

# FARM BURGER

FARMBURGER.COM

4514B CHAMBLEE DUNWOODY RD • DUNWOODY, GA • 30338

770.454.2201

**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.

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...6.25  
 ROOT BEER FLOAT...5.49

## DRINKS

ICED TEA.....2.25  
 sweet or unsweet  
 SODAS.....2.25  
 coke, diet coke, coke zero, sprite  
 RED HARE ROOT BEER....2.75  
 on draft  
 MONTANE.....3.00  
 flavored sparkling spring water  
 JARRITOS.....3.25  
 MEXICAN COKE.....3.25  
 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 ROSÉ

LA GALOPE  
 ROSÉ  
 FRANCE

7 GL • 35 BTL

## WHITE

ALIAS  
 CHARDONNAY  
 CALIFORNIA

7 GL • 35 BTL

ALIAS  
 SAUVIGNON BLANC  
 CALIFORNIA

7 GL • 35 BTL

BEGONIA  
 SANGRIA BLANCA  
 SPAIN

7 GL • 35 BTL

## RED

LA TORRETTA  
 CABERNET SAUVIGNON  
 ITALY

6 GL • 30 BTL

LA TORRETTA  
 MERLOT  
 ITALY

6 GL • 30 BTL

ALIAS  
 PINOT NOIR  
 CALIFORNIA

7 GL • 35 BTL

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**FARM  
 BURGER  
 CATERS!**

CONSIDER US FOR YOUR NEXT EVENT  
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