



sweet auburn ★ BARBECUE ★

STARTERS

SMOKED WINGS

Our Award Winning Wings Tossed in Mild, Medium, Hot, BBQ, or Coconut Lemongrass \$6 half dozen / \$11 dozen

BUCKET OF HAND CUT FRIES

Four Dipping Sauces; Sweet Thai Chili, Alabama White BBQ, Chinese BBQ Mustard, and Homemade Buttermilk Ranch \$7

SUPER BUNS

Our Homage to Hector Santiago! Smoked Niman Ranch Pork Belly, Asian Slaw, Peanut Hoisin and Sesame Pickles on a Yeast Roll \$9

PIMENTO CHEESE WONTONS

Bacon Marmalade and Sweet Thai Chili Sauce \$7

SWEET AUBURN COUNTRY PICNIC PLATE

Shaved Benton's Country Ham, Homemade Pickles, Homemade Pimento Cheese, Candied Bacon, and Crostinis \$10

SMOKED DUCK GUMBO

Andouille Sausage, Okra and Rice \$8

CHOMP AND STOMP CHILI

Bowl of our Award Winning Brisket Chili with Scallions and Sour Cream \$7

SALADS

CHOPPED SALAD

Yellow Squash, Zucchini, Grape Tomatoes, Feta, Toasted Almonds, Dried Cranberries, Carrots and White Balsamic \$8

ICEBERG BLUE

Grape Tomatoes, Spiced Pecans, Blue Cheese, House Smoked Bacon, Scallions and Buttermilk Ranch \$9

CLASSIC CAESAR SALAD

Romaine, Parmesan, Cesar Dressing, Croutons, and White Anchovies \$8

Add Smoked Chicken Breast \$4
Hot Smoked Salmon \$7

SANDWICHES

Served with hand cut fries

TEXAS SANDWICH

Chopped Chicken, Pulled Pork or Sliced Brisket Sandwich on Texas Toast \$9 / \$2 Extra for Brisket

SMOKED BRISKET REUBEN

House Made Kraut, Swiss, Special Sauce on Rye Bread \$12

KING OF MEMPHIS MELT

Your Choice of Pulled Pork, Chopped Chicken or Brisket, Jalapeno Pepper Jack Cheese and a Fried Egg \$9 / \$2 Extra for brisket

SOUTHERN SEOUL

Korean Style Short Rib, Pickled Daikon, Pickled Carrot, Cilantro, Jalapeño, Cucumber and Sriracha Aioli \$12

SWEET AUBURN BLUES BURGER

Ground in House Daily, Blended with our House Smoked Bacon, Caramelized Onions, Whipped Bleu Cheese, Tomato-Bacon Jam, and our Bread and Butter Pickles \$12

A-LA-CARTE BBQ

Sweet Auburn BBQ is slow cooked over hickory and apple wood, all of our high quality meats are seasoned with our own special blend of rubs and marinades.

MEMPHIS BABY BACK RIBS

Half Rack \$10 or Full Rack \$20

SALT AND PEPPER BEEF RIBS

One Dinosaur Bone \$9

COCONUT LEMONGRASS PORK SPARE RIBS

Half Rack \$10 or Full Rack \$20

TEXAS STYLE BEEF BRISKET

Quarter Pound \$7 Half Pound \$14 or Full Pound \$21

PULLED CHICKEN

Quarter Pound \$4, Half Pound \$8, or Full Pound \$16

PULLED PORK SHOULDER

Quarter Pound \$4, Half Pound \$8, or Full Pound \$16

PLATES

SWEET AUBURN BBQ PLATE

Choice of Pulled Pork, Chopped Chicken and Slow Smoked Brisket with your choice of Two Sides \$12.5 / \$2 Extra for Brisket

SWEET AUBURN TACO PLATE \$11

- Auburn BBQ Taco-Pulled Pork, Pear Slaw
- Mexican Street Taco- Smoked Brisket, Charred Corn Pico, Avocado Crema
- Korean Short Rib Taco, Asian Slaw, Sriracha Aioli and Scallions

CAROLINA PULLED PORK BOWL

Stone Ground Cheddar Grits, Scallions and House Sauce \$11

MAPLE GLAZED SMOKED PECKING DUCK

With Hoecakes, Peanut Hoisin, and Asian Slaw \$12

EAT YOUR VEGGIES PLATE

Your choice of four of our daily homemade sides \$12

SIDES \$3

Pear Cole Slaw
Asian Spiced Slaw
Stone Ground Cheddar Grits
Hand Cut Fries
BBQ Whipped Mash
Mac and Cheese
Bacon Roasted Sprouts \$3.75
Borracho Beans
Jerk Spiced Collards
Red Skin Potato Salad
Cast Iron Skillet Green Beans
Brunswick Stew
Jalapeño Cheddar Cornbread



DESSERTS

PRALINE BASKET

Your Choice of Premium High Road Ice Creams served with Strawberries, Whipped Cream, Crème Anglaise and Chocolate Sauce \$7

BOURBON PECAN PIE

High Road's Bourbon Burnt Sugar Ice Cream \$6

FRIED ASIAN PEAR PIE

Cinnamon and Sugar, Buttermilk Ice Cream \$6

MINT SWEET TEA SORBET

Smokes Peaches, Candied Mint \$5

HOMEMADE BANANA PUDDING

Brûléed Bananas, Whipped Cream, Crushed Nilla Wafers, and Salted Caramel Sauce \$6



DRINKS

Mint Iced Tea (A Tad Sweet) \$2
Southern Sweet or Unsweet Tea \$2
Strawberry Lemonade \$3
Fountain Sodas \$2
Specialty Bottled Sodas \$3

