



Hours

Lunch & Dinner

11a-9p Daily

Breakfast

8a-11a Daily



3000 East Ray Road

480.563.4745

480.JOE.GRILL

www.joesfarmgrill.com

**\*BURGERS + SIDE**

Local, natural, fresh ground chuck (6oz.), buttered grilled bun (multi-grain bun on request) with farm-fresh produce & **your choice of side**  
**Available cheeses:** American, cheddar, swiss, fontina, blue, pepper jack  
**Farm Burger** 9.17  
Choice of cheese, grilled onions on request  
>> ADD Bacon, Avocado or Mushrooms **+1.02 each<<**

**Fontina Burger** 10.19  
Roasted red pepper, grilled mushrooms, field greens, farm-made pecan pesto and imported fontina cheese

**BBQ Bacon Blue Burger (4B)** 10.19  
Thick cut applewood-smoked bacon, blue cheese, hand-breaded onion ring, Joe's Real BBQ sauce

**Southwest Burger** 10.19  
Taco rub, pepper jack, pico de gallo, chipotle mayo, avocado  
**Farm Veggie Burger** 10.19

Hand-made w/black beans, brown rice, oats, ten fresh vegetables. Served on multi-grain bun with vegan thousand island. 100% vegan. Contains wheat and soy

**CHICKEN SANDWICHES + SIDE**

All-natural, hormone and antibiotic free, marinated, and grilled to order. Served on buttered grilled bun (multi-grain bun on request) with farm-fresh produce and **your choice of side**  
**Available cheeses:** American, cheddar, swiss, fontina, blue, pepper jack.  
**Farm Chicken Sandwich** 9.17  
Choice of cheese, grilled onions on request  
>> add Bacon, Avocado or Mushrooms **+1.02 each<<**

**Buffalo Chicken Sandwich** 10.19  
Red hot wing sauce, blue cheese and celery

**Pesto Chicken Sandwich** 10.19  
Swiss, roasted red pepper, grilled mushrooms & pecan pesto

**SALADS**

Fresh greens, vegetables and herbs grown right here on the Farm at Agritopia (subject to seasonal availability)  
**DRESSINGS:** Spicy Thai Vinaigrette, Citrus Vinaigrette, Balsamic Vinaigrette, Chunky Blue Cheese, Green Goddess, Classic Caesar & Farm-made Ranch

**Thai Chicken Salad** 10.19  
Salad greens and Napa cabbage, assorted vegetables, crispy rice noodles and peanuts tossed in Spicy Thai vinaigrette. Topped with 6oz grilled chicken breast

**Thai Ahi Salad\*** 14.27  
Topped with Ahi Tuna filet, grilled RARE

**Chicken Caesar Salad** 10.19  
Romaine, pecorino romano, pesto-marinated fresh mozzarella, tossed in farm-made Classic Caesar dressing. Topped with 6oz grilled chicken breast, garlic sauce

**Salmon Caesar Salad\*** 14.27  
Topped with a grilled salmon filet & garlic sauce

**BBQ Chicken Salad** 10.19  
Salad greens and fresh herbs, roasted corn, poblano peppers, grape tomatoes tossed in Ranch dressing. Topped with 6oz seasoned grilled chicken breast and crispy fried tortilla strips

**Farm Salad** 8.15  
Today's freshest greens and vegetables, choice of dressing

**Chicken Farm Salad** 10.19  
Topped with 6oz grilled chicken breast

**Portobello Farm Salad** 10.19  
Topped with marinated, grilled Portobello mushroom cap  
**Grilled Wedge Salad** 8.66

Iceberg lettuce, lightly grilled, topped with Chunky Blue Cheese dressing, applewood-smoked bacon, diced tomato, lemon wedge

**Fresh Beet Salad** 3.05  
Chilled, lightly dressed, toasted pecans, blue cheese crumbles

**GRILLED PIZZA**

Dough is grilled, topped with top quality cheeses, meats, farm-fresh vegetables, then grilled again. Crust is thin, slightly charred, crispy, and tender. Serves 1-2, up to 4 as appetizer

