

"Famous" Dave Anderson smoked the competition and has since become an authority in the BBQ world.

"I've eaten at more BBQ joints and cooked, smoked and grilled more meat than just about anyone." - "Famous" Dave.

"Famous" Dave has read nearly every book written on BBQ and honed his craft on every pit, grill and smoker imaginable. He's traveled the country learning everything there is to know about BBQ, on a lifelong quest for the best. The best ingredients. The

It's always about making other people

best recipes. The best trained staff. A 50 year obsession with one purpose: To delight Guests with the most enjoyable and authentic BBQ experience possible.



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Written nutrition information available upon request.



Que Crafted GOCKTAILS

Smokin' Island Iced Tea (255 Cal)

11

Smoked and prepared tableside with Stoli Vodka, Bacardi Silver, New Amsterdam Gin, triple sec, simple syrup, fresh-squeezed lemon juice and topped off with Pepsi.

Black Cherry Smash (180 Cal)

9

A refreshing combination of Smoked Jack Daniel's Tennessee Whiskey, Black Cherry Reàl, simple syrup, fresh mint, fresh lime and barbecue bitters.

Spiked Strawberry Lemonade (200 Cal)

9

New Amsterdam Vodka blended with succulent strawberries and fresh lemon juice. Pairs well with our famous ribs and a day of chill vibes.

Mojito (220 Cal)

10

Made with Bacardi Lime, fresh muddled mint, simple syrup.

Dave's Rum Punch (200 Cal)

10

Escape to paradise with Bacardi Silver, hand-shaken with Passion Fruit Reàl, fresh citrus juices θ finished with grenadine.

Jameson Peach Tea (250 Cal)

10

Perfect for porch swing sipping, this tea features Jameson Irish Whiskey, triple sec, Peach Reàl, simple syrup and fresh-brewed iced tea.

Handcrafted Margarita (220 Cal)

10

Dave's premium margarita using Cazadores tequila, fresh lime juice, triple sec & Agave Reàl Syrup.
Deliciously garnished with pineapple and bad decisions.

Tito's Southern Mule (200 Cal)

9

Tito's Handmade Vodka, simple syrup, fresh lime juice, fresh mint and Gosling's Ginger Beer.

Famous Dave's Bloody Mary (225 Cal) 1

Have your cocktail and eat it too! Our famous Bloody Mary with New Amsterdam Vodka, Famous Dave's Bloody Mary Mix, Texas Pit BBQ Sauce, fresh lime and olive juice, rimmed with our very own Brisket Rub and topped with a Famous skewer. Want an extra kick? Ask for Devil's Spit®.





BEVERAGES

Beer Drafts	Pints 16 oz.	
Blue Moon (230/310 Cal)	6	7
Bud Light (150/200 Cal)	5	6
Coors Light (130/180 Cal)	, 5	6
Elysian Space Dust IPA (230/280 Cal)	· 7	8
Georgetown Bodhizafa IPA (200/250 Cal)	6.	7
Mack & Jacks, Amber (240/300Cal)	· 6	7
Manny's Pale Ale (170/220 Cal)	6	7
Sam Adams, Seasonal	. 6	7
Stella Artois (200/270 Cal)	6	7
Ask about our other featured beers on tap!		
D-111 10		

Bottles / Cans

Truly Sparkling (100 Cal)	6
Twisted Tea (190 Cal)	6
Angry Orchard Cider (190 Cal)	6
Corona (150 Cal)	5
Guinness (150 Cal)	5
Heineken (150 Cal)	5
Miller Lite (100 Cal)	4
Budweiser (150Cal)	4
Odoul's (60 Cal)	5

Wines	BLA	ACK BOX
(120 Cal per glass)	PRE	MIDM WINES
Red		8
White		8
Rosé		8

Mon-Alcoholic

Deep Cherry Darlin'	6
Black cherry puree shaken with fresh unsweet tea	
and topped with Gosling's ginger beer	

Pineapple Porch Rocker	6
Coconut puree shaken with pineapple juice and ou	r
fresh squeezed lemonade	

Fresh Squeezed Lemonade (270-310 Cal) 5
Served in a large Mason jar.

Fresh Brewed Iced Tea (0/130 Cal)

Unsweetened or Sweet.

Fill'er up again for \$0.99

Fountain Drinks (0-330 Cal)

Pepsi, Diet Pepsi, Mountain Dew, Dr Pepper, Mist Twst Lemon-Lime, Mug Root Beer and Ginger Ale.

