



Sweet Auburn BARBECUE

MENU

SPECIALS

SMOKED & CHARRED PETITE CHATEAU 14

Grilled Petite Chateau Steak, Roasted Wild Mushrooms,
Miso Pork Dashi, Nori

CHOICE OF SMOKED LOBSTER ROLL 34

Classic: Smoked Maine Lobster, Coleslaw,
Local Brioche Bun, Cajun Fries
- OR -

Yucatan: Smoked Maine Lobster, Achiote Aioli,
Coleslaw, Celery, Local Brioche Bun, Cajun Fries

AVAILABLE FOR A LIMITED TIME ONLY

FOR THE TABLE

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

KIMCHI CUCUMBERS 7

kimchi marinated cucumbers, fried shallots, cilantro

TEMPURA GREEN BEANS 11

tempura fried green beans, kimchi aioli, toasted sesame seeds,
nori, fried shallots

SPICY SZECHUAN LEMON PEPPER WINGS 15

six smoked wings, szechuan lemon pepper, thai chilis, herb salad

BULGOGI WRAPS 15

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

SALADS

*BULGOGI SALAD 15

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

SMOKED CHICKEN GARDEN SALAD 15

spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, chicken chicharrones, ranch

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

SANDWICHES served w choice of 1 side

BBQ SANDWICH 14

choice of pulled pork or pulled chicken

CHOPPED BRISKET SANDWICH 15.50

texas-style chopped brisket on texas toast

*KING OF MEMPHIS MELT 16

choice of pulled pork, pulled chicken, or chopped brisket(+\$3), topped with pepperjack cheese, slaw & fried egg

CRYING TIGER BRISKET SANDWICH 16

smoked brisket, nam jim jaew, pickled red onion, scallion, cilantro

PLATES

SWEET AUBURN BBQ PLATE 17

choice of pulled chicken, pulled pork, or beef brisket(+\$3) w 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, pickles, scallions, & house BBQ sauce

SWEET AUBURN TACO PLATE 17

Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles
Mexican Street - brisket, corn relish, 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 (+ housemade sausage \$7)

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, ginger lemongrass sausage, nam jim jaew, texas toast, pickled vegetables, & choice of 3 sides

AUGUST 5, 2022



BUILD YOUR OWN choose your meat & sides a la carte

HOUSE SMOKED BEEF BRISKET

half pound 16 | full pound 30

PULLED PORK OR PULLED CHICKEN

half pound 9 | full pound 17

VILLARI BROS. BABY BACK RIBS

half rack 22 | full rack 42

TRUE STORY KUROBUTA SPARE RIBS

half rack 20 | full rack 38

GINGER LEMONGRASS PORK SAUSAGE 7

made in-house

KID'S MENU

EAT YOUR VEGGIES PLATE 7

choice of 2 sides, with toast & pickles

KID'S MAC 'N CHEESE 6

GRILLED CHEESE SANDWICH 6

choice of one side

BBQ SANDWICH 9

chicken or pork sandwich with choice of side

BRISKET SANDWICH 12

brisket sandwich with choice of side

\$5 SIDES

kimchi slaw	jerk spiced collards
pear coleslaw	red bliss potato salad
sesame papaya slaw	wok fired green beans
stone-ground cheddar grits	side green salad
hand cut fries	vadouvan roasted baby carrots
mac & cheese	cheese fries (+\$1.50)
bourbon baked beans	soba noodle salad (+\$1)

NON-ALCOHOLIC BEVERAGES

TOPO CHICO MINERAL WATER 3.5

HOMEMADE STRAWBERRY LEMONADE 2.5

MEXICAN COKE 3.5

FOUNTAIN SODAS & ICED TEA 2.5

free refills

ABITA ROOT BEER 3.5

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.

COCKTAILS

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

THAI BERRY DAIQUIRI 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 shochu, chocci
americano, hibiscus water,
lemon, and ginger

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

S.S. MORGARITA 14
tanteo jalapeno tequila,
mezcal, aperol, blood orange
bitters, cucumber simple, and
lime

DRAFT BEERS (dine-in only)

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

TUCKER BREWING CLAP OF THUNDER
gose, 4.5%
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 MORNING HAZE
IMP IPA, 8.8%
10oz \$7 | 16oz \$10

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

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 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
pilsner, 5%

BLAKES PEACH & BLACKBERRY CIDER 6
cider, 5%

ATL HARD CIDER TIKI HAZE 9
cider, 5.8%

WINE

CASA DA PASSARELLA DAO TINTO 8

JOSH RESERVES BARREL AGED

ZINFANDEL 10

STORY POINT CABERNET SAUVIGNON 10

CANYON ROAD PINOT NOIR 6

LA GALOPE ROSE 8

ABADIA DE SAN CAMPIO 10

BABICH SAUVIGNON BLANC 11

CANYON ROAD PINOT GRIGIO 6

SPARKLING 8