

# FARM BURGER

FARMBURGER.COM GRANT PARK • 275 MEMORIAL DR. SE, STE B2 • ATLANTA, GA • 30312 404.748.1310

**LUNCH COMBO** \* 11:00 – 3:30.....**10.99**  
BYO burger, fries or side salad, + drink

**DAILY COMBO** \*.....**12.50**  
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. \*

+\$1.50/gluten free (GF) bun

+\$0.50/substitute patty with 50% beef/50% bacon grind

**① FARMBURGER** \*.....**9.50**  
aged Tillamook white cheddar, caramelized onions, fb sauce. Add pasture-raised bacon + \$2

**② HOUSEMADE VEGAN**.....**9.50**  
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**.....**9.50**  
pasture-raised pork, candied jalapeños, lemongrass-brussels sprouts-apple slaw, chili mayo

**④ THE CHICKEN**.....**9.50**  
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, yellow cheddar, pasture-raised bacon, house pickles, dijon mustard

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

### SNACKS

**SWEET POTATO**.....**4.00**  
**HUSHPUPIES**  
apple butter

**KALE SLAW (GF)**.....**4.00**

**COLLARDS (GF)**.....**4.00**  
vegan

### FRIES + RINGS

**WITH BURGER**.....**3.00**  
fries, sweet potato fries, or onion rings  
+\$1/MAKE FRIES FB

**BASKET OF FRIES**.....**4.50**  
regular or sweet potato

**FB FRIES**.....**5.50**  
garlic, herbs, parmesan

**ONION RINGS**.....**6.00**  
smoked paprika mayo

**PIMENTO CHZ FRIES**...**6.00**  
pickled jalapeños

**RINGS + FRIES**.....**6.00**  
smoked paprika mayo

### LIL FARMERS

includes fries or fruit + veggie cup with sunflower butter dip, + drink

**LIL CHZ BURGER**.....**6.75**

**CRISPY CHICKEN**.....**6.75**  
**TENDERS**

**GRILLED CHEESE**.....**6.75**

### BUILD YOUR OWN BURGER

**\$7.50** AVAILABLE AS GRASSFED BEEF\*, PASTURED PORK, ANTIBIOTIC-FREE CHICKEN, HOUSEMADE VEGAN, OR BEYOND BURGER (+2.75)

**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 • 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

**\$4.00 SIDE • \$6.00 REGULAR • \$11.00 LARGE**  
+\$1 ADD FRIED FARM EGG\*  
+\$2 ADD BACON  
+\$5.50 ADD HOUSEMADE PATTY\*

#### FARM SALAD

seasonal lettuces,  
rocket arugula,  
dilled summer beans, cucumber,  
vidalia onion, ricotta salata,  
lemon vinaigrette

#### SUPERFOOD

grain salad with toasted farro,  
tuscan kale, summer squash,  
charred vidalia onion,  
toasted almonds, blueberries,  
ginger-dill dressing

\*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...6.75**  
see board

**VANILLA.....5.75**  
**CHOCOLATE.....5.75**

**ROOT BEER FLOAT...5.75**  
red hare root beer

## DRINKS

**ICED TEA.....2.35**  
sweet or unsweet

**SODAS.....2.35**  
coke, diet coke, coke zero, sprite

**MONTANE.....3.00**  
flavored sparkling spring water

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

**RED HARE ROOT BEER...3.25**  
on draft

**HOUSEMADE.....3.25**  
**AGUA FRESCA**  
daily selections

**\$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

250 mL CANS

### ROSÉ

ARCHER ROOSE  
ROSÉ  
FRANCE

11 CAN

### WHITE

ARCHER ROOSE  
SAUVIGNON BLANC  
CHILE

11 CAN

### RED

ARCHER ROOSE  
MALBEC  
ARGENTINA

11 CAN

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**FARM BURGER CATERERS!**

CONSIDER US FOR YOUR NEXT EVENT  
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