



Sweet Auburn
BARBECUE &



PRESENT

RAMEN NIGHT

KOREAN BAGGED SNACKS

tako chips 5 | shrimp crackers 5 | bulgogi noodle 5

APPETIZERS

pimento cheese wontons 12 served with sweet thai chili sauce

smoked wings half dozen 13.25 | dozen 25.50

wu tang or szechuan lemonpepper

brisket egg rolls 7 two egg rolls with house smoked brisket, cheddar cheese, fresh vegetables, and sweet thai chili sauce

RAMEN

pulled pork ramen 15 tonkatsu shoyu broth, tomago, scallions, nori, menma, black garlic sauce

beef brisket ramen 17 smokey tonkatsu broth, egg, scallions, miso butter corn, fried shallots, nori, black garlic sauce

DESSERT

handcrafted rice krispie treats (3) 12

by **KAISU Bakehouse** one of each...

biscoff topped with white chocolate and crushed biscoff cookies.

s'mores original and golden graham base topped with milk chocolate, marshmallows and golden grahams.

black sesame topped with black sesame white chocolate and black sesame seeds.

house brown butter pumpkin cake 9 made with pumpkin puree and fall spices, frosted with a brown buttercream and walnuts

house double chocolate cake 9 layers of bittersweet chocolate cake, chocolate ganache, cocoa nibs

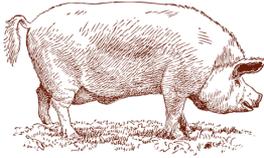
DRINKS

three taverns ukiyo rice lager 7

hsu's whisky sour 12 iwai 45, luxardo maraschino cherry liqueur, mesquite oleo saccharin, fresh lemon juice, angostura bitters

cochin sangria 9 white wine, mirin, apricot liqueur, citrus, cherry, lemongrass simple syrup





Sweet Auburn BARBECUE

MENU

STARTERS

BBQ BAO (2) 9

homemade, smoked pork, char siu sauce, onion, five spice

CHILI BOWL 14

house made beef brisket chili, cheddar cheese, scallions, jalapeno cheddar cornbread

CAST IRON BBQ NACHOS 13

pulled pork, charred corn pico, queso, queso fresco, scallions

SMOKED WINGS

HALF DOZEN 13.25 | DOZEN 25.50

wu tang, BBQ, spicy BBQ, buffalo, garlic parmesan (+\$1), spicy szechuan lemon pepper (+\$1), or straight up

PIMENTO CHEESE WONTONS 12

served with sweet thai chili sauce

BUCKET OF CORNBREAD 8.50

jalapeno cheddar cornbread & sorghum butter

BRISKET EGG ROLLS 7

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

BRUNSWICK STEW BOWL 12

house made brunswick stew, seasonal vegetables, pear slaw, jalapeno cheddar cornbread

CHARRED BROCCOLINI 7

xo sauce, thai basil, lemon, fried shallot

SALADS

***BULGOGI SALAD 14.50**

korean steak, napa, red onion, cucumber, bell pepper, sesame dressing, wontons, scallions & peanuts

SMOKED CHICKEN COBB SALAD 14.50

spring mix, pulled chicken, red onion, tomato, bacon, egg, blue cheese crumbles, avocado crema

SANDWICHES served w choice of 1 side

BBQ SANDWICH 12.50

choice of pulled pork or pulled chicken

BRISKET BURGER 16

8 oz. creekstone ground brisket, tillamook cheddar, lettuce, tomato, onion (fried egg +\$2)

CHOPPED BRISKET SANDWICH 15.50

texas-style chopped brisket on texas toast

*KING OF MEMPHIS MELT 14.50

choice of pulled pork, pulled chicken, or chopped brisket(+\$3), topped with pepperjack cheese, slaw & fried egg

BRISKET DIP 17.50

chopped brisket, smoked gouda, arugula & rosemary aioli on a french roll, au jus

*SOUTHERN SEOUL 15.50

korean style steak, jalapenos, cucumbers, pickled carrots, mint, sriracha aioli, cilantro (fried egg +\$2)

PLATES

SWEET AUBURN BBQ PLATE 16.50

choice of pulled chicken, pulled pork, or beef brisket(+\$3) w choice of 2 sides

TWO MEAT COMBO PLATE 18.50

choice of 2 meats & 2 sides, choose from pulled pork, pulled chicken, or chopped brisket(+\$2)

PULLED PORK BOWL 14.50

stone-ground cheddar Logan Turnpike grits, pickles, scallions, & house BBQ sauce

SWEET AUBURN TACO PLATE 15.50

Auburn BBQ - pulled pork, pear slaw, BBQ sauce, pickles
Mexican Street - brisket, corn pico, avocado crema, cilantro
*Korean Bulgogi - green papaya asian slaw, sriracha aioli, scallions

