**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** 12 | DOZEN 23
wurotang, 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

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**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

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**Sandwiches**

**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

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**Plates**

**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
**Kids**

- **EAT YOUR VEGGIES PLATE** 9
  choice of 2 sides with toast & pickles
- **BBQ PORK SLIDER** 8
  pork slider, choice of side
- **BBQ CHICKEN SLIDER** 8
  chicken slider, choice of side
- **KID’S MAC ’N CHEESE** 8
- **GRILLED CHEESE SANDWICH** 6
  choice of side
- **BRISKET SLIDER** 10
  brisket slider, choice of side

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**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

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**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

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**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.