

FOR THE TABLE

BUCKET OF CORNBREAD 10.25

jalapeno cheddar cornbread & sea salt sorghum butter

PIMENTO CHEESE WONTONS 14.50

Tillamook cheddar pimento cheese wontons served with sweet thai chili sauce

SMOKED WINGS

HALF DOZEN 12.25 | DOZEN 23.75

Chinese BBQ (+\$1), Wutang, BBQ, spicy BBQ, buffalo, straight up, lemon pepper (dry, wet, or szechuan (+\$2)), garlic parmesan(+\$1), chili crisp (+\$1) Honey Chipotle (+\$1)

All flats or Drums upcharge 6pc/\$2.00 12pc/\$4.00

BRISKET EGG ROLLS 11.50

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

PRETZEL BITES 9.25

Toasted Bavarian pretzel pieces served with warm cheese sauce

Sweet Auburn BARBECUE



CAST IRON BBQ NACHOS 17.50

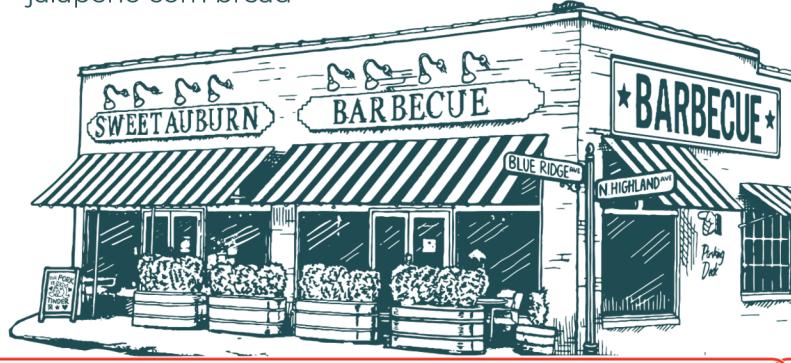
pulled pork, charred corn relish, queso, BBQ sauce, scallions
(Add Chili for \$2.00)

TEMPURA GREEN BEANS 11.00

tempura fried green beans, sriracha aioli, sesame nori crumble

SMOKED BRISKET CHILI BOWL 10

chopped smoked brisket with onions, tomatoes, peppers, white chili beans served with a side of our jalapeño corn bread



Salads

*BULGOGI SALAD 17.50

soy ginger marinated flank steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & smoked peanuts

SMOKED CHICKEN SALAD 16.50

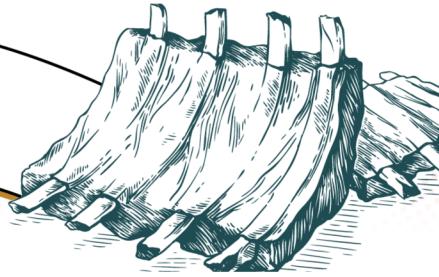
spring mix, Romaine, pulled chicken, red onion, tomato, cucumber, egg, blue cheese crumbles, bacon, scallion ranch

DRESSINGS:

Scallion Ranch, Honey Mustard, White Balsamic, Blue Cheese, Sesame

PLATES

you'll learn to love



BBQ PLATE 17.50

smoked pulled pork, smoked pulled chicken or smoked brisket (+\$5) with choice of 2 sides

TWO ITEM COMBO PLATE 24.75

pick from pulled pork, pulled chicken, smoked brisket, 4 smoked wings (wutang or BBQ), 1/4 rack baby back ribs, or smoked sausage with choice of 2 sides

THREE ITEM COMBO PLATE 29.75

pick from pulled pork, pulled chicken, smoked brisket, 4 smoked wings (wutang or BBQ), 1/4 rack baby back ribs, or smoked sausage with choice of 2 sides

SMOKED BRISKET RENDANG 18.00

Malaysian Style 'Dry' curry with coconut and herbs, served with Chinese cucumber salad topped with peanuts, chili oil & Chives over jasmine rice.

BABY BACK PLATE 23.75

1/2 rack of smoked baby back ribs with choice of 2 sides

CHINESE RIB PLATE 26.75

1/2 rack smoked spare ribs made with a Chinese Char Siu glaze with choice of 2 sides

SHRIMP & GRITS 21.75

gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions

PULLED PORK BOWL 16.50

Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce

SMOKED CHICKEN CURRY 17.50

smoked pulled chicken, yellow curry sauce, potatoes, carrots, onion, jasmine rice, pickled carrots, cilantro

EAT YOUR VEGGIES PLATE 18.50

choice of four sides, texas toast & pickles
(UPCHARGE FOR PREMIUM SIDES)

