

Sweet Auburn BARBECUE



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

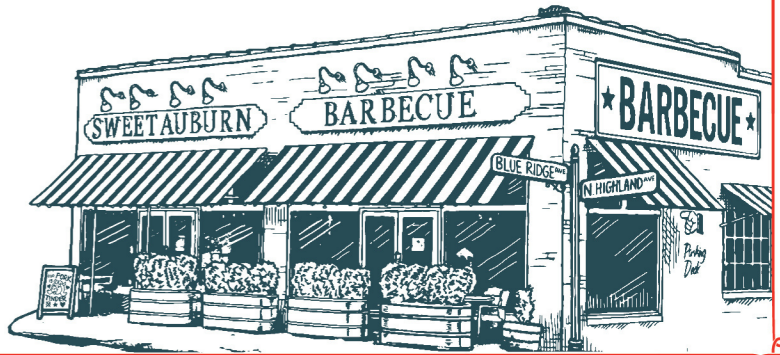
SMOKED WINGS HALF DOZEN 12 | DOZEN 23
wu tang, BBQ, spicy BBQ, buffalo, garlic parmesan(+\$1), szechuan lemon pepper (+\$2), chili crisp (+\$1), or straight up

BRISKET EGG ROLLS 11
two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

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

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

TEMPURA GREEN BEANS 12
tempura fried green beans, sriracha aioli, sesame - nori crumble



Salads

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

SMOKED CHICKEN GARDEN SALAD 16
spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, bacon, scallion ranch



SANDWICHES

served with choice of 1 side



BBQ SANDWICH 15
choice of pulled pork or brisket(+\$5)

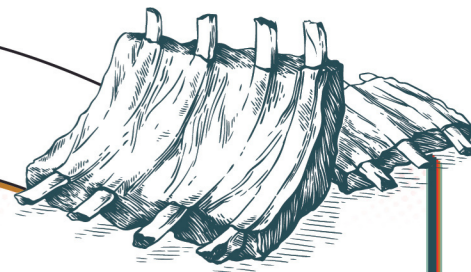
WAGYU BRISKET BURGER 19
Blackhawk Farms Wagyu, house smoked & chopped beef brisket, bacon, dill caper aioli, Tillamook cheddar, pickled red onion, local sourdough bun

***KING OF MEMPHIS MELT 17**
choice of pulled pork or chopped brisket(+\$5), topped with pepperjack cheese, slaw & local sunny up egg

CRYING TIGER BRISKET SANDWICH 18
smoked brisket, nam jim jaew, thai basil, pickled red onion, scallion, cilantro

PLATES

you'll learn to love



BBQ PLATE 17
smoked pulled pork, smoked pulled chicken or smoked brisket (+\$5) with choice of 2 sides

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

TWO ITEM COMBO PLATE 24
Pick from Pulled Pork, Pulled Chicken, Chopped Brisket, or 1/4 Rack Baby Back Ribs with choice of 2 sides

THREE ITEM COMBO PLATE 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 baby back ribs with choice of 2 sides

SHRIMP & GRITS 21
gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions

PULLED PORK BOWL 16
Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce

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

SWEET AUBURN TACO PLATE 18
Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles
Mexican Street - brisket, corn relish, queso fresco,
Korean - soy marinated flank steak, sesame slaw, sriracha aioli, scallions

EAT YOUR VEGGIES PLATE 18
choice of four sides, texas toast & pickles

BBQ OMAKASE 120 (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

BUILD YOUR OWN

CREEKSTONE FARMS SMOKED BEEF BRISKET

half pound 16 | full pound 30

PULLED PORK

half pound 9 | full pound 17

SMOKED & CHARRED CHICKEN

half bird 14 | full bird 27

BABY BACK RIBS

half rack 16 | full rack 30

CHOOSE YOUR MEAT & SIDES A LA CARTE

\$5 SIDES

pear coleslaw

sesame slaw

mac & cheese

stone-ground cheddar grits

fries

smoked baked beans

jerk spiced collards

side green salad

wok fired green beans (+\$2)

cheese fries (+\$2)

thai chile brussel sprouts (+\$2)

sweet potato fries (+\$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

CHOCOLATE CHIP COOKIES 3

baked fresh daily

5 LAYER CHOCOLATE CAKE 9

bittersweet chocolate cake, whipped chocolate ganache, cocoa nibs

CINNAMON ROLL BREAD PUDDING 9

cinnamon glaze, caramel sauce served with vanilla ice cream

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

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.

Gratuuity 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.