SHRIMP & GRITS 16.50

BBQ rubbed shrimp, stone-ground cheddar Logan Turnpike grits, charred corn pico & scallions

BARBECUE RUBBED TOFU 14.50

choice of two sides, texas toast & pickles

EAT YOUR VEGGIES PLATE 17

choice of four of our daily homemade sides

BUILD YOUR OWN choose your meat & sides a la carte

HOUSE SMOKED BEEF BRISKET

half pound 15 | full pound 28

PULLED PORK OR PULLED CHICKEN

half pound 8 | full pound 15

VILLARI BROS. BABY BACK RIBS

half rack 22 | full rack 42

KID'S MENU

EAT YOUR VEGGIES PLATE 6.50

choice of 2 sides, with toast & pickles

CHEESEBURGER 10

choice of one side

KID'S MAC 'N CHEESE 5.50

GRILLED CHEESE SANDWICH 5.50

choice of one side

BBQ SANDWICH 8.50

chicken or pork sandwich with choice of side

BRISKET SANDWICH 10

brisket sandwich with choice of side

CHICKEN FINGERS & FRIES 7

with honey mustard

\$5 SIDES

green papaya asian slaw

pear coleslaw

stone-ground cheddar grits

hand cut fries

mac & cheese

bourbon baked beans

jerk spiced collards

red bliss potato salad

wok fired green beans

side green salad

brunswick stew (+\$1.50)

cheese fries (+\$1.50)

sweet potato fries (+\$1.50)

thai chilli brussel sprouts (+\$1.50)

chomp & stomp chili (+1.50)

chili cheese fries (+3.50)

NON-ALCOHOLIC BEVERAGES

TOPO CHICO MINERAL WATER 3

MEXICAN COKE 3

ABITA ROOT BEER 3.5

HOMEMADE 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.

20% gratuity will be added to parties of 8 or more.

COCKTAILS

DON'T BURN DOWN THE HOUSE 10
bourbon, maple, black walnut
bitters, creole bitters,
smoke, orange

JOLLY ROGER 11
rum, spiced rum, aperol,
lime, orgeat, passionfruit

POCKET FULL OF SUNSHINE 11
vodka, grapefruit liqueur,
thai basil, lemon, egg white

LADY CHATTERLY 12
reposado tequila, yellow chartreuse,
white vermouth, pear liqueur

SOUTHERN SANGRIA 10
red or white

DRAFT BEERS (dine-in only)

CIGAR CITY JAI ALAI
IPA, 7.5%
16oz \$7 | 20oz \$8

CREATURE COMFORTS BIBO
pilsner, 4.9%
16oz \$5 | 20oz \$6

THREE TAVERNS UKIYO
rice lager, 4.5%
16oz \$7 | 20oz \$8

CREATURE COMFORTS TROPICALIA
IPA, 6.6%
16oz \$6 | 20oz \$7

MONDAY NIGHT DRAFTY KILT
scotch ale, 7.2%
16oz \$6 | 20oz \$7

MILLER HIGH LIFE
american lager, 4.6%
16oz \$4 | 20oz \$5

CANNED BEERS

MILLER HIGH LIFE 4
american lager, 4.5%

PBR TALL BOY 3
american lager, 4.7%

TECATE 3
lager, 4.5%

EVENTIDE KOLSCH 6
kolsch, 5.3%

CREATURE COMFORTS TROPICALIA 6
IPA, 6.6%

CREATURE COMFORTS CITY LAGER 4
lager, 4.2%

REFORMATION CADENCE 5
belgian-style dubbel, 6.9%

ORPHEUS TRANSMIGRATION OF SOULS 6
double ipa, 8%

ORPHEUS ATALANTA 6
tart saison, 5.25%

SWEETWATER 420 TALL BOY 5
pale ale, 5.7%

3 TAVERNS NIGHT ON PONCE 6
ipa, 7.5%

3 TAVERNS PRINCE OF PILSNER 5
pilsner, 5%

WINE

ROBLAR PINOT NOIR 9 | 36

MAS DONIS RED 11 | 44

SANTA MARINA PINOT GRIGIO 8 | 32

MONOPOLE RIOJA 12 | 48

VILLA WOLF ROSE 9 | 36

CHARLES MERAS BRUT 11 | 44

Sweet Auburn BARBECUE



DESSERT MENU

Banana Pudding \$6

Bananas, Whipped Cream, Wafers & Salted Caramel

Bourbon Chocolate Pecan Pie \$8

Vanilla Ice Cream, Whipped Cream, Caramel

Brown Butter Pumpkin Cake \$9

Cake made with Pumpkin puree and fall spices, frosted with a Brown Buttercream and Walnuts

DAILY SPECIAL

Jewel's Double Chocolate Cake \$9

Layers of Bittersweet
Chocolate Cake,
Chocolate Ganache,
Cocoa Nibs.

Apple Pie \$9

Apple pie with caramel
and vanilla ice cream,
topped whipped cream

