

FARM BURGER

FARMBURGER.COM

22 14TH ST NW, STE D, ATL, GA 30309 • INSIDE WHOLE FOODS

404.343.2888

LUNCH COMBO* (760–1600 cal).....**9.99**
build your own burger, fries + drink 11:00 – 3:30

DAILY COMBO*.....**11.99**
seasonal burger, fries + drink

BLACKBOARD BURGERS

100% grassfed + grass-finished beef, locally raised, no antibiotics or added growth hormones, made in-house, cooked to your preference, + griddled until chef knows they're perfect.
+\$1.49/gluten free (GF) bun (210 cal)
+\$0.49/substitute patty with 50% beef/50% bacon grind (580 cal)

① FARBURGER* 860 cal.....**9.25**
aged Tillamook white cheddar, caramelized onions, fb sauce. Add pasture-raised bacon + \$2 (150 cal)

② HOUSEMADE VEGAN 570 cal.....**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 840 cal.....**9.25**
pasture-raised pork, candied jalapeños, lemongrass-brussels sprouts-apple slaw, chili mayo

④ THE CHICKEN 720 cal.....**9.25**
ground chicken burger, smoked gouda, kale coleslaw, crispy onions, sherry-date bbq

⑤ SUNNY-SIDE* 990 cal.....**10.99**
local grassfed beef, pasture-raised bacon, pepper jack cheese, sunny-side up egg, salsa verde

⑥ DOUBLE BACON CHEESEBURGER* 1360 cal.....**10.99**
two 50% beef/50% bacon patties, Tillamook yellow cheddar, pasture-raised bacon, grilled onions, house pickles, dijon mustard

⑦ SEASONAL SPECIAL.....**SEE DAILY BOARD**

SNACKS

SWEET POTATO HUSHPUPIES 750 cal...**3.50**
apple butter

KALE SLAW 80 cal.....**3.50**

COLLARDS 150 cal.....**3.50**
vegan

FRIES + RINGS

WITH BURGER.....**2.75**
fries, sweet potato fries, or onion rings
(250 cal/240 cal/250 cal)
+\$1/MAKE FRIES FB OR PIMENTO
(+60 cal/+500 cal)

BASKET 590 cal.....**4.25**
regular or sweet potato fries

FB FRIES 710 cal.....**5.25**
garlic, herbs, parmesan

ONION RINGS 530 cal.....**5.25**
smoked paprika mayo

PIMENTO CHEESE FRIES 1070 cal.....**5.75**
pickled jalapeños

RINGS + FRIES 810 cal.....**5.75**
smoked paprika mayo

LIL FARMERS

includes seasonal fruit + veg with sunflower butter dip or fries, + drink (630-870 cal).

LIL CHZ BURGER.....**6.25**

CRISPY CHKN TENDERS...**6.25**

GRILLED CHZ.....**6.25**

BUILD YOUR OWN BURGER

\$7.25 **GRASSFED BEEF*** (640 cal),
PASTURED PORK (650 cal),
ANTIBIOTIC-FREE CHICKEN (530 cal),
VEGAN (GF) (490 cal), **+\$2.49 BEYOND BURGER** (540 cal)

FREE

0 cal – 200 cal

tomato • iceberg lettuce • red onion • house pickles
jalapeños: candied, fresh, or housemade pickled
grainy mustard • mayo • smoked paprika mayo
FB sauce ~ zesty signature sauce with pickles + spices

\$1

0 cal – 100 cal

arugula • sautéed mushrooms • roasted garlic • onion ring
crispy red onions • caramelized onions • feta
Tillamook yellow cheddar • pepper jack • swiss
fried farm egg* • sunny-side farm egg*

\$2

50 cal – 170 cal

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

\$3

roasted bone marrow (70 cal) • crispy pork belly (230 cal)

SEASONAL SALADS

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

SIDE / \$2.99

Farm 130 cal/Superfood 210 cal

REGULAR / \$5.49

Farm 290 cal/Superfood 410 cal

LARGE / \$10.49

Farm 540 cal / Superfood 830 cal

+ \$1/FRIED FARM EGG* (100 cal)

+\$2/BACON (150 cal)

+\$4.49/HOUSEMADE PATTY*
300 – 580 cal

+\$4.99/BEYOND PATTY* (350 cal)

**FARM GODDESS DRESSING,
GRAINY MUSTARD VINAIGRETTE,
HOUSEMADE RANCH**
130 cal/160 cal/100 cal

*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.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

GF Our kitchen is not a gluten-free dedicated facility.

SHAKES + FLOATS

Handspun milkshakes made with High Road ice cream + housemade whipped cream.

SEASONAL.....6.25
SHAKE
see board

VANILLA 340 cal.....5.49
CHOCOLATE 400 cal...5.49

ROOT BEER 180 cal....5.49
FLOAT
tractor root beer

DRINKS

TRACTOR SODA.....2.99
Refills included. 100% organic sodas:
Kola Cola (90 cal),
Kola Cola Light (40 cal),
Root Beer (110 cal),
Blood Orange (90 cal),
Cherry Cream (90 cal)

HOUSEMADE.....2.99
AGUA FRESCA
daily selections

MONTANE 0 cal.....3.00
flavored sparkling spring water

**\$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**

WINES

250 ML CAN = 1.6 GLASSES

WHITE
ARCHER ROOSE
SAUVIGNON BLANC
CALIFORNIA

8 (100 cal)
250 ML

ROSÉ
ARCHER ROOSE
ROSÉ
CALIFORNIA

8 (85 cal)
250 ML

RED
ARCHER ROOSE
MALBEC
CALIFORNIA

8 (125 cal)
250 ML

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OUR APP FOR A
\$3.00
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**FARM BURGER
CATERS!**

CONSIDER US FOR YOUR NEXT EVENT
CATERING@FARMBURGER.COM