

FARM BURGER

FARMBURGER.COM

1831 HENDERSONVILLE RD, STE 100 • ASHEVILLE, NC 28803

828.575.2393

LUNCH COMBO * 11:00 - 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**
HUSHPUPIES
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 SHAKE 6.25 see board	VANILLA 5.25	ROOT BEER FLOAT 5.25 abita root beer
	CHOCOLATE 5.25	

DRINKS

ICED TEA 2.25 sweet or unsweet
SODAS 2.25 coke, diet coke, sprite
ABITA ROOT BEER 2.75 on draft
LA CROIX 2.75 lemon, lime, grapefruit
JARRITOS 3.25 pineapple, grapefruit, lime, mandarin, tamarind, fruit punch
MEXICAN COKE 3.25
BUCHI KOMBUCHA 3.99
YERBA MATE 3.99

CANS + BOTTLES

PBR TALLBOY 3.00
MILLER HIGH LIFE PILSNER 3.00
CIGAR CITY JAI ALAI IPA 5.50
HIGHLAND BREWING GAELIC AMBER 5.50
HIGHLAND BREWING HAZE IPA 5.50
CATAWBA WHITE ZOMBIE WHITE ALE 5.50
NEW BELGIUM BREWING 5.50 FAT TIRE AMBER
NEW BELGIUM BREWING 5.50 VOODOO RANGER JUICY HAZE IPA
OSKAR BLUES 5.50 MAMA'S LIL YELLA PILSNER
PISGAH VALDEZ COFFEE PORTER 6.00
PISGAH PALE ALE 6.00
ARCHETYPE LAGER 7.00

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!



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**FARM BURGER  
CATERS!**

CONSIDER US FOR YOUR NEXT EVENT  
CATERING@FARBURGER.COM

## GLUTEN FREE

|                                                            |
|------------------------------------------------------------|
| <b>AUSTIN EASTCIDER OG DRY CIDER</b> ..... <b>5.50</b>     |
| <b>BOLD ROCK GREEN APPLE 16 OZ</b> ..... <b>5.50</b>       |
| <b>NOBLE CIDER LIME HIBISCUS SPRITZER</b> .... <b>5.50</b> |

## 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