2% Milk or Chocolate Milk (240/360 Cal) **2 Red Bull** (168 Cal) **5**











PEPSI, PEPSI-COLA, DIET PEPSI, MOUNTAIN DEW and MIST TWST are trademarks of PepsiCo, Inc.





Smokin' STARTERS

Smokin' Wings

Traditional or Boneless (850-1130 Cal) Seasoned and tossed in your choice of sauce.

15

12



Rich & Sassy®

Buffalo

Devil's Spit®

Wilbur's Revenge®

Dave's Sampler Platter (2550-3200 Cal)

Southside Rib Tips, Chicken Strips, Sweetwater Catfish Fingers, Onion Strings and Traditional Wings tossed in your choice of sauce.

Fried Shrimp Basket (740 Cal)

Fried shrimp, served with Cajún-seasoned Famous Fries with rémoulade sauce and our Devil's cocktail sauce.

Cheese Curds (1260 Cal)

Served with Dave's Ranch & Sassy sauce.

Southside Rib Tips (1450 Cal)

Memphis-Style, dry-rubbed Rib Tips, jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce.

Dave's Award-Winning Chili (490/620 Cal)

Served with a Corn Bread Muffin (260 Cal).

Cup 6 | Bowl 9

Burnt Ends (920 Cal)

14

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce. Served with Onion Strings, jalapeño pickled red onions and spicy Hell-Fire Pickles.

Sweetwater Catfish Fingers (760 Cal)

Cal) 11 nmeal and

Lightly breaded with Cajun-seasoned commeal and flash-fried, served with rémoulade sauce.

Crispy Chicken Tenders (670 Cal)

Dave's smokin' seasoned breading.

12

Onion Strings (1940 Cal)

Lightly breaded and flash-fried, served with rémoulade sauce.

9



SALADS, CHILI, & BOWLS

[†]Calorie counts do not include Corn Bread Muffin (260 Cal).

Chicken Caesar Salad (740 Cal)

15

Crisp romaine lettuce tossed in Caesar dressing, topped with sliced, grilled chicken breast. Served with a Corn Bread Muffin. †

Dave's Sassy BBQ Salad (660-820 Cal) 15

Choice of Georgia Chopped Pork, Texas Beef Brisket (+\$3) or Chicken (BBQ pulled, grilled or crispy). Served on crisp greens with bacon, cheddar cheese, tomatoes and shoestring potatoes. Tossed with honey BBQ dressing. Served with a Corn Bread Muffin.

Fresh Garden Salad (120-340 Cal)

7

Mixed Greens, cucumbers, tomatoes, and red onions.

Chili (380 Cal) with Side Salad

13

Fresh Garden (320 Cal)** or Caesar (290 Cal) Served with a Corn Bread Muffin.†

Dave's BBQ Bowl (1170-1290 Cal)

15

Choice of Daves Mac and Cheese or Garlic Red Skin Mashed Potatoes topped with your choice of protein. Served with a Corn Bread Muffin:

- Georgia Chopped Pork
- BBQ Pulled Chicken
- Chopped Fried Chicken
- Texas Beef Brisket (+\$3)

^{**}Fresh Garden Side Salad calorie count does not include dressing (40 – 380 Cal). A 2,000 calorie daily diet is used as the basis for general nutrition advice; however, individual calorie needs may vary.



Tris's Down Home FRIED CHICKEN

Served with a Corn Bread Muffin (260 Cal). See Sides for nutritional information.

2 piece + 1 Side (360 Cal) 9

3 piece + 1 Side (460 Cal) **12**

4 piece + 2 Sides (920 Cal) 17



Worth every road trip south Dave's family ever took."

"FAMOUS" DAVE



St. Louis-Style Spareribs

Hand-rubbed with Dave's secret blend of spices and pit-smoked for 3 - 4 hours over a smoldering hickory fire. Then slathered with Rich θ Sassy® over an open flame to seal in the Famous flavor with a crispy, caramelized coating.

LIKE YOURS UN-SAUCED?

Ask for them Maked

Served with choice of 2 sides (70-700 Cal) and a Corn Bread Muffin (260 Cal). See Sides for nutritional information.

1/3 Rack(630 Cal)

18

1/2 Rack (930 Cal)

22





Pitmaster FAVORITES

Served with choice of 2 sides (70-700 Cal) and a Corn Bread Muffin (260 Cal). See Sides for nutritional information.

