



Powered by Farm Burger.

RESPONSIBLY RAISED • ANTIBIOTIC + HORMONE FREE

CHICKEN SANDWICHES

Served on locally made, toasted, buttered brioche buns.

ORIGINAL • \$8.25

Crispy, sweet tea poached chicken breast, hand-breaded in buttermilk + our seasoned flour then fried crispy. Topped with housemade sliced pickles.

ATL HONEY-LEMON PEPPER WET • \$8.75

Crispy, sweet tea poached chicken breast, hand-breaded in buttermilk + our seasoned flour then fried crispy. Coated in lemon pepper seasoning + honey-lemon pepper butter. Topped with our kale coleslaw.

NASHVILLE HOT • \$8.75

Crispy, sweet tea poached chicken breast, hand-breaded in buttermilk + our seasoned flour then fried crispy. Coated in our own blend of Nashville HOT spices. Topped with housemade sliced pickles.

CRISPY CHICKEN SALADS

Our seasonal salads topped with your choice of Original, ATL Honey-Lemon Pepper Wet, or Nashville Hot chicken.

SUPERFOOD SALAD • \$14.50

Local kale, black rice salad, mango, pickled red onion, local feta, honey-ginger dressing.

FARM SALAD • \$14.50

Local lettuces + arugula, cucumber, radishes, ricotta salata, green goddess dressing.



Farm Birds is Farm Burger's take on the essential southern fried chicken sandwich, humanely and responsibly raised without antibiotics or growth hormones. With our commitment to our Chef based menu and local sourcing Farm Bird's unique preparation and seasoning were developed by a team of four Atlanta based friends, Chefs Dan Latham, Nick Melvin, Cameron Thompson and Drew Van Leuvan. Our southern style, Nashville Hot and Atl Honey-Lemon Pepper Wet are all poached in sweet tea, hand breaded in buttermilk and seasoned flour then fried crispy. All are served on a locally baked soft brioche bun or on top of one of our seasonal salads.