

SNACKS

\$2 boiled peanuts
seasonal pickled veggies

\$3 FB caramelized onion dip + chips
FB deviled eggs
fried chicken livers

\$4 chicken pot pie fritters, apple butter
mac 'n cheese + pulled pork cheek

COME SEE US IN
DECATUR

BUILD IT

Our burgers are grassfed, antibiotic + hormone-free, locally raised, ground fresh, made in-house, and griddled until chef knows they're perfect.*

\$6 BURGER

100% grassfed
(..or make it a veggie quinoa burger)



FREE

fresh jalapeños
iceberg lettuce
vine-ripened tomato
red onion
house pickles
pickled jalapeños
FB sauce
roasted garlic
duke's mayo
smoked paprika mayo
grainy mustard

\$1

arugula
caramelized onions
fried farm egg*
sautéed mushrooms
crispy red onions
cured lardo
red bean chili
onion ring
maytag blue cheese
wisconsin cheddar
feta
pepper jack
swiss
pure knead gluten free bun (\$1.35)

\$2

local bacon
aged smoked gouda
gruyere
pimento 'n cheese
grifton smoked white cheddar
decimal place goat cheese
oxtail marmalade
(\$3) roasted bone marrow
pork belly

FRIES

hand cut fries
with burger \$1.5, bucket \$2.5

- \$3** sweet potato fries
fried housemade b+b pickles, horseradish sauce
- \$3.5** FB fries
spicy garlic, herbs, parmesan
pimento cheese fries + pickled jalapenos
beer-battered onion rings
smoked paprika mayo
- \$4.5** rings n' fries, smoked paprika mayo

\$8 11:00-3:30
LUNCH
\$6 burger, fries + drink



\$10 DAILY COMBO
see chalkboard, fries + drink

BLACKBOARD BURGERS*

No 1 THE FARM BURGER
grifton smoked white cheddar, caramelized onions, FB sauce \$8 + \$2 local bacon

No 4 chicken burger, smoked gouda, sherry-date BBQ sauce, kale coleslaw, crispy onions \$8.5

No 2 THE VEGGIE QUINOA BURGER
mixed greens, marinated beets, balsamic onions, garlic aioli \$8

No 5 braised pork belly, beer-battered onion ring, pickled jalapenos, BBQ sauce \$9.5

No 3 BANH MI BURGER
pickled carrots, daikon radishes, jalapenos, house-made pork pate, cilantro, chili mayo \$10

No 6 bacon, sunny side up egg pepper jack cheese, salsa verde \$10

*our neighborhood health inspector wants you to know - consumption of raw or undercooked foods such as meat, fish and eggs, which may contain harmful bacteria, may cause illness or death.

MARKET SALAD

see chalkboard for seasonal ingredients, choose farm goddess dressing or grainy mustard vinaigrette

\$3 small

\$7 big

SIDES

\$3 smoked gouda grits, bacon + chili oil
slow-cooked local greens
red bean chili
pork 'n beans

LIL FARMERS

includes fries + drink

\$5 fried chicken lollipops, honey mustard

lil' cheeseburger
grilled cheese
mac 'n cheese

DRINKS

iced tea: sweet, unsweet \$1.5
abita root beer on draft \$2

coke, diet coke \$1.5
jarritos lime \$2.5
jarritos orange \$2.5

MILKSHAKES

\$4.25 vanilla chocolate

\$4.75 BACON BRITTLE
vanilla ice cream, housemade caramel sauce, whipped cream + bacon peanut brittle

BROWNIE
chocolate ice cream, whipped cream + housemade brownie pieces

CAFE
vanilla ice cream, 1000faces coffee, whipped cream + dark chocolate espresso beans

FLOATS

\$4 brown cow (abita root beer)
black cow (coke)

ADULT FLOATS

\$6.5 youngs chocolate stout
original sin cider

wells banana bread beer



FARM BURGER

3365 Piedmont Road
atlanta, GA 30305
www.farmburger.net
p: 404.816.0603
f: 404.816.0604

WINE

tumbler, ½ milk pint (2 gls), milk pint (4 gls), bottle

WHITE

	t	½p	pt	bt
casal garcia, vihno verde, PORTUGAL	\$4	\$7.5	\$14	\$20
limestone, chardonnay, AUSTRALIA	\$7.5	\$13	\$23	\$33
mile marker, pinot gris, OR	\$8.5	\$15	\$25	\$37

RED

	t	½p	pt	bt
venta morales, tempranillo, SPAIN	\$4	\$7.5	\$14	\$20
zolo, malbec, ARGENTINA	\$7	\$12	\$22	\$30
prima voce, toscano, ITALY	\$8.5	\$15	\$25	\$37

BEER

CANS

miller high life 16oz \$2.75
brew free or die IPA \$4
genesee spring cream ale \$2.5
heinnieweisse farmhouse ale \$4
pork slap ale \$4
mama's little yella pils \$4.5
session lager \$4

DRAFT

new belgium snow day winter ale \$6
uinta organic extra pale ale \$6
terrapiin rye \$5
terrapiin hopsecutioner \$6
wild heaven 8.2% ode to mercy \$7

BOTTLES

lakefront organic ESB \$5
bards gluten free \$5
youngs double chocolate stout \$5
wells banana bread beer \$5
original sin hard cider \$5.5

OUR STORY

Farm Burger wants you to think about your burger – what it is and where it's from.
Our burgers are made from 100% grassfed beef that is dry-aged and ground fresh.
Our cows are raised on the sweet grasses of the southeast, and never fed antibiotics, hormones or grain.
Our menu is 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.

