

FARM BURGER



FARMBURGER.COM

4013 CHARLOTTE AVE • NASHVILLE, TN • 37209

615.810.9492

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 craft ice cream + housemade whipped cream.

SEASONAL SHAKE...6.25 see board
VANILLA.....5.25
CHOCOLATE.....5.25
ROOT BEER FLOAT...5.25
abita root beer

DRINKS

CRYSTAL MOUNTAIN...2.00
BOTTLE WATER

ICED TEA.....2.25
sweet or unsweet

SODAS.....2.25
coke, diet coke, sprite

RED HARE ROOT BEER...2.75
on draft

TOPO CHICO.....2.99
sparkling water

JARRITOS.....3.25
mandarin
mango
grapefruit

KOMBUCHA.....3.99
walker brothers: ginger

CANS + BOTTLES

GENESEE CREAM ALE 16 OZ.....3.00

MILLER HIGH LIFE 16 OZ.....3.00

HONKY TONK BREWING CHERRY.....6.00
SOUR BERLINER WEISSE

TN BREW WORKS SOUTHERN WIT.....6.00
BELGIAN-STYLE WHITE ALE

BLACKSTONE ST CHARLES PORTER.....6.00
BROWN PORTER

GLUTEN FREE

RANCH WATER HARD SELTZER.....6.00

STONE DELICIOUS IPA.....6.00

BOBS YOUR UNCLE DISKIN CIDER.....6.00

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.

LOCAL DRAFT BEER

SEE BLACKBOARD
FOR WHAT'S ON TAP

WHITE WINE

LA FIERA
PINOT GRIGIO
ITALY

5.50 G • 21 B

RED WINE

CK MONDAVI
BLEND
CALIFORNIA

5 G • 18 B

SCAN TO
DOWNLOAD
OUR APP FOR A
\$3.00



**FARM
BURGER
CATERS!**

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YOUR NEXT EVENT
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