



FOR THE TABLE

PIMENTO CHEESE WONTONS

Tillamook cheddar pimento cheese wontons served with sweet thai chili sauce

SMOKED WINGS. HALF DOZEN 13.00| DOZEN

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)

BRISKET EGG ROLLS

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

BEER BATTERED ONION RINGS

beer battered onion rings, BBQ rub, alabama white bbq sauce, sriracha aioli

LOADED FRIES

french fries, white cheddar, alabama white sauce, bacon, scallions

CHICKEN TENDERS

wu tang, BBQ, spicy BBQ, buffalo, garlic parmesan, szechuan lemon pepper, chili crisp, chinese BBQ, plain, or straight up

CAST IRON BBQ NACHOS

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

BUCKET OF CORNBREAD

jalapeno cheddar cornbread & sea salt sorghum butter

SMOKED BRISKET CHILI BOWL

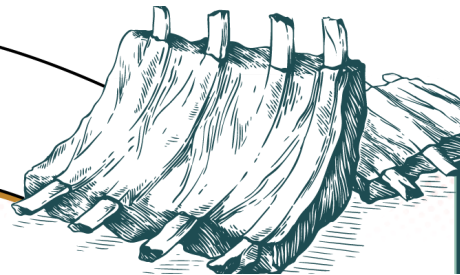
chopped smoked brisket with onions , tomatoes, peppers ,white chili beans served with a side of our jalapeño cornbread



Smoked Meats Available until
Sold Out!

PLATES

*you'll learn
to love*



BBQ PLATE

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

TWO ITEM COMBO PLATE

pick from pulled pork, pulled chicken, smoked brisket, 4 smoked wings (wutang or BBQ), 1/4 rack (3 Bones) baby back or char siu ribs, or smoked sausage with choice of 2 sides

THREE ITEM COMBO PLATE

pick from pulled pork, pulled chicken, smoked brisket, 4 smoked wings (wutang or BBQ), 1/4 rack (3 bones) baby back or char siu ribs, or smoked sausage with choice of 2 sides

SMOKED BRISKET RENDANG

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

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

CHINESE RIB PLATE

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

BBQ OMAKASE (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

SHRIMP & GRITS

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

CHICKEN TENDER PLATE

3 chicken tenders, tossed in your favorite sauce with choice of 2 sides
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)

SMOKED CHICKEN CURRY

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

EAT YOUR VEGGIES PLATE

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

BARBECUE RUBBED TOFU PLATE.

choice of two sides, texas toast & pickles

SMOKED FRIED RICE

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, green beans, sriracha aioli, scallions

LEMON PEPPER FRIED RICE

Jasmine rice tossed in a lemon soy sauce with shallots, napa cabbage, corn, carrots, and green beans. It is topped with lemon pepper fried chicken.

SWEET AUBURN TACO PLATE

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

Sub your Texas toast on any plate for Jalapeño corn bread for only \$2.00 more

Salads

SMOKED CHICKEN SALAD

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

*BULGOGI SALAD

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

DRESSINGS:

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

Lunch Specials

Available Monday - Friday 11:00 am to 3:00 pm

CRISPY MAC DADDY

crispy white cheddar, mac, pork, bbq sauce, pickled red onions on a brioche bun with voodoo kettle chips

SMASH BURGER

House ground beef brisket patties, Tillamook cheddar, lettuce, tomato, mayo, mustard, ketchup, pickles, on a brioche bun served with voodoo kettle chips

Make it a double patty (+6)

SANDWICHES

served with choice of 1 side

BBQ SANDWICH

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

CHINESE BBQ SANDWICH

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

*BRISKET BURGER

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

house ground beef brisket patties, Tillamook cheddar, lettuce, tomato, mayo, mustard, ketchup, pickles, on a brioche bun

Add sliced bacon for only \$2.00

CRYING TIGER BRISKET SANDWICH

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

SOUTHERN SOUL

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

KING OF MEMPHIS MELT

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

BRISKET CHOPPED CHEESE

Ground brisket, grilled onions and white american cheese, mayo,ketchup with lettuce & tomato served on a French Roll

BUILD YOUR OWN

PULLED PORK

half pound | full pound

PULLED CHICKEN

half pound | full pound

BEEF BRISKET

half pound | full pound

SMOKED SAUSAGE

half pound | full pound

BABY BACK RIBS

half pound | full pound

CHINESE SPARE RIBS

half pound | full pound

CHOOSE YOUR MEAT & SIDES A LA CARTE

\$6.00 SIDE ITEMS

- French Fries
- White Cheddar Mac & Cheese
- Stone-Ground Cheddar Grits
- Side Brisket Chili
- Smoked Beans
- Jerk Spiced Collards
- Side Green Salad
- Pear Coleslaw
- Sesame Peanut Slaw (Peanut allergy)

PREMIUM SIDES

- Chinese Smashed Cucumber Salad (+2)
- Voodoo Kettle Chips (+2)
- Cheese Fries (+\$2)
- Chili Cheese Fries (\$3)
- Wok Fired Green Beans (+\$2)
- Jalapeno Corn Bread (+2)
- Sweet Potato Fries (+\$2)
- Onion Rings (+2)
- Thai Chile Brussel Sprouts (+\$2)

NON-ALCOHOLIC BEVERAGES

SAVANNAH'S SPLIT BANANA CREAM SODA

KRUMKAKE BUTTER PECAN CREAM SODA

TOPO CHICO MINERAL WATER

MEXICAN COKE

ABITA ROOT BEER

STRAWBERRY LEMONADE

SMOKED PEACH PALMER

FOUNTAIN SODAS & ICED TEA

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

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.





DESSERT MENU

UBE DREAM SUNDAE

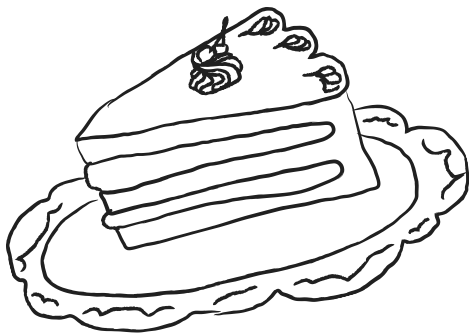
Homemade chocolate brownie served with ice cream, topped with ube whipped cream & ube cream drizzle

CHOCOLATE THRILLER SUNDAE

Homemade chocolate brownie served with ice cream, topped with whipped cream, chocolate drizzle & cookie crumble

BOURBON PECAN PIE

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



CINNAMON ROLL BREAD PUDDING

Cinnamon glaze, caramel sauce, served with vanilla ice cream

BANANA PUDDING

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

LAYERED CAKES

Ask your server about today's cake options

CHOCOLATE CHIP COOKIES

Baked fresh daily!

