

SNACKS

\$2.5 boiled peanuts

\$3.5 fried chicken livers
FB deviled eggs

sweet potato hush
puppies + apple
butter

\$4 chicken pot pie fritters
+ sherry date bbq

mac 'n cheese
+ pulled pork cheek

BUILD IT

Our burgers are grassfed, antibiotic & hormone free, raised in the southeast, ground fresh, made in house, and griddled until chef knows they're perfect

\$6.75
BURGER

100% grassfed
(or make it a chicken, pork or
veggie quinoa burger)

+

FREE

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

\$1

arugula
red bean chili
sauteed mushrooms
caramelized onions
crispy red onions
beer battered
onion ring
fried farm egg*

wisconsin cheddar
feta
pepper jack
swiss
pure knead
gluten free bun
(\$1.35)

\$2

local bacon
oxtail
marmalade
pork belly
roasted
bone marrow
(\$3)
aged smoked
gouda
gruyere
pimento 'n cheese
asher blue cheese
aged vermont
white cheddar
humble heart
goat cheese

FRIES

hand cut fries
with burger \$1.75, bucket \$2.5

\$3 sweet potato fries

\$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

\$8.75 11:30-3:30
LUNCH
burger, fries + drink



\$10 **DAILY COMBO**
see chalkboard, fries + drink

BLACKBOARD BURGERS*

No 1 **THE FARM BURGER**
aged vermont 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 onions, garlic aioli \$8

No 5 humble heart goat cheese,
wilted winter greens, butternut
squash chutney \$9.5

No 3 **THE PASTURED PIG**
pasture raised pork
burger, brussel sprout apple slaw,
candied jalepenos + alabama
white sauce \$8

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.

FARM SALADS

farm goddess dressing or grainy mustard vinaigrette

THE MARKET SALAD
see chalkboard
for seasonal ingredients

\$4 small
\$7.5 big

SUPERFOOD
lacinato kale, beets,
pecans, roasted carrots,
caramelized onions, dried
cranberries, tahini dressing,
nutritional yeast

+ grassfed beef, chicken or quinoa patty \$10

SIDES

\$3.5 kale slaw

slow cooked
local greens

red bean chili

mcewen & sons
gouda grits + apple
bacon chutney

LIL FARMERS

includes choice of: fries **or** seasonal fruit +
veg w/sunflower butter dip, + drink

\$5.5 fried chicken
lollipops,
honey mustard

lil cheeseburger
grilled cheese
mac 'n cheese

DRINKS

iced tea: sweet,
unsweet;
coke, diet coke \$1.75

abita root beer
on draft \$2.5

jarritos lime,
mandarin \$2.75

MILKSHAKES

\$4.5 VANILLA
topped with housemade
whipped cream

CHOCOLATE
topped with housemade
whipped cream

\$5.5 SEASONAL SHAKE
pecan caramel + housemade
whipped cream

FLOATS

\$4.5 brown cow
(abita root beer)
black cow (coke)

ADULT FLOATS

\$7.5 chocolate
peanut
porter

original sin
hard cider

coffee
oatmeal
stout



FARM BURGER

930 bob wallace ave sw
building 200 suite 219
huntsville, AL 35801
256.270.7392
www.farmburger.net

WINE

tumbler, 1/2 milk pint (2 gls), milk pint (4 gls), bottle

WHITE

	t	1/2p	pt	bt
banrock chardonnay, AUS	\$4	\$7.5	\$14	\$20
esperto pinot grigio IIA	\$5.5	\$9	\$17	\$26
ordinary boneshaker, CA	\$7	\$12	\$22	\$30

RED

	t	1/2p	pt	bt
flat rock cab, CA	\$4	\$7.5	\$14	\$20
maggio zin, CA	\$5.5	\$9	\$17	\$26
xiloca garnacha, SPA	\$7	\$12	\$22	\$30

BEER

CANS

genessee cream ale \$2.5
miller high life 16oz \$4
straight to ale lilly flag
milk stout \$4.5
oscar blues old chub
scotch ale \$5
french broad kolsch \$5.5
full steam cack a lacky
ginger pale ale \$5.5
bell's 2 hearted ale
16oz \$6

ALL LOCAL DRAFTS BOTTLES

DRAFT

rocket republic
vapor trail cream
ale \$5
rocket republic
mach 1 IPA \$5
yellow hammer
belgian white \$5
straight to ale
monkeynaut IPA \$6
salty nut busted nut
brown \$6

omission lager gluten
free \$5
original sin cider \$5
terrarin, chocolate
peanut porter \$5
weihenstephaner
hefeweissbier \$5
thomas creek trifecta
IPA \$6
thomas creek coffee
oatmeal stout \$6
victory brewing
golden monkey triple
(9.5% abv) \$7

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 and grass finished 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 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.