BARBECUE RUBBED TOFU PLATE. 17.50

choice of two sides, texas toast & pickles

SMOKED FRIED RICE 16

choice of smoked pulled pork, smoked pulled chicken, smoked brisket or sub shrimp for \$5.00 with wok fired jasmine rice, shallots, napa, corn, carrots, asian sausage, green beans, sriracha aioli, scallions

SWEET AUBURN TACO PLATE 18.50

Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles Mexican Street - brisket, corn relish, queso fresco, Korean - soy ginger marinated flank steak, sesame slaw, sriracha aioli, scallions

BBQ OMAKASE 135 (FEEDS 4)

pimento cheese wontons, smoked brisket egg rolls, pulled pork, chopped brisket, 1/2 rack of baby backs, 6 wutang wings, texas toast & choice of 3 sides

Sub your Texas toast on any plate for Jalapeño corn bread for only \$1.00 more

SANDWICHES

served with choice of 1 side

BBQ SANDWICH 15.50

choice of pulled pork, pulled chicken, or brisket (+\$5)

*BRISKET BURGER 20.00

Two freshly ground brisket patties served on a toasted brioche bun with house smoked & chopped beef brisket, bacon, caper aioli, Tillamook cheddar, pickled red onion,

SMASH BRISKET BURGER 18.00

two freshly smashed ground brisket patties, served on a toasted brioche bun with lettuce, tomato, onion, ketchup, mustard, mayo, Tillamook cheddar and house made pickles

Add sliced bacon for only \$2.00

CRYING TIGER BRISKET SANDWICH 18.50

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

SOUTHERN SEOUL 18.50

soy ginger marinated flank steak, pickled carrots, cucumber, sriracha aioli, jalapeno, cilantro.

CHINESE BBQ SANDWICH 16.50

char sui pulled pork, pickled carrots, cucumber, jalapeno, cilantro, toasted bun

KING OF MEMPHIS MELT 17.50

choice of pulled pork or chopped brisket (+\$5), topped with pepperjack cheese, spring mix, slaw & local sunny up egg

BRISKET PHILLY 18.50

chopped brisket, grilled yellow onions and green bell peppers, white american cheese, mayo, hoagie bun

Pear Coleslaw

Sesame Peanut Slaw (Peanut allergy)

Mac & Cheese

Stone-Ground Cheddar Grits

French Fries

Side Brisket Chili

\$5 SIDES

Smoked Baked Beans

Jerk Spiced Collards

Side Green Salad

Jalapeno Corn Bread (+\$2)

Voodo Kettle Chips (\$2/bag)

Chinese Smashed Cucumber Salad (Peanut allergy) (+2)

Cheese Fries (+\$2)

Chili Cheese Fries (\$3)

Wok Fired Green Beans (+\$2)

Sweet Potato Fries (+\$2)

Thai Chile Brussel Sprouts (+\$2)

BUILD YOUR OWN

PULLED PORK

half pound 9 | full pound 17

PULLED CHICKEN

half pound 9 | full pound 17

BEEF BRISKET

half pound 16 | full pound 30

SMOKED SAUSAGE

half pound 9 | full pound 17

BABY BACK RIBS

half rack 16 | full rack 30

CHINESE SPARE RIBS

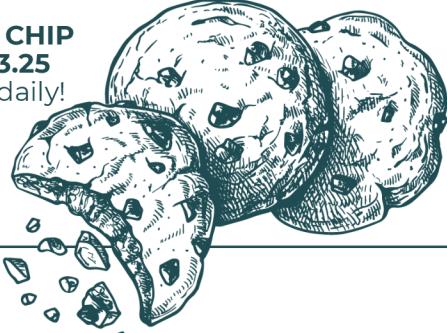
half rack 19 | full rack 33

CHOOSE YOUR MEAT & SIDES A LA CARTE

DESSERTS

CHOCOLATE CHIP COOKIES 3.25

Baked fresh daily!



CINNAMON ROLL BREAD PUDDING 9.25

Cinnamon glaze, caramel sauce, served with vanilla ice cream

BANANA PUDDING 7.25

House made vanilla pudding, bananas, whipped cream, vanilla wafers, salted caramel

BOURBON PECAN PIE 9.25

Warm pecan pie, vanilla ice cream, salted caramel, whipped cream

LAYERED CAKES 9

Ask your server about todays cake options

NON-ALCOHOLIC BEVERAGES

SAVANNAH'S SPLIT BANANA CREAM SODA 4

KRUMKAKE BUTTER PECAN CREAM SODA 4

TOPO CHICO MINERAL WATER 4

MEXICAN COKE 4

ABITA ROOT BEER 4

STRAWBERRY LEMONADE 4

FOUNTAIN SODAS & ICED TEA 3.40

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

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.

