

Sweet Auburn BARBECUE

Culinary Liaison/Partner:
Cam Floyd
Chef De Cuisine:
Corey Jones



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, straight up, lemon pepper (dry, wet, or szechuan (+\$2)), garlic parmesan(+\$1), chili crisp (+\$1)

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

TEMPURA GREEN BEANS 12.50
tempura fried green beans, sriracha aioli, sesame nori crumble



Salads

***BULGOGI SALAD 17.50**
soy ginger marinated flank steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & smoked peanuts

SMOKED CHICKEN GARDEN SALAD 16.50
spring mix, pulled chicken, red onion, tomato, egg, blue cheese crumbles, bacon, scallion ranch

SANDWICHES

served with choice of 1 side

Join us at the bar on Game Day!

GAME DAY COMBO 19.99
choice of pulled pork, pulled chicken, or brisket(+\$5) Sandwich, 4 Smoked Wings, and Fries

BBQ SANDWICH 15.50
choice of pulled pork, pulled chicken, or brisket(+\$5)

KING OF MEMPHIS MELT 17.50
choice of pulled pork or chopped brisket(+\$5), topped with pepperjack cheese, slaw & local sunny up egg

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

CRYING TIGER BRISKET SANDWICH 18.50
smoked brisket, nam jim jaew, thai basil, pickled red onion, scallion, cilantro

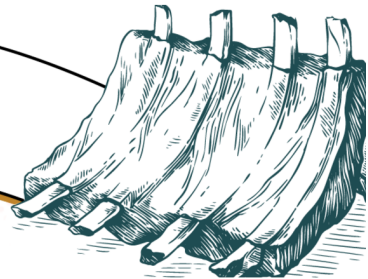
SOUTHERN SEOUL 18.50
soy ginger marinated flank steak, pickled carrots, cucumber, sriracha aioli, jalapeno, pickled red onions, cilantro, thai basil

CHINESE BBQ SANDWICH 16.50
char sui pulled pork, cucumber, herb salad, toasted bun, served with fries.

Weekday Lunch Special \$10
Tuesday - Friday till 4

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, smoked brisket, 4 smoked wings (wutang or BBQ), 1/4 rack baby back ribs, with choice of 2 sides

THREE ITEM COMBO PLATE 29.75
pick from pulled pork, pulled chicken, smoked brisket, 4 smoked wings (wutang or BBQ), 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

CHINESE RIB PLATE 26.75
1/2 rack of char siu style smoked spare rib made with hoisin, ginger, garlic, sesame oil, 5 spice with choice of 2 sides

SHRIMP & GRITS 21.75
gulf shrimp, Logan Turnpike stone-ground cheddar grits, thai chili butter, charred corn relish & scallions

BARBECUE RUBBED TOFU PLATE 17.50
choice of two sides, texas toast & pickles

PULLED PORK BOWL 16.50
Logan Turnpike stone-ground cheddar grits, house made pickles & pickled onions, scallions, & BBQ sauce

SMOKED CHICKEN CURRY 17.50
smoked pulled chicken, yellow curry sauce, potatoes, carrots, onion, jasmine rice, pickled carrots, cilantro

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

SMOKED FRIED RICE 16
choice of smoked pulled pork, smoked pulled chicken or smoked brisket with wok fired jasmine rice, shallots, napa, corn, carrots, asian sausage, sriracha aioli, scallions

SWEET AUBURN TACO PLATE 18.50
Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles
Mexican Street - brisket, corn relish, queso fresco,
Korean - soy ginger marinated flank steak, sesame slaw, sriracha aioli, scallions

BBQ OMAKASE 124 (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

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

CHINESE SPARE RIBS
half rack 19 | full rack 33

CHOOSE YOUR MEAT & SIDES A LA CARTE

\$5 SIDES

also available in pints and quarts

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)

Retail

Sweet Auburn BBQ Sauce Pint 7

Wutang Sauce Pint 12

Chili Crisp Bottle 10

Chili Oil Bottle 10

Dressings Pint 7

Sesame, Ranch, or Blue Cheese

BRUNCH
EVERY SUNDAY
11:00AM TO 3:00PM



DESSERTS

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

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

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

CHOCOLATE CHIP COOKIES 3.25
baked fresh daily

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

* Specials / Events *

Weekly Specials

\$10 Chinese BBQ Sandwich

Tuesday Kids Eat Free

\$1 Wing Wednesdays

Free French Toast Sundays 11 am - Noon

September Events

September 13th 86 Lino Party 10pm till late

September 21st Asian Bake Sale

September 24th Dhaba BBQ Pop Up

Follow us on
Instagram to
stay up to date
on the latest
specials and
events!



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.

Gratuity will be added to parties of 6 or more.

