



# Sweet Auburn BARBECUE

## MENU

### SPECIALS

#### SMOKED PEACH & BURRATA SALAD 14

smoked burrata cheese, gregg's farm's peaches, fitzgerald fruit farm's strawberries, heirloom tomatoes, red onion, thai basil, watercress, dijon vinaigrette

\*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, coconut curry (+\$1), garlic parmesan (+\$1), spicy szechuan lemon pepper (+\$1), or straight up

#### BRISKET EGG ROLLS 8

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

#### SHISHITO PEPPERS 9

blistered shishito peppers, yuzu aioli, gochugaru, bonito flakes

#### 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

## 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

## 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 Logan Turnpike grits, pickles, scallions, & house BBQ sauce

### GOCHUJANG SESAME SPARE RIB RICE BOWL 26

True Story Kurobuta smoked spare ribs, kimchi cucumbers, daikon radish, carrots, cilantro, and scallions

### 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 Logan Turnpike grits, thai chili butter, charred corn relish & scallions (add house made 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

JUNE 10, 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

steamed rice	bourbon baked beans
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)

## NON-ALCOHOLIC BEVERAGES

### TOPO CHICO MINERAL WATER 3

### HOMEMADE STRAWBERRY LEMONADE 2.5

### MEXICAN COKE 3

### FOUNTAIN SODAS & ICED TEA 2.5

### ABITA ROOT BEER 3.5

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.\*

## 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

**SESAMED SCOTCH MULE 13**  
sesame infused scotch, 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

**RUM PUNCH 13**  
denzian 8yr rum, ancho reyes,  
bravo curacao, lemon, passion  
fruit and simple syrup

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

## DRAFT BEERS (dine-in only)

**TUCKER BREWING CO.**  
**SOUTHERN HEAVEN HEFEWEIZEN**  
wheat beer, 5%  
16oz \$7 | 20oz \$8 | pitcher \$24

**PONTOON NEW WAVE**  
blonde ale, 5.2%  
16oz \$6 | 20oz \$7 | pitcher \$20

**THREE TAVERNS UKIYO**  
rice lager, 4.5%  
16oz \$7 | 20oz \$8

**CREATURE COMFORTS TROPICALIA**  
IPA, 6.6%  
16oz \$6 | 20oz \$7

**MONDAY NIGHT SLAP FIGHT**  
IPA, 5.8%  
16oz \$8 | 20oz \$9 | pitcher \$28

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

## CANNED BEERS

**MILLER HIGH LIFE 4**  
american lager, 4.5%

**TECATE 3**  
lager, 4.5%

**COORS BANQUET 4**  
lager, 5%

**EVENTIDE KOLSCH 6**  
kolsch, 5.3%

**CREATURE COMFORTS CITY LAGER 5**  
lager, 4.2%

**MONDAY NIGHT DR. ROBOT 6**  
sour, 5%

**SWEETWATER 420 TALL BOY 5**  
pale ale, 5.7%

**3 TAVERNS NIGHT ON PONCE 6**  
ipa, 7.5%

**VICTORY GOLDEN MONKEY 7**  
belgium style tripel, 9.5%

**BLAKES PEAR CIDER 6**  
cider, 5%

**3 TAVERNS PRINCE OF PILSNER 5**  
pilsner, 5%

**KOJI GOLD 8**  
japanese style lager, 4%

## WINE

**BABICH SAUVIGNON BLANC 11**

**LA GALOPE ROSE 9**

**LA NEVERA WHITE 7**

**CANYON ROAD PINOT NOIR 7**

**STORYPOINT CABERNET SAUVIGNON 7**

**NOBLE VINES MARQUEE RED 9**

**SPARKLING 8**