

Sweet Auburn BARBECUE



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 HALF DOZEN 12 | DOZEN 23**
wu tang, BBQ, spicy BBQ, buffalo, garlic parmesan(+ \$1), szechuan lemon pepper (+ \$2), chili crisp (+ \$1), or straight up
- BRISKET EGG ROLLS 11**
two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce
- SAB BEDGOOD HERITAGE HOG MRKT PRICE**
A sample cut of our Gloucestershire Old Spot Hogs, raised in collaboration with Bedgood Heritage Farms specifically for Sweet Auburn BBQ. Ask your server about today's cut.

- CAST IRON BBQ NACHOS 17**
pulled pork, charred corn relish, queso, scallions
- CONFIT SWEET POTATOES 14**
coconut lemongrass broth, sriracha honey, thai basil, chili crisp, smoked peanuts, cilantro
- NAM JIM JAEW BRISKET TOSTADAS 15**
house smoked brisket, nam jim jaew, napa cabbage, pickled onion, thai basil, fried wonton shells



Salads

- *BULGOGI SALAD 17**
soy marinated flank steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & smoked peanuts
- SMOKED CHICKEN GARDEN SALAD 16**
spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, bacon, scallion ranch

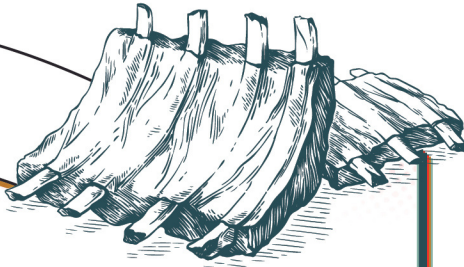
SANDWICHES

served with choice of 1 side

- BBQ SANDWICH 15**
choice of pulled pork or brisket(+ \$3)
- *KING OF MEMPHIS MELT 17**
choice of pulled pork or chopped brisket(+ \$3), topped with pepperjack cheese, slaw & local sunny up egg
- WAGYU BRISKET BURGER 19**
Blackhawk Farms Wagyu, house smoked & chopped beef brisket, bacon, dill caper aioli, Tillamook cheddar, pickled red onion, local sourdough bun
- CRYING TIGER BRISKET SANDWICH 18**
smoked brisket, nam jim jaew, thai basil, pickled red onion, scallion, cilantro

PLATES

*you'll learn
to love*



- BBQ PORK PLATE 17**
smoked Villari Brother's Farms pulled pork with choice of 2 sides
- BBQ BRISKET PLATE 20**
smoked Creekstone Farms lean, fatty or chopped CAB beef brisket with choice of 2 sides
- SMOKED CHICKEN PLATE 18**
smoked & charred 1/2 bird with choice of 2 sides
- PULLED PORK BOWL 16**
Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce
- EAT YOUR VEGGIES PLATE 18**
choice of four daily homemade sides
- BARBECUE RUBBED TOFU 17**
choice of two sides, texas toast & pickles
- BABY BACK PLATE 23**
1/2 rack of smoked & grilled Villari Brothers Farms baby back ribs with choice of 2 sides
- SHRIMP & GRITS 21**
gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions
- SWEET AUBURN TACO PLATE 18**
Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles
Mexican Street - brisket, corn relish, queso fresco, Korean - soy marinated flank steak, sesame slaw, kimchi aioli, scallions
- BBQ OMAKASE 120 (FEEDS 4)**
pimento cheese wontons, smoked brisket egg rolls, pulled pork, chopped brisket, 1/2 rack of baby backs, 6 wutang wings, nam jim jaew, chili crisp, texas toast, pickled vegetables, & choice of 3 sides

BUILD YOUR OWN

CREEKSTONE FARMS SMOKED BEEF BRISKET
half pound 16 | full pound 30

VILLARI BROS. PULLED PORK
half pound 9 | full pound 17

SMOKED & CHARRED CHICKEN
half bird 14 | full bird 27

VILLARI BROS. BABY BACK RIBS
half rack 16 | full rack 30

CHOOSE YOUR MEAT & SIDES A LA CARTE

\$5 SIDES

pear coleslaw

sesame slaw

mac & cheese

stone-ground cheddar grits

hand cut fries

smoked baked beans

jerk spiced collards

side green salad

wok fired green beans (+\$2)

cheese fries (+\$2)

thai chile brussel sprouts (+\$2)

Kids

EAT YOUR VEGGIES PLATE 9
choice of 2 sides with toast & pickles

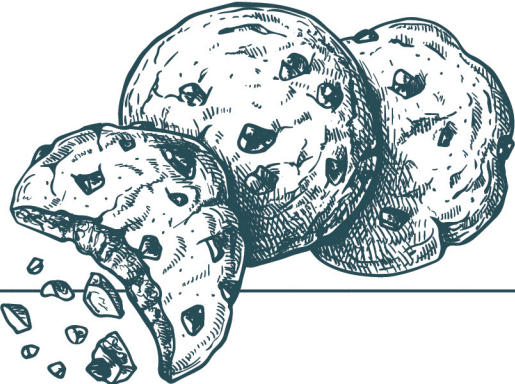
KID'S MAC 'N CHEESE 8

GRILLED CHEESE SANDWICH 6
choice of side

BBQ PORK SLIDER 8
chicken slider, choice of side

BBQ CHICKEN SLIDER 8
chicken slider, choice of side

BRISKET SLIDER 10
brisket slider, choice of side



DESSERTS

BANANA PUDDING 7
house made vanilla pudding, bananas, whipped cream, vanilla wafers, salted caramel

BOURBON CHOCOLATE PECAN PIE 9
served warm, with vanilla ice cream, caramel sauce

5 LAYER CHOCOLATE CAKE 9
bittersweet chocolate cake, whipped chocolate ganache, cocoa nibs

PASTRY STAND CHOCOLATE CHIP COOKIES 3
baked fresh daily

LET US CATER YOUR NEXT EVENT!

Sweet Auburn BBQ is Atlanta's go-to catering provider for all occasions, big or small. From weddings, to corporate events, to parties, we can customize a perfect plan for treating your guests to a delicious menu. We can set up traditional buffet style catering, or serve guests from one of our food trucks. We love doing events, and our clients enjoy the best, from consultation to clean-up. Contact us and let's get started!

Give us a call at (678) 515-3550 ext. 100
or email us at catering@sweetauburnbbq.com



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
- ROOT 42 ROOT BEER 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

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.

Gratuuity 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.