

FARM BURGER



FARMBURGER.COM

LUNCH COMBO *

BYO burger, fries or side salad, + drink

DAILY COMBO *

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. *

+ gluten free (GF) bun

+ substitute patty with 50% beef/50% bacon grind

① FARMBURGER *

aged white cheddar, caramelized onions, fb sauce

② HOUSEMADE VEGAN

quinoa, black eyed peas, lacinato kale, roasted mushrooms, sweet potato patty. Topped with arugula, tomato chow chow, vegan mayo (chickpea + sunflower oil).

③ SPICY CHEDDARWURST

Spotted Trotter jalapeño cheddar-wurst, jalapeño mustard, chili ketchup, spicy garlic pickles

④ THE CHICKEN

ground chicken burger, smoked gouda, kale coleslaw, crispy onions, sherry-date bbq

⑤ SUNNY-SIDE *

grassfed beef, pasture-raised bacon, pepper jack cheese, sunny-side up egg, salsa verde

⑥ DOUBLE BACON CHEESEBURGER

two 50% beef/50% bacon patties, pasture-raised bacon, grilled onions, Wisconsin cheddar, house pickles, dijon mustard

SNACKS

ANDOUILLE CORN PUPS

calabrian chili-strawberry ketchup

DEVEILED EGGS(GF)

salami, pepperonata, parmesan crisp

KALE SLAW(GF)

COLLARDS(GF)

FRIES + RINGS

WITH BURGER

fries, sweet potato fries, or onion rings

BASKET OF FRIES

FB FRIES

garlic, herbs, parmesan

GREEK FETA FRIES

lemon-feta-oregano dressing, pickled red onions

ONION RINGS

smoked paprika mayo

RINGS + FRIES

smoked paprika mayo

LIL FARMERS

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

LIL CHZ BURGER

CRISPY CHICKEN TENDERS

GRILLED CHEESE

BUILD YOUR OWN BURGER

AVAILABLE AS GRASSFED BEEF *

SPICY CHEDDARWURST, ANTIBIOTIC-FREE CHICKEN, HOUSEMADE VEGAN, BEYOND BURGER

tomato • iceberg lettuce • red onion • house pickles
jalapenos: fresh or housemade pickled • jalapeño mustard
chili ketchup • grainy mustard • mayo • smoked paprika mayo
house ranch • sherry-date bbq

FB sauce ~ zesty signature sauce with pickles + spices

arugula • sautéed mushrooms • roasted garlic • onion ring
crispy red onions • caramelized onions • yellow cheddar
pepper jack • swiss • feta • fried farm egg* • sunny-side egg*

pasture-raised bacon • bleu cheese • aged white cheddar
pimento cheese • local goat cheese • aged smoked gouda

roasted bone marrow • crispy pork belly

SEASONAL SALADS

SIDE • REGULAR

ADD EXTRA DRESSING

ADD FRIED FARM EGG* • ADD BACON • ADD HOUSEMADE PATTY*

FARM SALAD

local lettuces + arugula,
cucumber,
radishes,
ricotta salata,
green goddess dressing

SUPERFOOD

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