

★ BRUNCH ★



FOR THE TABLE

BUCKET OF CORNBREAD 10
jalapeno cheddar cornbread & sea salt sorghum butter

PIMENTO CHEESE WONTONS 14
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 11
two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

BBQ Flatbread 13
naan flat bread, smoked pulled pork, white cheddar, manchego, pickled red onions, watercress, BBQ sauce

CAST IRON BBQ NACHOS 17
pulled pork, charred corn relish, queso, scallions

BISCUITS & GRAVY 10
fresh baked biscuits with smoked sausage gravy

PIMENTO CHEESE JOHNNY CAKES 12
jalapeno cheddar johnny cakes, smoked pulled pork, grape tomato, pimento cheese, nam jim jaew, poached egg

CINNAMON ROLL FRENCH TOAST 12
Engelman's Bakery Challah, cinnamon, vanilla bean mascarpone, brown sugar glaze



Salads

***BULGOGI SALAD 17**
soy marinated flank steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & smoked peanuts add egg.....(+\$2)

SMOKED CHICKEN GARDEN SALAD 16
spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, bacon, scallion ranch add egg.....(+\$2)

WAGYU BRISKET BURGER 19
Blackhawk Farms Wagyu, house smoked & chopped beef brisket, bacon, dill caper aioli, Tillamook cheddar, pickled red onion, local sourdough bun

SOUTHERN GENTLEMAN 15
smoked sausage links, mustard, Tillamook cheddar, sunny up egg, fresh baked biscuit

BBQ SANDWICH 15
choice of pulled pork or brisket(+\$3)

***KING OF MEMPHIS MELT 17**
choice of pulled pork or chopped brisket(+\$3), topped with pepperjack cheese, slaw & local sunny up egg

SANDWICHES

served with choice of 1 side

PLATES *you'll learn to love*



BBQ PLATE 17
smoked Villari Brother's Farms pulled pork or smoked brisket (+\$3) with choice of 2 sides

COMBO PLATE 2 MEATS 24 | 3 MEAT 29
Pick from Pulled Pork, Pulled Chicken, Chopped Brisket, or 1/4 Rack Baby Back Ribs with choice of 2 sides

BABY BACK PLATE 23
1/2 rack of smoked & grilled Villari Brothers Farms baby back ribs with choice of 2 sides

SMOKED CHICKEN PLATE 18
smoked & charred 1/2 bird with choice of 2 sides

PULLED PORK BOWL 17
Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce
Add 2 poached eggs (+\$2)

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

SWEET AUBURN BREAKFAST PLATE 17
choice of bacon or sausage, two eggs your way, cheddar grits, confit potatoes, fresh baked biscuit and smoked sausage gravy

"STEAK" & EGGS BOWL 22
Creekstone Farms smoked brisket, confit potatoes, manchego, nam jim jaew, pickled onion, poached eggs

SKILLET HASH 20
bacon, confit potatoes, red bell peppers, red onions, smoked sausage gravy, biscuit crumble, cheddar cheese, poached eggs

SHRIMP & GRITS 21
gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions
Add 2 poached eggs (+\$2)

EAT YOUR VEGGIES PLATE 18
choice of four daily homemade sides

BUILD YOUR OWN

CREEKSTONE FARMS SMOKED BEEF BRISKET

half pound 16 | full pound 30

VILLARI BROS. PULLED PORK

half pound 9 | full pound 17

SMOKED & CHARRED CHICKEN

half bird 14 | full bird 27

VILLARI BROS. BABY BACK RIBS

half rack 16 | full rack 30

CHOOSE YOUR MEAT & SIDES A LA CARTE

\$5 SIDES

stone-ground cheddar grits

confit potatoes

pear coleslaw

mac & cheese

smoked beans

jerk spiced collards

fries

side green salad

sweet potato fries (+\$2)

wok fired green beans (+\$2)

cheese fries (+\$2)

thai chile brussel sprouts (+\$2)

A LA CARTE BRUNCH

bacon(3) 5 sausage(3) 8

egg 2 biscuit 2

Kids

EAT YOUR VEGGIES PLATE 9

choice of 2 sides with toast & pickles

KID'S MAC 'N CHEESE 8

GRILLED CHEESE SANDWICH 6
choice of side

BBQ PORK SLIDER 8

pork slider, choice of side

BBQ CHICKEN SLIDER 8

chicken slider, choice of side

BRISKET SLIDER 10

brisket slider, choice of side



DESSERTS

BANANA PUDDING 7

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

BOURBON PECAN PIE 9

Tumble Tree Farms Pecans, dark chocolate, caramel sauce served with ice cream

CINNAMON ROLL BREAD PUDDING 9

cinnamon glaze, caramel sauce served with vanilla ice cream

5 LAYER CHOCOLATE CAKE 9

bittersweet chocolate cake, whipped chocolate ganache, cocoa nibs

CHOCOLATE CHIP COOKIES 3

baked fresh daily

GINGER PEACH COBBLER 9

local peaches, ginger, bourbon vanilla bean, served with vanilla ice cream

BRUNCH BEVERAGES

IRISH ORANGE CREAMSICLE 13

The Irishman Whisky, Five Farms Irish Cream, triple sec, orange juice, egg white

MATCHA & MEZCAL. 14

Convite Esencial Mezcal, matcha, agave syrup, lime

CLASSIC MIMOSA 8

bubbly and orange juice

SWEET AUBURN BLOODY 12

229 Vodka, tomato, lime, lemon, olive juice, worcestershire, BBQ Rub

NIKKA HIGHBALL 13

Nikka Coffee Grain Whisky, lemon juice, simple syrup, soda

GOAT ISLAND BEERMOSA 6

Goat Island Blood Orange Berliner, pineapple juice

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

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.

