



# FARMED

— KITCHEN + BAR —

**Kitchen of Certified Master Chef Daryl Shular**

1927 Lakeside Parkway STE FK01, Tucker, GA. 30084

To Go & Delivery: (470) 294-2938

Monday - Friday: 10:30 AM - 2:00 PM



## Burgers

All our FarmED Signature House Blend Burgers are 100% Certified Black Angus Beef and are served on a fresh baked daily Brioche Bun

(Select One Side)

### Butcher's Smoked Bacon Burger

Gouda Cheese, Caramelized Onions, Arugula, Charred Tomatoes, House Pickles and Bourbon-Red Pepper BBQ

**\$ 13.00**

### FarmED Cheeseburger

Buttermilk Cheddar, Onions, Tomato, Lettuce, House Pickles and Roasted Garlic-Aioli

**\$ 12.00**

**Vegetarian Option:** FarmED Signature Chargrilled Vegetable Patty

## Chicken

(Select One Side)

### Crispy Chicken Thigh Sandwich

Brussel Sprout-Kale Slaw, Pickled Okra, Tabasco-Honey on Toasted Brioche

**\$ 12.00**

### Kale-Pesto Chicken Sandwich

Buttermilk Cheddar, Charred Tomato, Arugula and Mushroom Confit on Toasted Brioche

**\$ 12.00**

**Vegetarian Option:** FarmED Signature Smoked-Chili Spiced Jackfruit Patty



## Pizza

Made to order and baked in our Wood Fire Stone Pizza Oven and lightly coated with Italian oil

### Tomato-Basil

Mozzarella, Fresh Garlic and Parmesan (VN, NF)

Add: Pepperoni, or Italian Sausage \$2.00

**\$ 12.00**

### Roasted Chicken-Portobello

Oven Dried Tomatoes, Arugula-Pesto and Shaved Parmesan (NF)

**\$ 12.00**

### Slow Cooked Short Rib

Caramelized Shallots, Pickled Green Tomatoes, Cilantro, Charred Chili Peppers and Ginger-Bourbon BBQ Sauce (NF)

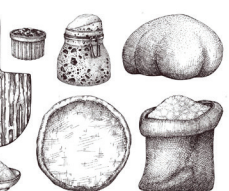
**\$13.00**

### Roasted Eggplant-Fennel

With Charred Red Peppers, Pickled Red Onions and Lemon-Basil Oil (VN, NF)

**\$ 12.00**

**Vegetarian Option:** Braised Chili Spiced Jackfruit or Grilled Marinated Portobello (V, NF)



V=Vegan DF=Dairy Free GF=Gluten Free VN=Vegetarian NF=Nut Free

## Salads

### Piedmont Romaine-Kale Caesar

Shaved Aged Cheddar, Cornbread Croutons and Jalapeno-Caesar Dressing (VN, NF)

**\$ 9.00**

### Charred Pear-Dehydrated Blueberry Salad

Baby Kale, Cucumber, Crumbled Feta, Honeysuckle Almonds and Pomegranate-Shallot Vinaigrette (VN)

**\$ 10.00**

### Butternut Squash-Arugula Salad

Dried Cranberries, Shaved Radishes, Sorghum-Spiced Pumpkin Seeds, and Citrus-Ginger Vinaigrette (VN, NF, DF)

**\$ 10.00**

Add:	Salmon	\$5.00
	(4) Shrimp	\$5.00
	Chicken Breast	\$5.00
	<i>Grilled or BBQ Spiced</i>	

## Side or Share

Root Vegetable Chips with Berbere-Lime Spice and Field Pea Hummus

Crispy House Fries with Truffle-Parmesan or Chipotle-Herb Salt

Fire Roasted Squash Medley with Toasted Barley and Curry-Sorghum

Cider Glazed-Brussel Sprouts with Roasted Pearl Onions and Dried Cranberries

Flash Fried Green Beans with Crispy Chickpeas and Caramelized Shallots

**Sides \$4.00 or Share \$8.00**

## Beverages and Soft Drinks

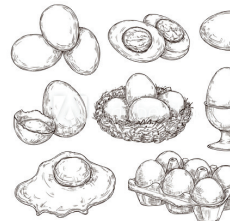
Coke and Pepsi products

Sweet and Unsweetened Tea

Bottled Water

Sparkling Water

Cold Brew and Hot Coffee



FarmED Kitchen and Bar is a cash-free restaurant.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Substitutions are not allowed.

A 20% service charge will be added to all guest checks in lieu of gratuity. This fee will be used by the restaurant to cover the additional wages paid to staff and other atypical expenses related to Covid-19.

We are not currently allowing outside food and beverage.

FarmED K+B caters small and large affairs.

Farmedkitchenandbar.com | @farmedkb

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