



Brunch Menu

Executive Chef Robert Butts • Pastry Chef Megan Brent
04.05.2025

Small Plates

Biscuit & Jam

Auburn Angel Signature Biscuit, Orange Blossom Honey Butter, House Jam 7

Smoked Salmon 18

Citrus Smoked Salmon, Mango, Honey Ponzu, Avocado, House Naan

Hoe Cakes

Cornmeal Crisp Cakes, Braised Jalapeno Greens, Molasses Butter, Pot Licker 16

Auburn Ave Biscuit Sammie

Soft Scrambled Eggs, Cheddar, Choice of Smoked Salmon or Fried Chicken 17

Ga Greens

Gorgonzola, Crisp Garlic, Radish, Salted Walnuts, Strawberries, House Vinaigrette 17

Ginormous Red Velvet Cinnamon Rolls

Scratch Made Cinnamon Rolls, Cream Cheese Glaze 15

Tomato Tart Tatin

Heirloom Tomatoes, Puff Pastry, Balsamic, EVOO, Basil, Burrata, Simple Salad 16

Deviled Eggs

Egg Mousse, Pickled Red Onions, Preserved Mustard Seed, Chicken Cracklins 13

Large Plates

Chicken n Doughnuts

Marinated Chicken, Rosemary Tea Syrup, Pepper Jam, Lemon Pepper Butter 22

Brulée French Toast

Berry Compote, Limoncello Mascarpone, Rosemary Syrup, Salted Walnuts 17

Seafood Omelet

Creole Veloute, Marinated Gulf Shellfish, Simple Greens 32

Oyster Mushroom Hash

Pan Roasted Oyster Mushrooms, Kale, Brunch Potatoes, Smothered Peppers & Onions, Fried Egg 23

Them Ribs & Grits

Smoked Vice Provisions Pork Ribs, Blueberry Sweet Tea BBQ, Marsh Hen Mill Grits, Vinegar Slaw 22

Croque Madame

Brioche, Smoked Lamb, Swiss Mornay, Sunny Side Up Egg, Simple Salad 22

Big Mama's Brunch Plate

3 Eggs Scrambled with Cheese, Bacon or Chicken Sausage, Brunch Potatoes, Big Ol' Biscuit 24

Auburn Ann Burger 27

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
20% Gratuity added to parties of 5 or more. No split checks on tables of 5 or more.