### 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

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### SALADS

**BULGOGI SALAD** 17
soy marinated flank steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & smoked peanuts
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

### SANDWICHES

**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

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### PLATES

**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
- choice of side

## Brisket Slider
- brisket slider, choice of side

## BBQ Pork Slider
- pork slider, choice of side

## BBQ Chicken Slider
- chicken 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.