

# FARM BURGER

FARMBURGER.COM

4514B CHAMBLEE DUNWOODY RD • DUNWOODY, GA • 30338

770.454.2201

**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**  
**HUSHPUPPIES**  
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.

**VANILLA.....5.49**  
**CHOCOLATE.....5.49**  
**MEXICAN MALT.....5.99**

**SHAKES + FLOATS**

Handspun with Morelli's ice cream + housemade whipped cream.  
**HOUSE.....5.99**  
 any flavor + milk

**MUDSLIDE.....5.99**  
**SEASONAL SHAKE...5.99**  
**ROOT BEER FLOAT...5.49**

**DRINKS**

**ICED TEA.....1.99**  
 sweet or unsweet  
**SODAS.....1.99**  
 coke, diet coke, coke zero, sprite  
**RED HARE ROOT BEER...2.49**  
 on draft  
**MONTANE.....2.79**  
 flavored sparkling spring water  
**JARRITOS.....2.99**  
**MEXICAN COKE.....2.99**  
 coke made with cane sugar

**\$10 BEER + BURGER COMBO**  
**FEATURED BEER + BUILD YOUR OWN BURGER**

**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.**

**ASK YOUR SERVER ABOUT OUR**

**LOCAL DRAFTS CRAFT CANS BOTTLES + CIDERS**

**WINE**

375 mL CANS

**ROSÉ**

**CRAFTERS UNION ROSÉ CALIFORNIA**

**12 CAN**

**WHITE**

**UNDERWOOD PINOT GRIS OREGON**

**12 CAN**

**RED**

**CRAFTERS UNION RED BLEND CALIFORNIA**

**12 CAN**

**UNDERWOOD PINOT NOIR OREGON**

**12 CAN**

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



**FARM BURGER CATERS!**

CONSIDER US FOR YOUR NEXT EVENT  
[CATERING@FARMBURGER.COM](mailto:CATERING@FARMBURGER.COM)