ADD AN EXTRA MEAT (330-680 CAL) FOR \$5

Choose: Georgia Chopped Pork, BBQ Pulled Chicken, Crispy Chicken Tenders, Sweetwater Catfish Fingers, Country-Roasted Chicken, BBQ Chicken or Iris's Down Home Fried Chicken



Crispy Chicken Tenders (720 Cal) Dave's smokin' seasoned breading.	16
Georgia Chopped Pork (870 Cal) Smoked for up to 12 hours and chopped to order.	17
Texas Beef Brisket (790 Cal) Rubbed with Dave's secret spices, then slow-smok over hickory until it's juicy and tender.	23 red
Southside Rib Tips (1450 Cal) Memphis-Style, dry-rubbed tips. Served with jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce.	18
Country-Roasted Chicken (650 Cal) Specially seasoned 1/2 chicken, roasted and	17

char-grilled to perfection.

BBQ Chicken (700 Cal) Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®.	17
Cedar Plank Salmon (220 Cal) Grilled, glazed and caramelized on a smoldering cedar plank.	21
Sweetwater Catfish Fingers (830 Cal) Lightly breaded with Cajun-seasoned cornmeal ar flash-fried, served with rémoulade sauce.	16 nd
Hot Link Sausage (720 Cal) A real mouthful of hollers! Our Hot Link Sausage bes	18

served with an ice-cold beer to douse the flames.



O COMBOS

Served with choice of 2 sides (70-700 Cal) and a Corn Bread Muffin (260 Cal). See Sides for nutritional information.

ADD AN EXTRA MEAT (330-680 CAL) FOR \$5

Choose: Georgia Chopped Pork, BBQ Pulled Chicken, Crispy Chicken Tenders, Sweetwater Catfish Fingers, Country-Roasted Chicken, BBQ Chicken or Iris's Down Home Fried Chicken.

Build your own Combo:

2 Meat Combo (630-1860 Cal)

22

3 Meat Combo (1040-2480 Cal)

23

Choose any different meats from below.

Meat Choices

- Georgia Chopped Pork
- Texas Beef Brisket (+\$3)
- Southside Rib Tips
- Country-Roasted Chicken
- BBQ Chicken
- Sweetwater Catfish Fingers
- Traditional or Boneless Wings
- Crispy Chicken Tenders
- Hot Link Sausage
- Iris's Down Home Fried Chicken

Rib Combos:

St. Louis Rib-N-Meat (960-1750 Cal)

1/3 rack of St. Louis-Style Spareribs and choice of 1 meat selection.

Burnt 'Q-N-Ribs (980-1280 Cal)

Burnt Ends paired with 1/3 rack of St. Louis-Style Spareribs.



25

27



Signature BURGERS & SANDWICHES

Served with choice of 1 side (70-350 Cal) and spicy Hell-Fire Pickles.



Signature Burgers:

Served with lettuce, tomato, and spicy Hell-fire Pickles.

Dave's Favorite* (850 Cal) **14** Slathered with Rich & Sassy® and topped with melted Monterey Jack cheese and bacon.

Devil's Spit®* (880 Cal) **14** Slathered with Devil's Spit® BBQ sauce and topped with melted pepper-Jack cheese, bacon and spicy Hell-Fire Pickles.

Ultimate* (1020 Cal)

Piled high with Georgia Chopped Pork, bacon, sharp American cheese and our signature

Sweet & Zesty® sauce.

Signature Sandwiches:

Try it "Memphis-Style" and we'll top your Q' Sandwich with Creamy Coleslaw for just \$1 (add 50 Cal).

Georgia Chopped Pork (690 Cal) Slow-smoked chopped pork topped with Rich & Sassy®.	13
Texas Beef Brisket (640 Cal) Piled high with hand-seasoned, hickory-smoked Texas Beef Brisket.	15
BBQ Pulled Chicken (640 Cal) Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese.	14
The Manhandler (780/790 Cal) Choice of Texas Beef Brisket (+\$1) or Georgia Chopped Pork piled high with Hot Link Sausage ar topped with spicy Hell-Fire Pickles.	15
Hickory Chicken (680 Cal) Marinated, grilled chicken breast topped with Monterey Jack cheese and bacon.	14
Cajun Chicken (1250 Cal) Grilled, Cajun-seasoned chicken breast topped with pepper-Jack cheese, fried Onion Strings and rémoulade sauce.	14

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Famous FEASTS

SERIOUSLY MEATY VALUE

All-American BBQ Feast® (7480/7520 Cal)¹

90

Full slab St. Louis-Style Spareribs, Country-Roasted Chicken, choice of Texas Beef Brisket (+\$5), Iris's Down Home Fried Chicken (+\$3), or Georgia Chopped Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Served family-style for 4-6 people.