**BBQ Chicken Pizza (house specialty)** 10.19  
Smoked chicken breast, bacon, blue cheese, fresh tomato, onion, with Joe's Real BBQ sauce

**Pepperoni** 9.17  
Plenty of hand-sliced premium pepperoni on our cheese pizza

**Grilled Vegetable** 9.17  
Today's variety of farm-fresh grilled vegetables on our cheese pizza  
**Cheese** 8.15

Whole-milk and fresh mozzarella, fontina, and pecorino romano cheeses with roasted tomato sauce and fresh basil

**FROM THE SMOKER**

Cooked "low and slow" over select hardwoods, with farm-made rubs. Our meat is served fall-off-the-bone tender and slathered in our famous Joe's Real BBQ sauce

**Baby Back Ribs + Two Sides** 20.39  
Full slab of tender pork loin ribs - smoked, finished on the grill, served "wet" with your choice of two sides & garlic flatbread

**BBQ Pork Plate + Two Sides** 11.72  
Half pound of slow smoked, melt-in-your-mouth pork slathered in our famous sauce, your choice of two sides & garlic flatbread

**BBQ Sampler Plate (no substitutions)** 15.29  
3 Ribs, pork, sauce-dipped chicken tenders, onion rings, cole slaw

**Ribs & BBQ Pork + Two Sides** 15.29  
Half slab of ribs and pork, your choice of two sides & garlic flatbread

**BBQ Pork Sandwich + One Side** 9.17  
1/4 pound, lots of sauce, on grilled buttered bun

**FARM FAVORITES**

**Jumbo Fried Shrimp + Two Sides** 15.29  
Nearly 1/2 pound jumbo tiger shrimp, hand-breaded, farm-made cocktail sauce, your choice of two sides & garlic flatbread

**Grilled Salmon Platter\* + Two Sides** 14.27  
Garlic aioli on the side, grilled asparagus, & your choice of two sides

**Ahi Tuna\* Sandwich + One Side** 14.27  
Grilled RARE, spicy wasabi mayo, asian slaw & your choice of side

**Portobello Mushroom Sandwich + One Side** 9.17  
Marinated, grilled, with fresh greens & Green Goddess dressing

**Hot Dog Basket + One Side** 6.11  
Grilled, all-beef, natural casing dog in buttered, grilled split-top bun & your choice of side. Onions, farm-made relish on request

**Double Dogs** 9.17  
**Sonoran Dog + One Side** 8.15

Our tasty dog, wrapped in bacon, topped with farm beans, cheese, sour cream & jalapeños **Double or Mix/Match** 11.21

**Carolina Dog + One Side** 8.15  
Topped with Pulled Pork, cole slaw & Joe's Real BBQ sauce

**Double or Mix/Match** 11.21  
**Fried Chicken Tender Basket + One Side** 7.64

Hand-breaded tenders (4)  
**Grilled Cheese Sandwich + One Side** 6.11

Cheddar and fontina on Texas Toast & your choice of side  
**Grilled Banana Split Sandwich\*+ One Side** 6.11

Peanut butter, chocolate chips, pineapple, fresh strawberries and bananas on Texas toast, grilled (No Substitutions)

**FRIES AND RINGS**

All frying is done with trans-fat free canola oil  
**Onion Rings** 5.09

Hand-breaded in rosemary-dill Panko  
**French Fries** 4.07

Crispy, tender, plenty to share  
**Garlic Fries** 4.58

Tossed in olive oil, Pecorino Romano, fresh garlic and herbs  
**Baked Potato Fries** 5.09

