SMOKED & CHARRED PETITE CHATEAU 14
Grilled Petite Chateau Steak, Roasted Wild Mushrooms, Miso Pork Dashi, Nori

CHOICE OF COLD SMOKED LOBSTER ROLL 35
Classic: Smoked Maine Lobster, Tarragon Aioli, Coleslaw, Local Brioche, Cajun Fries
-OR-
Yucatan: Smoked Maine Lobster, Achiote Aioli, Coleslaw, Celery, Local Brioche, Cajun Fries

BUCKET OF CORNBREAD 9
jalapeno cheddar cornbread & sorghum butter

CAST IRON BBQ NACHOS 15
pulled pork, charred corn relish, queso, queso fresco, scallions

PIMENTO CHEESE WONTONS 12
served with sweet thai chili sauce

SMOKED WINGS HALF DOZEN 13.25 | DOZEN 25.50
wu tang, BBQ, spicy BBQ, buffalo, garlic parmesan+$1), or straight up

BRISKET EGG ROLLS 8
two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

TEMPURA GREEN BEANS 11
tempura fried green beans, kimchi aioli, toasted sesame seeds, nori, fried shallots

KIMCHI CUCUMBERS 7
kimchi marinated cucumbers, fried shallots, cilantro

SPICY SZECHUAN LEMON PEPPER WINGS 15
six smoked wings, szechuan lemon pepper, thai chili, herb salad

BULGOGIwraps 15
bulgogi steak, napa cabbage, nam jim jaew, papaya slaw, pickled daikon, red onion, shredded carrots, cilantro

BULGOGI SALAD 15
korean steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & peanuts

SOBA NOODLE SALAD 11
buckwheat soba, peanut sauce, red bell peppers, carrot, cucumbers, sesame nori crumble, add crispy bbq rubbed tofu, pork, chicken for $5, or brisket $8

BBQ SANDWICH 14
choice of pulled pork or pulled chicken

*KING OF MEMPHIS MELT 16
choice of pulled pork, pulled chicken, or chopped brisket(+$3), topped with pepperjack cheese, slaw & fried egg

SMOKED CHICKEN GARDEN SALAD 15
spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, chicken chicharrones, ranch

CHOPPED BRISKET SANDWICH 15.50
texas-style chopped brisket on texas toast

CRYING TIGER BRISKET SANDWICH 16
smoked brisket, nam jim jaew, pickled red onion, scallion, cilantro

SWEET AUBURN BBQ PLATE 17
choice of pulled chicken, pulled pork, or beef brisket(+$3) with choice of 2 sides

TWO MEAT COMBO PLATE 20
choice of 2 meats & 2 sides, choose from pulled pork, pulled chicken, or chopped brisket(+$2)

PULLED PORK BOWL 16
stone-ground cheddar grits, house made pickles & pickled onions, scallions, & house BBQ sauce

SWEET AUBURN TACO PLATE 17
Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles Mexican Street - brisket, corn relish, queso fresco, cilantro *Korean Bulgogi - bulgogi steak, kimchi slaw, scallions

SHRIMP & GRITS 18
BBQ rubbed shrimp, stone-ground cheddar grits, thai chili butter, charred corn relish & scallions

BBQ BARBECUE RUBBED TOFU 16
choice of two sides, texas toast & pickles

EAT YOUR VEGGIES PLATE 17
choice of four of our daily homemade sides

BBQ OMAKASE 120 (FEEDS 4)
pimento cheese wontons, smoked brisket egg rolls, pulled pork, chopped brisket, st. louis spare ribs, 6 wu tang wings, nam jim jaew, texas toast, pickled vegetables, & choice of 3 sides
Cocktails

DON’T BURN DOWN THE HOUSE 12
bourbon, maple, black walnut bitters, creole bitters, smoke, orange

THAI BERRY DAQUIRI 12
house-infused strawberry & thai basil rum, falernum, lime, simple syrup

SPIKED PEACH TEA 14
savannah honey bourbon, peach puree, peach liqueur, lemon, and house made sweet tea

SINGLE MALT MULE 13
sesame infused Balcones Single Malt Whiskey, lemon, ginger, and ginger beer

SOUTHERN SANGRIA 9
red or white with fresh fruit and apricot liquor

SWEET SHOCHU #656 11
local horyzon shocho, chocchi americano, hibiscus water, lemon, and ginger

CUCUMBER COOLER 12
cucumber infused vodka, st. germain elderflower liqueur, lemon, simple syrup and mint

SPIKY SMOKEY MARGARITA 14
tanteo jalapeno tequila, mezcal, aperol, blood orange bitters, cucumber simple, and lime

Canned Beers

MILLER HIGH LIFE 3
american lager, 4.5%

TECATE 4
lager, 4.5%

TERRAPIN LOS BRAVOS TALL BOY 6
vienna lager, 5.1%

EVENTIDE KOLSCH 5
kolsch, 5.3%

WESTBROOK WHITE THAI 6
witbier, 5%

MONDAY NIGHT DR. ROBOT 6
sour, 5%

SWEETWATER 420
TALL BOY 6
pale ale, 5.7% 3

3 TAVERNS NIGHT ON PONCE 6
ipa, 7.5%

SERVICE SAVANNAH TALL BOY 8
belgian pale ale, 4.6%

VICTORY GOLDEN MONKEY 5
belgium style tripel, 9.5%

BURNT HICKORY BIG SHANTY 6
imperial stout, 9%

3 TAVERNS PRINCE OF PILSNER 6
ipa, 7.5%

BLAKES PEACH & BLACKBERRY CIDER 6
cider, 5%

ATL HARD CIDER TIKI HAZE 9
cider, 5.8%

MONKS MEAD DRAGON NECTAR 11
dragon fruit, passion fruit, hibiscus, 6%

VIKING ALCHEMIST ETHEREAL 100Z 22
peach mead, 11%

On Draft

SAB HOUSE LAGER
lager, 4.2% 16oz $4 | 20oz $5

SIX BRIDGES SHELBY GOLDEN
blonde ale, 4.8% 16oz $8 | 20oz $9

THREE TAVERNS UKIYO
rice lager, 4.5% 16oz $8 | 20oz $9

CREATURE COMFORTS TROPICALIA
IPA, 6.6% 16oz $7 | 20oz $8

TERRAPIN ORNING HAZE
IMP IPA, 8.8% 10oz $7 | 16oz $10

LINE CREEK HELIOS HEIFEWIZEN
wheat beer, 4.8% 16oz $7 | 20oz $8

Wines

CASA DA PASSARELLA DAO TINTO 8

JOE HREVESE RESERVEL AGED ZINFANDEL 10

STORY POINT CABERNET SAUVIGNON 10

Non-Alcoholic Beverages

TOPO CHICO MINERAL WATER 3.5

MEXICAN COKE 3.5

ABITA ROOT BEER 3.5

SAVANNAH'S SPLT BANANA CREAM SODA 3.5

HOMEMADE STRAWBERRY LEMONADE 2.5

FOUNTAIN SODAS & ICED TEA 2.5
free refills

Smoked Meats Available until Sold Out!

*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.*