

# FARM BURGER

FARMBURGER.COM HUNTSVILLE • 930 BOB WALLACE AVE SW, BLD 200, STE 219 • 35801 256.270.7392

**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 FARMBURGER** \*.....**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,  
roasted yellow squash,  
local tomatoes, basil,  
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 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>CRYSTAL MTN</b> ..... <b>1.50</b> <b>BOTTLED WATER</b>
<b>ICED TEA</b> ..... <b>1.99</b> sweet or unsweet
<b>SODAS</b> ..... <b>1.99</b> coke, diet coke, coke zero, sprite, dr. pepper
<b>LA CROIX</b> ..... <b>1.99</b> flavored sparkling water
<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>COLD BREW COFFEE</b> ..... <b>4.99</b> revelator coffee

## CANS + BOTTLES

<b>MILLER HIGH LIFE</b> ..... <b>2.50</b>
<b>PBR TALLBOY LAGER</b> ..... <b>3.00</b>
<b>GENESEE CREAM ALE</b> ..... <b>3.00</b>
<b>GOOD PEOPLE MUCHACHO</b> ..... <b>5.50</b> <b>MEXICAN LAGER</b>
<b>TRIM TAB PARADISE NOW</b> ..... <b>5.50</b> <b>RASPBERRY BERLINER WEISSE</b>
<b>YELLOW HAMMER CHEATIN' HEART</b> .... <b>5.50</b> <b>IPA</b>
<b>YELLOW HAMMER T-MINUS</b> ..... <b>5.50</b> <b>KOLSCH</b>
<b>OLD BLACK BEAR</b> ..... <b>6.00</b> <b>CAVE CITY LAGER</b>

## GLUTEN FREE

<b>ACE PINEAPPLE CIDER</b> ..... <b>6.00</b>
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## 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

## WINE

### WHITE

AVA GRACE  
PINOT GRIGIO  
CALIFORNIA

6 G • 24 B

AVA GRACE  
CHARDONNAY  
CALIFORNIA

6 G • 24 B

### RED

1924 DOUBLE BLACK  
CABERNET  
CALIFORNIA

6 G • 24 B

GNARLY HEAD  
PINOT NOIR  
CALIFORNIA

7 G • 24 B

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