**BRUNCH**

**FOR THE TABLE**

**BUCKET OF CORNBREAD** 10
jalapeno cheddar cornbread & sea salt sorghum butter

**PIMENTO CHEESE WONTONS** 14
Tillamook cheddar pimento cheese wontons served with sweet thai chili sauce

**SMOKED WINGS** 12 | **DOZEN** 23
wu tang, BBQ, spicy BBQ, buffalo, garlic parmesan(+$1), zuchuan lemon pepper (+$2), chili crisp (+$3), or straight up

**BRISKET EGG ROLLS** 11
two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

**LOCAL HEIRLOOM TOMATO SALAD** 14
Ga Tomatoes, Point Reyes blue cheese, Tumble Tree Farms Pecans, radish, thia basil, balsamic vinaigrette

**HOG TOAST** 17
SAB BHF HOG cut of the day, heirloom tomato, Tillamook mornay, radish, pimento, poached egg

**CAST IRON BBQ NACHOS** 17
pulled pork, charred corn relish, queso, scallions

**BISCUITS & GRAVY** 10
fresh baked biscuits with smoked sausage gravy

**PIMENTO CHEESE JOHNNY CAKES** 12
jalapeno cheddar johnny cakes, smoked pulled pork, heirloom tomato, pimento cheese, nam jim jaew, poached egg

**Salads**

**BULGOGI SALAD** 17
soy marinated flank steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & smoked peanuts
add egg.....(+$2)

**WAGYU BRISKET BURGER** 19
Blackhawk Farms Wagyu, house smoked & chopped beef brisket, bacon, dill caper aiioli, Tillamook cheddar, pickled red onion, local sourdough bun

**SOUTHERN GENTLEMAN** 15
smoked sausage links, mustard, Tillamook cheddar, local sunny up egg, fresh baked biscuit

**SMOKED CHICKEN GARDEN SALAD** 16
spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, bacon, scallion ranch
add egg.....(+$2)

**BABY BACK PLATE** 23
1/2 rack of smoked & grilled Villari Brothers Farms baby back ribs with choice of 2 sides

**SMOKED CHICKEN PLATE** 18
smoked & charred 1/2 bird with choice of 2 sides

**STEAK & EGGS BOWL** 22
Creekstone Farms smoked brisket, confit potatoes, manchego, nam jiaw, pickled onion, poached eggs

**PULLED PORK BOWL** 17
Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce
Add poached egg (+$2)

**BARBECUE RUBBED TOFU** 17
choice of two sides, texas toast & pickles

**BBQ SANDWICH** 15
choice of pulled pork or brisket(+$3)

**BBQ PLATE** 17
smoked Villari Brother's Farms pulled pork or smoked brisket (+$3) with choice of 2 sides

**BABY BACK PLATE** 23
1/2 rack of smoked & grilled Villari Brothers Farms baby back ribs with choice of 2 sides

**SMOKED CHICKEN PLATE** 18
smoked & charred 1/2 bird with choice of 2 sides

**STEAK & EGGS BOWL** 22
Creekstone Farms smoked brisket, confit potatoes, manchego, nam jiaw, pickled onion, poached eggs

**PULLED PORK BOWL** 17
Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce
Add poached egg (+$2)

**BARBECUE RUBBED TOFU** 17
choice of two sides, texas toast & pickles

**SWEET AUBURN BREAKFAST PLATE** 17
choice of bacon or sausage, two eggs your way, grits, confit potatoes, fresh baked biscuit

**CINNAMON ROLL FRENCH TOAST** 16
Engelman's Bakery Challah, cinnamon, vanilla bean mascarpone, brown sugar glaze wo eggs your way, grits, confit potatoes

**CAST IRON PANCAKE BREAKFAST** 16
cast iron baked pancake, sorghum butter, maple syrup, two eggs your way, grits, confit potatoes

**SHRIMP & GRITS** 21
gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions
Add poached egg (+$2)

**CAJUN CATFISH BREAKFAST** 22
Blackened Conoeuch River Catfish, Tillamook cheddar scrambled eggs, confit potatoes, cheddar grits, biscuit

**EAT YOUR VEGGIES PLATE** 18
choice of four daily homemade sides
## Kids
- **EAT YOUR VEGGIES PLATE**
  - Choice of 2 sides with toast & pickles
- **BBQ PORK SLIDER**
  - Pork slider, choice of side
- **KID’S MAC ‘N CHEESE**
  - Chicken slider, choice of side
- **BRISKET SLIDER**
  - Brisket slider, choice of side
- **GRILLED CHEESE SANDWICH**
  - Choice of side

## $5 Sides
- Stone-ground cheddar grits
- Fruit salad
- Confit potatoes
- Pear coleslaw
- Mac & cheese
- Smoked beans
- Jerk spiced collards
- Fries
- Side green salad
- Wok fried green beans (+$2)
- Cheese fries (+$2)
- Thai chile brussel sprouts (+$2)
- A LA CARTE

## Desserts
- **BANANA PUDDING**
  - House made vanilla pudding, bananas, whipped cream, vanilla wafers, salted caramel
- **BOURBON PECAN PIE**
  - Tumble Tree Farms Pecans, dark chocolate, caramel sauce served with ice cream
- **CINNAMON ROLL BREAD PUDDING**
  - Cinnamon glaze, caramel sauce served with vanilla ice cream
- **5 LAYER CHOCOLATE CAKE**
  - Bittersweet chocolate cake, whipped chocolate ganache, cocoa nibs
- **CHOCOLATE CHIP COOKIES**
  - Baked fresh daily
- **GINGER PEACH COBBLER**
  - Local peaches, ginger, bourbon vanilla bean, served with vanilla ice cream

## Brunch Beverages
- **IRISH ORANGE CREAMSLICE**
  - Jameson Whisky, Five Farms Irish Cream, triple sec, orange juice, egg white
- **TAMARIND MARGARITA**
  - Mezcal, tamarind syrup, lime, agave, Tajin rim
- **CLASSIC MIMOSA**
  - Bubbly and orange juice
- **SWEET AUBURN BLOODY**
  - 229 Vodka, tomato, lime, lemon, olive juice, worcestershire, BBQ Rub
- **GOAT ISLAND BEERMOSA**
  - Goat Island Blood Orange Berliner, pineapple juice

## Non-Alcoholic Beverages
- **SAVANNAH’S SPLIT BANANA CREAM SODA** 3.5
- **KRUMKAKE BUTTER PECAN CREAM SODA** 3.5
- **JACK’D STRAWBERRY HABANERO SODA** 3.5
- **HOPSCOTCH DRY HOPPED GINGER ALE** 3.5
- **TOPO CHICO MINERAL WATER** 3.5
- **MEXICAN COKE** 3.5
- **ABITA ROOT BEER** 3.5
- **STRAWBERRY LEMONADE** 2.5
- **FOUNTAIN SODAS & ICED TEA** 2.5
  - Free refills

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**Non-Alcoholic Beverages**

*Some items may contain allergens. Allergen information can be found on our website. Please alert your server to any food allergies or dietary restrictions prior to ordering. These items are prepared to order & may have raw or undercooked ingredients.*

*Gratuity will be added to parties of 6 or more.*

A 3% appreciation fee is added to food sales to show extra love for our kitchen staff.

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**Smoked Meats Available until Sold Out!**