

FARM BURGER

FARMBURGER.COM CROSSTOWN CONCOURSE • 1350 CONCOURSE AVE • MEMPHIS, TN • 38104 901.800.1851

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 **7.50**

CRISPY CHICKEN **7.50**
TENDERS

GRILLED CHEESE **7.50**

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

\$4.25 SIDE • \$6.50 REGULAR • \$11.00 LARGE

+\$1 ADD FRIED FARM EGG*

+\$2 ADD BACON

+\$5.50 ADD HOUSEMADE PATTY*

FARM SALAD

local lettuces + arugula,
strawberry-marinated ruby beets,
shaved raw beets + radishes,
sweet onions, ricotta salata,
lemon vinaigrette

SUPERFOOD

tuscan kale, farro verde,
butternut squash, charred onion,
local apples, spiced pecans,
lemon pickled-fennel,
sweet potato-apple 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	ROOT BEER FLOAT 5.75 abita root beer
	CHOCOLATE 5.75	

DRINKS

CRYSTAL MT 2.25 spring water
ICED TEA 2.35 sweet or unsweet
SODAS 2.35 coke, diet coke, coke zero, sprite, dr. pepper
ABITA ROOT BEER 3.25 on draft
MEXICAN COKE 3.25 coke made with cane sugar
MEXICAN FANTA 3.25 fanta made with cane sugar
COLD BREW COFFEE 5.25 wiseacre

CANS + BOTTLES

PBR TALL BOY 4.00
MILLER LITE TALL BOY 4.50
WISEACRE GOTTA GET UP 6.00 TO GET DOWN COFFEE MILK STOUT
WISEACRE MEMPHIS SANDS 6.00 LIGHT LAGER

GLUTEN FREE

ANGRY ORCHARD 6.00 CRISP APPLE CIDER
MEMPHIS MADE "FRUIT SNACKS" 6.00 LIME HARD SELTZER
REDBRIDGE SORGHUM BEER 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.

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFTS

LOCAL DRAFT BEER SEE BLACKBOARD FOR WHAT'S ON TAP

WINES

WHITE

CHLOE
PINOT GRIGIO
ITALY

7 G • 29.50 B

RED

IMAGERY
CAB SAUV
CALIFORNIA

7 G • 29.50 B

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FARM BURGER CATERERS!

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