

# FARM BURGER

FARMBURGER.COM

100 PRINCE AVENUE • SUITE 102 • ATHENS, GA 30601

706.850.3184

**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**  
**CHOCOLATE.....5.25**

**ROOT BEER FLOAT...5.25**  
red hare root beer

## DRINKS

**ICED TEA.....2.25**  
sweet or unsweet

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

**LEMONADE.....2.25**  
made in-house

**RED HARE ROOT BEER...2.75**  
on draft

**TRACTOR.....2.99**  
**ORGANIC BEVERAGES**  
mandarin cardamom, apricot peach,  
blackberry

**MEXICAN COKE.....3.25**  
coke made with cane sugar

## 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!



## FARM BURGER CATERS!

CONSIDER US FOR YOUR NEXT EVENT  
CATERING@FARBURGER.COM

**\$10 BEER +  
BURGER  
COMBO**

**FEATURED BEER +  
BUILD YOUR OWN BURGER**

CHECK OUR  
**BEER BOARD**  
FOR OUR  
**LOCAL DRAFTS**  
**CRAFT CANS**  
**+ BOTTLES**

## WINE

### ROSÉ

BARNARD GRIFFIN  
ROSÉ  
WASHINGTON

10 G • 40 B

### SPARKLING

DEAR MOM  
SPARKLETOWN  
OREGON

10 CAN • 187 ML

## WHITE

HIGHWAY 12  
SAUVIGNON BLANC  
CALIFORNIA

12 G • 48 B

## RED

OWNEN ROE  
SHARECROPPER'S CAB  
WASHINGTON

12 G • 48 B

MONTINORE  
PINOT NOIR  
OREGON

12 G • 48 B