

FARM BURGER

FARMBURGER.COM

10 PATTON AVE • ASHEVILLE, NC 28801

828.348.8540

LUNCH COMBO * 11:30 - 3:30 **9.99**
BYO burger, fries or side salad, + drink

DAILY COMBO * **11.99**
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 * **9.25**
aged Tillamook white cheddar, caramelized onions, fb sauce. Add pasture-raised bacon + \$2

② HOUSEMADE VEGAN **9.25**
quinoa, black eyed peas, lacinato kale, roasted mushrooms, sweet potato patty. Topped with arugula, tomato chow chow, vegan mayo (chickpea + sunflower oil).

③ PASTURED PIG **9.25**
pasture-raised pork, candied jalapeños, lemongrass-brussels sprouts-apple slaw, chili mayo

④ THE CHICKEN **9.25**
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, grilled onions, Tillamook yellow cheddar, pasture-raised bacon, house pickles, dijon mustard

⑦ SEASONAL SPECIAL **SEE DAILY BOARD**

SNACKS

SWEET POTATO **3.50**
HUSHPUPPIES
apple butter

KALE SLAW (GF) **3.50**

COLLARDS (GF) **3.50**
vegan

FRIES + RINGS

WITH BURGER **2.75**
fries, sweet potato fries, or onion rings
+\$1/MAKE FRIES FB OR PIMENTO

BASKET OF FRIES **4.25**
regular or sweet potato

FB FRIES **5.25**
garlic, herbs, parmesan

ONION RINGS **5.25**
smoked paprika mayo

PIMENTO CHZ FRIES ... **5.75**
pickled jalapeños

RINGS + FRIES **5.75**
smoked paprika mayo

LIL FARMERS

includes fries or fruit + veggie cup with sunflower butter dip, + drink

LIL CHZ BURGER **6.25**

CRISPY CHICKEN **6.25**
TENDERS

GRILLED CHEESE **6.25**

BUILD YOUR OWN BURGER

\$7.25

AVAILABLE AS GRASSFED BEEF*,
PASTURED 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 • Tillamook yellow cheddar
pepper jack • swiss • feta • fried farm egg* • sunny-side farm egg*

\$2 pasture-raised bacon • bleu cheese • aged Tillamook white cheddar
pimento cheese • local goat cheese • aged smoked gouda

\$3 roasted bone marrow
crispy pork belly



SEASONAL SALADS

\$2.99 SIDE • \$5.49 REGULAR • \$10.49 LARGE
+\$1 ADD FRIED FARM EGG*

+\$2 ADD BACON • +\$4.49 ADD HOUSEMADE PATTY*
farm goddess dressing, grainy mustard vinaigrette

FARM SALAD

mixed greens,
five-spiced yellow beets,
garlic broccoli,
radishes, feta cheese,
farm goddess dressing

SUPERFOOD

lacinato kale, crispy chickpeas,
butternut squash,
sunflower seeds,
nutritional yeast,
grainy mustard vinaigrette

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF KITCHEN IS NOT A GLUTEN-FREE DEDICATED FACILITY.

SHAKES + FLOATS

Handspun milkshakes made with local ice cream.

SEASONAL SHAKE6.25 see board	VANILLA5.25	ROOT BEER FLOAT5.25 abita root beer
	CHOCOLATE5.25	

DRINKS

ICED TEA2.25 sweet or unsweet
SODAS2.25 coke, diet coke, sprite
ABITA ROOT BEER2.75 on draft
LA CROIX2.75 rotating flavor, ask at counter
JARRITOS3.25 rotating flavors, ask at counter
BUCHI KOMBUCHA3.99
YERBA MATE3.99

CANS + BOTTLES

PBR TALLBOY2.75
MILLER HI LIFE3.00
ASHEVILLE BREWING CO5.00 NINJA PORTER
CATAWBA BREWING CO5.00 WHITE ZOMBIE WHITE ALE
HIGHLAND BREWING5.00 AVL IPA
HIGHLAND BREWING5.00 GAELIC AMBER
HI WIRE BREWING5.00 HI PITCH MOSAIC IPA
NEW BELGIUM BREWING5.00 FAT TIRE AMBER
OSKAR BLUES5.00 MAMA'S LIL YELLA PILSNER

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

OSKAR BLUES4.00
WILD BASIN BOOZY SPARKLING WATER
SEASONAL CIDERSASK AT COUNTER

LOCAL DRAFT BEER

SEE BLACKBOARD FOR WHAT'S ON TAP

WINE

250 mL CAN = 1.6 GLASSES

ROSÉ BOLICINI SPARKLING ROSÉ ITALY 13 250 mL CAN
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WHITE PRISMA SAUVIGNON BLANC CHILE 13 250 mL CAN
--

RED PRISMA PINOT NOIR CHILE 13 250 mL CAN

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



FARM BURGER CATERS!

CONSIDER US FOR YOUR NEXT EVENT
CATERING@FARMBURGER.COM