

Sweet Auburn BARBECUE



FOR THE TABLE

BUCKET OF CORNBREAD 9
jalapeno cheddar cornbread & sorghum butter

PIMENTO CHEESE WONTONS 12
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 9
two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

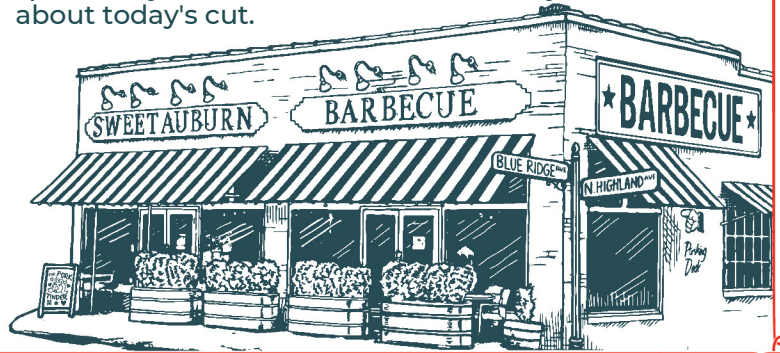
CAST IRON BBQ NACHOS 16
pulled pork, charred corn relish, queso, scallions

ROASTED BROCCOLI 12
charred & roasted broccoli, smoked XO sauce, thai basil, radish, fried shallots

NAM JIM JAEW BRISKET TOSTADAS 15
house smoked brisket, nam jim jaew, napa cabbage, radish, pickled onion, thai basil, fried wonton shells

SHRIMP FUNDITO 18
Florida gulf shrimp, seasonal pickled veg, radish, thai chili crisp, flour tortillas & chips

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.



Salads

***BULGOGI SALAD 16**
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, bacon, ranch



SANDWICHES

served with choice of 1 side

BBQ SANDWICH 14
choice of pulled pork, pulled chicken, or brisket(+\$3)

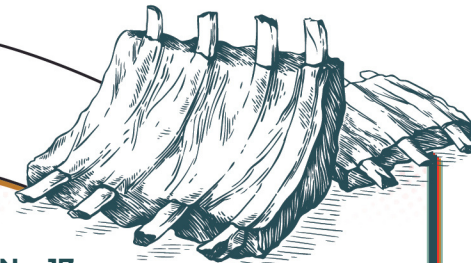
***KING OF MEMPHIS MELT 16**
choice of pulled pork, pulled chicken, or chopped brisket(+\$3), topped with pepperjack cheese, slaw & fried egg

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, pickled red onion, scallion, cilantro

PLATES

you'll learn to love



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

EAT YOUR VEGGIES PLATE 17
choice of four daily homemade sides

SMOKED SHRIMP SCAMPI 20
gulf shrimp, smoked thai chile butter, roasted tomatoes, thyme, pappardelle pasta, manchego

BARBECUE RUBBED TOFU 17
choice of two sides, texas toast & pickles

SMOKED TONKOTSU RAMEN 17
smoked ramen broth, soft egg, scallions, napa cabbage, miso corn, sesame, nori, choice of pulled chicken, pulled pork, or beef brisket(+\$3)

SHRIMP & GRITS 20
gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions

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

BBQ OMAKASE 120 (FEEDS 4)
pimento cheese wontons, smoked brisket egg rolls, pulled pork, chopped brisket, 1/2 rack of spare ribs, 6 wutang wings, nam jim jaew, chili crisp, texas toast, pickled vegetables, & choice of 3 sides

BUILD YOUR OWN

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

CHOOSE YOUR MEAT & SIDES A LA CARTE

\$5 SIDES

pear coleslaw

kimchi coleslaw

mac & cheese

stone-ground cheddar grits

hand cut fries

bourbon baked beans

jerk spiced collards

red bliss potato salad

side green salad

spicy turkey chili (+\$1.50)

cheese fries (+\$1.50)

chili cheese fries (+\$3.00)

thai chile brussel sprouts (+\$1.50)

Kids

EAT YOUR VEGGIES PLATE 7
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 sandwich, choice of side

BBQ CHICKEN SLIDER 8
chicken sandwich, choice of side

BRISKET SLIDER 10
brisket sandwich, 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 2
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.

Gratuity 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.

