drink

DAILY COMBO *.....**10.99**
seasonal burger, fries or side salad, + 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 FARBURGER *.....**8.99**
aged white cheddar, caramelized onions, fb sauce. + pasture-raised bacon \$2

2 HOUSEMADE VEGAN.....**8.99**
quinoa, black eyed peas, lacinato kale, roasted mushrooms, sweet potato patty. Topped with arugula, tomato chow chow, vegan mayo (chickpea + sunflower oil).

3 CHORIZO PATTY MELT.....**8.99**
pasture-raised spiced pork, pimento cheese, collard greens, texas toast. Or go meatless for \$5.99!

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, pepper jack cheese, sunny-side up egg, salsa verde

6 DBL BACON CHEESEBURGER *...**10.99**
two 50% beef/50% bacon patties, wisconsin cheddar, pasture-raised bacon, grilled onions, house pickles, dijon mustard

7 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 fruit + veggie cup 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 CHORIZO PORK,
ANTIBIOTIC-FREE CHICKEN, HOUSEMADE VEGAN

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 • feta • fried farm egg* • sunny-side 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

\$2.49 SIDE • \$4.99 REGULAR • \$9.99 LARGE
+\$1 ADD FRIED FARM EGG*

+\$2 ADD BACON • +\$3.99 ADD HOUSEMADE PATTY*
farm goddess dressing, grainy mustard vinaigrette

FARM SALAD

mixed greens,
spiced apples,
toasted pecans,
local feta cheese,
farm goddess dressing

SUPERFOOD

lacinato kale, crispy chickpeas,
butternut squash,
sunflower seeds,
nutritional yeast,
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
LEMONADE 1.99 made in house, daily
ABITA ROOT BEER 2.49 on draft
LA CROIX 2.79 lemon, lime, grapefruit
JARRITOS 2.99 pineapple, grapefruit, lime, mandarin
MEXICAN COKE 2.99 coke made with cane sugar
TOPO CHICO 2.99
BUCHI KOMBUCHA 3.99
YERBA MATE 3.99

CANS + BOTTLES

PBR TALLBOY 3.00
MILLER HIGH LIFE PILSNER 3.00
ARCHETYPE COWBOY POET LAGER 5.50
CIGAR CITY JAI ALAI IPA 5.50
ECUSTA DEAD DRIFT PALE ALE 5.50
ECUSTA PINK BEDS SOUR 5.50
HIGHLAND GAELIC AMBER ALE 5.50
HIGHLAND RISING HAZE IPA 5.50
CATAWBA WHITE ZOMBIE WHITE ALE 5.50
NEW BELGIUM FAT TIRE AMBER ALE 5.50
NEW BELGIUM VODOO RANGER 5.50
JUICY HAZE IPA
OSKAR BLUES MAMA'S LIL YELLA PILS ... 5.50
PISGAH VALDEZ COFFEE PORTER 5.75

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.

SCAN TO
DOWNLOAD
OUR APP FOR A
\$3.00
WELCOME GIFT!



FARM BURGER CATERS!

CONSIDER US FOR YOUR NEXT EVENT
CATERING@FARMBURGER.COM

GLUTEN FREE

BOLD ROCK GREEN APPLE 16 OZ 5.50
NOBLE CIDER 5.50
LIME HIBISCUS SPRITZER

LOCAL DRAFT BEER SEE BLACKBOARD FOR WHAT'S ON TAP

WHITE WINE

YELLOW TAIL
CHARDONNAY
AUSTRALIA

7 G • 23 B

ECCO DOMANI
PINOT GRIGIO
ITALY

7 G • 26 B

STARBOROUGH
SAUVIGNON BLANC
NEW ZEALAND

8 G • 28 B

RED WINE

CABERNET SAUVIGNON
CHATEAU SOUVERAIN
CALIFORNIA

7 G • 25 B

SIMPLE LIFE
PINOT NOIR
CALIFORNIA

8 G • 28 B

PROPHECY
RED BLEND
CALIFORNIA

8 G • 28 B