Sour cream, cheese, bacon and chives  
**Sweet Potato Fries** 4.58

Pineapple-serrano dipping sauce  
**Fried Zucchini Slices** 5.09

Hand-breaded in rosemary-dill Panko **Half order** 3.56  
Marinara dipping sauce

**Fried Green Beans** 5.60  
Fresh green beans, hand-breaded in rosemary-dill Panko, tossed in our fresh garlic sauce

**SIDE DISHES**

**No Charge** **Additional Charge**  
French Fries Sweet Potato Fries **+2.04**

Cole Slaw Garlic Fries **+2.04**

Asian Slaw **Onion Rings** **+2.55**

Side Salad Baked Potato Fries **+2.55**

Side Caesar Salad Fried Zucchini **+2.55**

Fresh Beet Salad Fried Green Beans **+3.06**

Fresh Fruit Cup

Vegetable of the Day

**MILKSHAKES**

**Farm Milkshake** 5.09

Quality ice cream (rBST free) blended with farm-made ingredients, whipped cream and a cherry. MALT - no charge!Real Vanilla Bean, Dark Chocolate ,Fresh Strawberry,

Agritopia Medjool Date (seasonal) & other seasonal flavors



These items featured on Food Network's "Diners, Drive-ins and Dives" w Guy Fieri

*\*Consuming raw or undercooked eggs, meat or seafood may increase the likelihood of contracting food-borne illness.*

*\*Peanuts, peanut butter & tree nuts are used extensively in the restaurant.*

# THE JOE’S FARM GRILL STORY

## The Building

It may not look like a home any longer, but Joe’s Farm Grill used to be the Johnston family residence, built in 1966. Jim and Virginia Johnston decided to move from Chandler to the farm to be closer to Jim’s work. They hired D. D. Castleberry to design and build a ranch-style, slump block home for their young family. Sons Joe, Steve, and Paul were excited to move to “the country”.



The home was a wonderful place to grow up, providing plenty of adventure for young boys. The large trees made for good climbing and tree houses. Living on the farm was ideal for the family, too, since Jim could be home for most meals and work with the boys during the summer and even during the school year. In later years, Steve Johnston spent time raising his family on the farm and, later still, brother Joe lived with his family in the home.

In the planning of Agritopia, we always envisioned a restaurant coupled to the urban farm as a focal point for the project. We also intended, from the start, to keep and remodel the homestead buildings and to preserve the mature trees on the property. This vision guided our redevelopment of the Johnston home into Joe’s Farm Grill.

We preserved the 60’s era look while updating it into a modern, mid-century “burger stand”, blending the indoors and outdoors as we took advantage of the peaceful setting created by the large trees. For example, the sleek butterfly roof shades an airy patio that offers excellent views of the farm.

Year-round al fresco dining is one of the great things about living in Arizona. During warm months, we cool our patio through shade and an integrated misting system. When it’s cold, patio heaters help warm our guests.

So what is left of the original house? Most of it, actually. The dining room with its fireplace is the former family room. The kitchen is where all of the bedrooms used to be. The home’s kitchen and dining room were taken out to create the breezeway.

By the way, Jim and Virginia still live “on the farm” in an Agritopia home. So do the families of Joe, Steve, and Paul. They frequently enjoy meals together at Joe’s Farm Grill.

## The Farm

Agritopia contains approximately 12 acres dedicated to permanent urban farming. Farming began on the land in 1927 when barren desert was cleared and the availability of irrigation water made agriculture possible. Initially, alfalfa hay was the principal crop; Gilbert was known as the hay capital of the world.

When the Johnston family bought the farm in 1960, the most important crop had become cotton, which was grown in rotation with wheat, sorghum, corn, and barley. For a time, sugar beets grown on the farm supplied the Spreckles Sugar plant in Chandler. In the 90’s, cotton became less profitable so the family grew mainly feed crops for dairy cattle, such as corn and alfalfa.

The preservation of agriculture was an underlying principle as we created Agritopia. In 2000, we began to carve out and convert the parcels that would become the permanent urban farm. Some of the earliest plots planted were the Medjool date and olive groves as well as the New Orchard with its citrus, apples, peaches, plums, apricots, and blackberries.

Our farming methods exceed the standards for USDA organic as we focus on building the health of the soil. Our staff uses compost, proper crop rotation, and natural predators to avoid plant diseases. These methods ensure a fresh, quality produce.