Feast For 2 (4170-4200 Cal)²

60

Generous helpings of St. Louis-Style Spareribs, Country-Roasted Chicken, choice of Texas Beef Brisket (+\$5), Iris's Down Home Fried Chicken (+\$3), or Georgia Chopped Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Served family-style for 2-3 people.



WHY ARE FAMOUS FEASTS SERVED ON A TRASH CAN LID?

As a kid growing up in Chicago, "Famous" Dave turned a metal garbage can into his first smoker. To honor this we continue to serve our feasts on a trash can lid.

¹1870/1880 calories per person for 4 people. ²2080/2100 calories per person for 2 people. A 2,000 calorie daily diet is used as the basis for general nutrition advice; however, individual calorie needs may vary.



Wilbur Beans (180 Cal)

Sweet Corn (130 Cal)

Dave's Cheesy Mac & Cheese (280 Cal)

Garlic Red-Skin Mashed Potatoes (100 Cal)

Potato Salad (130 Cal)

Fresh Steamed Broccoli (70 Cal)

Creamy Coleslaw (200 Cal)

Famous Fries (350 Cal)

Cajun Fries (370 Cal)

BBQ Chips (410 Cal)



Lunch MENU

ED MONDAY-SATURDAY

ADD AN EXTRA MEAT (330-680 CAL) FOR \$5

Choose: Georgia Chopped Pork, BBQ Pulled Chicken, Crispy Chicken Tenders, Sweetwater Catfish Fingers, Country-Roasted Chicken, BBQ Chicken or Iris's Down Home Fried Chicken.

Salads:

Served with a Corn Bread Muffin.

Platter & Combo Specials:

Served with choice of 1 side (70-350 Cal) and a Corn Bread Muffin.

1 Meat Platter (330-680 Cal)	13
2 Meat Combo (620-1350 Cal)	15
3 Meat Combo (940-2010 Cal)	18
2 Piece Iris's Down Home	9
Fried Chicken (360-380 Cal)	

Meat Choices

- Georgia Chopped Pork
- Texas Beef Brisket (+\$3)
- Southside Rib Tips
- Country-Roasted Chicken
- BBQ Chicken
- Sweetwater Catfish Fingers

• Traditional or

Boneless Wings

• Hot Link Sausage

• Crispy Chicken Tenders

- - - Chicken Caesar Salad (440 Cal)

honey BBQ dressing.

Chili and Salad

10

11

11

Signature Sandwiches:

Dave's Sassy BBQ Salad (290-500 Cal)

Choice of Georgia Chopped Pork, Texas Beef Brisket (+\$3) or BBQ Pulled Chicken or Crispy Chicken Tenders. Served on crisp greens with bacon, cheddar cheese, tomatoes and shoestring potatoes. Tossed with

Served with choice of 1 side (70-350 Cal).

Try it "Memphis-Style" and we'll top your Q' Sandwich with Creamy Coleslaw for just \$1 (add 50 Cal).

Texas Beef Brisket (570 Cal) 13 Georgia Chopped Pork (610 Cal) 10 **BBQ Pulled Chicken** (510 Cal) 11



Handcrafted DESSERTS

SERVES 2!

Dave's Award-Winning Bread Pudding (780 Cal)

11

Melt-in-your-mouth, scratch-made bread pudding and pecan praline sauce, served with vanilla ice cream.

Lemon Cream Cake (1010 Cal)

10

A towering slice of lemon cake with white chocolate lemon mousse, topped with a tangy lemon curd, served with triple berry sauce.

Chocolate Cookies & Cream (1020 Cal)

10

A sky-high slice of chocolate cake with chocolate ganache layers, finished with whipped cream and crumbled OREO® cookies.

Add a scoop of ice cream +\$1



FAMOUS DAVE'S CATERING

It's that easy.

Treat your guests to authentic, pit-smoked BBQ and made-from-scratch sides and desserts. Perfect for business events, graduations, meetings, weddings, parties and neighborhood get-togethers.

3 EASY CATERING OPTIONS:

PICK UP

Simply place your order and pick up your Famous BBQ at the To Go counter.

DELIVERY & SET UP

We bring our 'Q to you and set up a self-serve buffet. The Company retains 100% of Delivery Fees.

FULL SERVICE

We'll deliver our Famous 'Q and bring the smokin' service – maintaining your 'Q buffet so you can sit back, enjoy and be stress free. The Company retains 100% of Service Fees.

FAMOUSDAVES.COM/CATERING





