

Get Saucy this Summer in Augusta, Georgia's Barbeque Corridor

Barbeque is an American tradition known for bringing families together. For generations, Americans have bonded over family-style sides, while debating which style of barbeque sauce reigns supreme. Augusta, Georgia is a haven for pulled pork lovers, upheld by generations of local pit masters who have perfected their craft through hours of rubbing, smoking, basting, shredding and chopping. Wherever your barbeque loyalties lie, Augusta's River Region is a meeting ground that combines Carolina Gold with Georgia Red on both sides of the Savannah River. With a collection of restaurants as diverse as their fare, visitors will indulge in culinary masterpieces complimentary to long summer days.

BBQ Barn: Bordering the state line between Georgia and South Carolina, this barbeque joint has happily unified both camps by serving up their authentic, hickory-smoked pork ribs for over 10 years. Entrenched in family tradition, the red barn brings patrons together over grandma-style sides, slow-cooked classics and "girdle-busters" – their equally delectable dessert selection.

Southbound Smokehouse: New to Augusta's barbeque scene, but making headway fast with its Alabama White Sauce and barbeque fusion eats, Southbound Smokehouse is more than just a meal. This musical barbeque mecca is a fusion between comforting tastes and sounds. Southbound boasts live music from acoustic to southern rock while offering up down-south eats.

Perry Foster's: The infamous pit master, who has received a celebrity following ranging from Charlie Daniels, Uncle Kracker and Hank Williams Jr., has been a staple in the Augusta barbeque scene. The legendary barbeque master has been serving patrons for 35 years, and is open year-round, attributing his delectable flavor to pork-skinning and slow, hard-wood smoking.

Sconyers Bar-B-Que: A local staple for over 60 years, this barbeque institute holds a special place in the hearts of local Augustans. As a point of pride, Sconyers Bar-B-Que was served to President Jimmy Carter on the White House Lawn and continues to serve members of Congress in Atlanta. The famous barbeque is pit-cooked over mesquite coals for 24 hours. But while the barbeque may have reached fame, Sconyers retains its mission to serve quality food in generous portions at a fair price.

Bobby's BBQ: This family-owned barbeque restaurant is a special fixture in the Aiken, South Carolina community, both in mind and taste. The generational buffet-style icon serves up their famous pulled pork, chicken and ribs alongside traditional Southern sides, and even fried catfish on Thursdays.

Dennis' BBQ: Tucked away off Augusta's Tobacco Road, a wood and coal-filled pit guides this barbeque mecca's philosophy that hours in the depths of the smoke make their ribs worth the journey. This distinct smoky flavor, topped with mustard-based sauce, has pulled enthusiasts

off the beaten path for years and into its simple setting where fall off the bone meat reigns supreme.

The Pot Smoker BBQ: The name alone is as intriguing as this unique style of barbeque, produced through a ceramic smoker that lends to its name. Following suit, the menu boasts tantalizing treats that are rooted deep in the South, with names like “Help Me Jesus hot smoked wings” or “Red Neck nachos.” While some barbeque enthusiasts claim barbeque sauce is optional, the Pot Smoker’s sauces are a mandatory accessory that guests will not want to pass up.

Freeman’s Bar-B-Que: This no-frills barbeque joint is an unlikely gem for enthusiasts, with a process that is as thorough as it is dedicated. The owners firmly believe in a no-shortcut approach to the slow-cooking method, choosing their own hogs, growing their own wood, and even making their own charcoal. Many barbeque enthusiasts can agree that it’s not just a meal, but a way of life, which is emulated at Freeman’s.