

SNACKS

\$2 boiled peanuts
seasonal pickled veggies

\$3 fried chicken livers
FB deviled eggs

FB caramelized onion dip + chips

\$4 chicken pot pie fritters + apple butter

mac 'n cheese + pulled pork cheek

NOW OPEN IN
BUCKHEAD

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 (\$1.25)

\$2

local bacon
oxtail marmalade
(\$3) roasted bone marrow
pork belly

aged smoked gouda
gruyere
pimento 'n cheese
graffton smoked white cheddar
decimal place goat cheese

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 jalapeno
beer-battered onion rings
smoked paprika mayo

\$4.5 rings n' fries, smoked paprika mayo

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



\$10 DAILY COMBO
see chalkboard, fries + drink

BLACKBOARD BURGERS*

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

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

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

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

No 3 BURGER BANH MI
pickled carrots, daikon radish, jalapenos, cilantro, house-made pork pate, 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

\$3 small

farm goddess dressing

—or—

\$7 big

grainy mustard vinaigrette

SIDES

\$3 red bean chili

pork n' beans

slow-cooked
local greens

smoked gouda grits
bacon + chili oil

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

FLOATS

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

\$4.5 house-made
ginger farmade
hibiscus+cinnamon
creamsicle

ADULT FLOATS

\$6.5 youngs chocolate stout
original sin cider
wells banana bread beer



FARM BURGER

410b w. ponce de leon
decat, GA 30030
www.farmburger.net
w: 404.378.5077
f: 404 378 5078

WINE

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

WHITE

	t	½p	pt	bt
casal garcia, vinho verde PTGL	\$4	\$7.5	\$14	\$20
tomaresca, chardonnay ITALY	\$6	\$10	\$18	\$26
joel gott, sauvignon blanc CA	\$7	\$12	\$22	\$30

RED

	t	½p	pt	bt
venta morales, tempranillo, SP	\$4	\$7.5	\$14	\$20
cinco joses, garnacha, SP	\$6	\$10	\$18	\$26
zolo, malbec ARGENTINA	\$7	\$12	\$22	\$30

BEER

CANS

miller high life 16oz
\$2.75

brew free or die IPA
\$4

genesee cream ale
\$2.5

heinnieweisse
farmhouse ale \$4

pork slap ale \$4

mama's little yella
pils \$4.5

DRAFT

harpoon ipa
\$6

new belgium
snow day
\$6

terrapiin rye
\$5

terrapiin
hopsecutioner
\$6

wild heaven
ode to mercy
\$7

BOTTLES

session lager \$4

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.