Seasonally, the farm produces a broad range of vegetables, herbs, and flowers. We are particularly proud of our leaf crops (lettuce, endive, asian greens, etc.) and our tomato crop (heirlooms, yellow, red, plum, etc.). Farm produce is utilized by Joe’s Farm Grill, The Coffee Shop, and is available for purchase at the Agritopia Produce Stand.



Visit Our Sister  
Restaurant

Joe’s Real BBQ

301 N. Gilbert Rd.  
(480) 503-3805  
www.joesrealbbq.com

## The Food

At Joe’s Farm Grill, we focus on common food done uncommonly well. Common foods such as burgers, fries, pizza, salads, and ribs are common for a good reason: people love them. They taste great! We have taken these common foods to the next level.

First of all, we find the best **QUALITY** ingredients, sourced locally if possible. We harvest fruit, vegetables, and herbs from The Farm at Agritopia, then look to local farmers in other parts of Arizona. Not everything can be entirely local, but we give it our best shot.

Secondly, we are concerned about using the most **HEALTHFUL** ingredients. For instance we use local, all-natural beef for our burgers and trans-fat free oils for frying, dressings, and marinades.

Thirdly, we craft as much as we can in our own kitchen. This includes hand breadring our onion rings, preparing our own specialty sauces, and whipping up our batters from scratch. It takes more **TIME** and **EFFORT**, but you can taste the difference.

We also take common food to the next level in the way it **TASTES**. Each of our recipes brings out the natural goodness of the quality ingredients. Our menu changes to reflect what is in season so you can be sure that the flavor of each item is at its peak.

So enjoy the food at Joe’s Farm Grill, knowing that these common foods have received uncommon care and thought in their preparation.

## BEVERAGES

<b>Fountain</b>	<b>2.54</b>
Coca-Cola® products	
<b>Fresh Squeezed Lemonade, 32oz</b>	<b>4.07</b>
Regular or strawberry, made to order	
<b>Iced Tea</b>	<b>2.54</b>
Revolution® tea, freshly brewed, unsweetened	
<b>Naked Juice Assorted Flavors</b>	<b>4.07</b>
<b>Acqua Panna/Fiji Bottled Water</b>	<b>2.54</b>
<b>Shamrock Milk</b>	<b>1.01</b>
<b>Assorted Bottled Beverages</b>	<b>Mkt</b>

## DESSERTS

<b>Rootbeer Float</b>	<b>3.56</b>
<b>Cheesecake</b>	<b>5.09</b>
House-made, New York style, Cheesecake with a graham cracker crust. Your choice of topping, either fresh strawberry, blueberry-bourbon or chocolate sauce	
<b>Sweet Potato Pie</b>	<b>5.09</b>
Baked Fresh, sweet potatoes, blended with traditional ingredients, baked in a graham-maple-thyme crust & topped with hand-made whipped cream.	



## KIDS MENU (12 and under please)

<b>Kids Cheeseburger + one side</b>	<b>6.62</b>
Half-size (3 oz.) burger, American cheese, your choice of small side, kid’s size drink + a treat.	
<b>Kids Grilled Cheese + one side</b>	<b>5.60</b>
American cheese on grilled Texas Toast (half-portion), your choice of small side, kid’s size drink + a treat	
<b>Kids Chicken Tenders + one side</b>	<b>5.60</b>
Two hand breaded, natural chicken breast tenders, your choice of small side, kid’s size drink + a treat	
<b>Kids Corn Dog Bites + one side</b>	<b>5.60</b>
Bite sized turkey corn dog morsels (6), your choice of small side, kid’s size drink + a treat	
<b>Kids Grilled Cheese Pizza</b>	<b>5.60</b>
Four cheese grilled pizza – no green stuff! (half-portion), kid’s size drink + a treat	
<b>Kids Grilled Pepperoni Pizza</b>	<b>5.60</b>
Pepperoni grilled pizza – no green stuff! (half-portion), kid’s size drink + a treat	

**\*NEW UPGRADE TO A KIDS SIZE SHAKE FOR \$3.06**  
Vanilla, Chocolate & Strawberry Only  
Not Sold Separately

