



★ BRUNCH ★



FOR THE TABLE

BUCKET OF CORNBREAD 10.25
jalapeno cheddar cornbread & sea salt sorghum butter

PIMENTO CHEESE WONTONS 14.50
Tillamook cheddar pimento cheese wontons served with sweet thai chili sauce

SMOKED WINGS HALF DOZEN 12.25 | DOZEN 23.75
wu tang, BBQ, spicy BBQ, buffalo, garlic parmesan(+1), szechuan lemon pepper (+2), chili crisp (+1), or straight up

BRISKET EGG ROLLS 11.50
two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

CAST IRON BBQ NACHOS 17.50
pulled pork, charred corn relish, queso, scallions

BISCUITS & GRAVY 10.25
2 large fresh baked biscuits smothered with sausage gravy

PIMENTO CHEESE JOHNNY CAKES 12.50
jalapeno cheddar johnny cakes, smoked pulled pork, grape tomato, pimento cheese, nam jim jaew, poached egg

CINNAMON ROLL FRENCH TOAST 12.25
Engelman's Bakery Challah, cinnamon, vanilla bean mascarpone, brown sugar glaze



Salads

***BULGOGI SALAD 17.50**
soy marinated flank steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & smoked peanuts add egg.....(+2)

SMOKED CHICKEN GARDEN SALAD 16.50
spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, bacon, scallion ranch add egg.....(+2)

SANDWICHES

served with choice of 1 side

WAGYU BRISKET BURGER 19.50
Blackhawk Farms Wagyu, house smoked & chopped beef brisket, bacon, dill caper aioli, Tillamook cheddar, pickled red onion, local sourdough bun

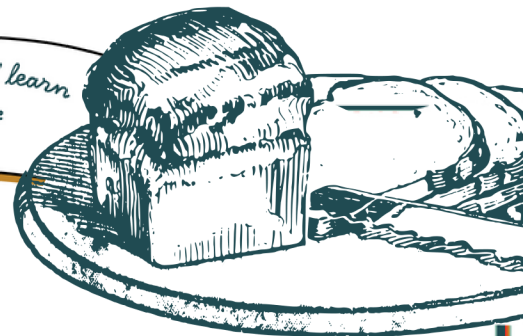
BBQ SANDWICH 15.50
choice of pulled pork or brisket(+3)

SOUTHERN GENTLEMAN 15.50
smoked sausage links, mustard, Tillamook cheddar, sunny up egg, fresh baked biscuit

***KING OF MEMPHIS MELT 17.50**
choice of pulled pork or chopped brisket(+3), topped with pepperjack cheese, slaw & local sunny up egg

PLATES

you'll learn to love



BBQ PLATE 17.50
smoked pulled pork, smoked pulled chicken or smoked brisket (+5) with choice of 2 sides

TWO ITEM COMBO PLATE 24.75
Pick from Pulled Pork, Pulled Chicken, Chopped Brisket, or 1/4 Rack Baby Back Ribs with choice of 2 sides

THREE ITEM COMBO PLATE 29.75
Pick from Pulled Pork, Pulled Chicken, Chopped Brisket, or 1/4 Rack Baby Back Ribs with choice of 2 sides

BABY BACK PLATE 23.75
1/2 rack of smoked & grilled baby back ribs with choice of 2 sides

PULLED PORK BOWL 16.50
Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce
Add 2 poached eggs (+2)

EAT YOUR VEGGIES PLATE 18.50
choice of four sides, texas toast & pickles

SWEET AUBURN BREAKFAST PLATE 17.50
choice of bacon or sausage, two eggs your way, cheddar grits, confit potatoes, fresh baked biscuit and smoked sausage gravy

"STEAK" & EGGS BOWL 22.75
Creekstone Farms smoked brisket, confit potatoes, manchego, nam jim jaew, pickled onion, poached eggs

SKILLET HASH 20.50
bacon, confit potatoes, red bell peppers, red onions, smoked sausage gravy, biscuit crumble, cheddar cheese, poached eggs

SHRIMP & GRITS 21.75
gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions
Add 2 poached eggs (+2)

BUILD YOUR OWN

SMOKED BEEF BRISKET
half pound 16 | full pound 30

PULLED PORK
half pound 9 | full pound 17

PULLED CHICKEN
half pound 9 | full pound 17

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

brunswick stew

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 9.25
choice of 2 sides with toast & pickles

KID'S MAC 'N CHEESE 8.25

GRILLED CHEESE SANDWICH 6.25
choice of side

BBQ PORK SLIDER 8.25
pork slider, choice of side

BBQ CHICKEN SLIDER 8.25
chicken slider, choice of side

BRISKET SLIDER 10.25
brisket slider, choice of side



DESSERTS

BANANA PUDDING 7.25
house made vanilla pudding,
bananas, whipped cream,
vanilla wafers, salted caramel

BOURBON PECAN PIE 9.25
Tumble Tree Farms Pecans, dark
chocolate, caramel sauce served
with ice cream

CINNAMON ROLL BREAD PUDDING 9.25
cinnamon glaze, caramel sauce served with vanilla ice cream

5 LAYER CHOCOLATE CAKE 9.25
bittersweet chocolate cake,
whipped chocolate ganache,
cocoa nibs

CHOCOLATE CHIP COOKIES 3.25
baked fresh daily

BRUNCH BEVERAGES

IRISH ORANGE CREAMSICLE 13
The Irishman Whisky, Five Farms
Irish Cream, triple sec, orange
juice, egg white

CLASSIC MIMOSA 8
bubbly and orange juice

SWEET AUBURN BLOODY 12
229 Vodka, tomato, lime, lemon,
olive juice, worcestershire, BBQ
Rub

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.

Gratuuity will be added to parties of 6 or more.

