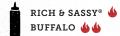


SMOKIN' APPS

WING BASKET TRADITIONAL 12



DEVIL'S SPIT® 444 WILBUR'S REVENGE® 🦀 🕸 🦀

SIGNATURE SAMPLER PLATTER 19

(2720-2790 Cal)

Southside Rib Tips, Chicken Tenders, Sweetwater Catfish Fingers, Fried Pickles and Traditional Wings with choice of sauce

SWEETWATER CATFISH FINGERS (720 Cal) 13

SOUTHSIDE RIB TIPS (1540 Cal) 12

Served with spicy Hell-Fire Pickles and our Southside BBQ sauce.

BURNT ENDS (940 Cal) 13

Served with Famous Fries, jalapeño pickled red onions and spicy Hell-Fire Pickles.

CHEESE CURDS (1260 Cal) 12

FRIED PICKLES (860 Cal) 7 Served with our secret Comeback Sauce

HAND BREADED CRISPY CHICKEN STRIPS 12

BBQ NACHOS (1290-1400 Cal) 13

Tortilla chips topped with cheddar cheese sauce, Dave's Award-Winning Chili and your choice of Texas Beef Brisket, Georgia Chopped Pork or BBQ Pulled Chicken.

SALADS & MORE

DAVE'S SASSY BBQ SALAD (640-820 Cal) 14 Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled, grilled or crispy).

CHICKEN CAESAR SALAD (740 Cal) 14

SIDE SALAD 7

Fresh Garden (320 Cal) or Caesar (290 Cal)

DAVE'S BBQ MAC & CHEESE (1170-1290 Cal) 13 Topped with your choice of Georgia Chopped Pork, BBQ Pulled Chicken or Texas Beef Brisket.

CUP CHILI WITH SIDE SALAD (550-700 Cal) 11 Served with a Corn Bread Muffin.

DAVE'S AWARD-WINNING CHILI (620 Cal) Cup (380 CAL) 5 | Bowl (490 Cal) 7

STUFFED BAKED POTATOES

LOADED (730 Cal) 6

Topped with cheddar cheese, bacon, sour cream and whipped butter.

BROCCOLI & CHEESE (760 Cal) 11

Tender, fresh broccoli, cheddar cheese sauce, bacon, sour cream and whipped butter.

BBQ STUFFED BAKED POTATO (750-830 Cal) 12 Choose from: Georgia Chopped Pork, BBQ Pulled Chicken or Texas Beef Brisket with cheddar cheese, bacon, sour cream and whipped butter.



INCLUDES 2 SIDES (120-1280 CAL) AND A CORN BREAD MUFFIN (260 CAL)

ADD AN EXTRA MEAT (290-640 CAL) FOR \$4





ST. LOUIS RIB-N-MEAT (960-1750 Cal) 24

4 bones of St. Louis-Style Spareribs and choice of

BURNT ENDS-N-RIBS (980-1280 Cal) 25 Burnt Ends paired with 4 bones of St. Louis-Style

MEAT CHOICES:

GEORGIA CHOPPED PORK (430-790 Cal)

TEXAS BEEF BRISKET (400-740 Cal) +\$1

HOT LINK SAUSAGE (320-640 Cal)

SOUTHSIDE RIB TIPS (640-1190 Cal)

COUNTRY-ROASTED OR BBQ CHICKEN (650-700 Cal)

HAND-BREADED CHICKEN STRIPS (720 Cal)

TRADITIONAL OR BONELESS WINGS (630-750 Cal)

SWEETWATER CATFISH FINGERS (830 Cal)

PITMASTER FAVORITES -

GEORGIA CHOPPED PORK (870 Cal) 17

Smoked for up to 12 hours and chopped to order.

TEXAS BEEF BRISKET (790 Cal) 20

Rubbed with Dave's secret spices, then slow-smoked over hickory until it's juicy and tender.

COUNTRY-ROASTED OR BBQ CHICKEN 17

(650-700 Cal)

Served with choice of 2 sides (120-1280 Cal).

SOUTHSIDE RIB TIPS (1450 Cal) 17

Memphis-Style, dry-rubbed tips. Served w/ a side of jalapeño pickled red onions, spicy Hell-Fire Pickles & our Southside BBQ sauce.

HAND-BREADED CHICKEN STRIPS (720 Cal) 16

TRADITIONAL OR BONELESS WINGS 17

(630-750 Cal)

Seasoned and tossed in your choice of sauce

CEDAR PLANK SALMON (220 Cal) 21

Grilled, glazed & caramelized on a smoldering cedar plank.

SWEETWATER CATFISH FINGERS (830 Cal) 18

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

HOT LINK SAUSAGE (720 Cal) 16

Our Hot Link Sausage best served with an ice-cold beer to douse the flames.

FAMOUS FEASTS

ALL-AMERICAN BBQ FEAST® 89

(7480/7520 Cal)

St. Louis-Style Spareribs, County-Roasted Chicken, choice of Brisket or Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 4-6 people.

FEAST FOR 2 (4170-4200 Cal) 52 St. Louis-Style Spareribs. Country-Roasted Chicken, choice of Texas Beef Brisket or

Georgia Chopped Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 2-3 people.

FOUNDER'S FEAST 28 (2260/2330 Cal)

Georgia Chopped Pork, 1/4 Country-Roasted or BBQ Chicken, 3 St. Louis-Style Spareribs, Sweet Corn, Wilbur Beans, Creamy Coleslaw, Famous Fries and a Corn Bread Muffin.

Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).



ST. LOUIS-STYLE SPARERIBS

- 4 Bones (640 Cal) 18 • 6 Bones (960 Cal) 24
- The Big Slab (1910 Cal) **30**

LIKE YOURS UN-SAUCED? **GET 'EM NAKED**

(Minus 60-160 Cal)

MEMBERSHIP IS FREE! SIMPLY DOWNLOAD OUR APP OR TEXT BBQXXXX TO 51409 TO JOIN!



With the purchase of any beverage

BURGER MONDAYS - \$4 FEAST FOR 2-SDAY - \$30 HALF RACK HUMP DAY - \$14 AYCE RIB TIP THURSDAY - \$13



BUILD YOUR OWN

spicy Hell-Fire Pickles

1. CHOOSE:



BURGER* (670 Cal) 12



GRILLED CHICKEN BREAST (380 Cal) 12

HAND-BREADED CHICKEN (490 Cal) 12



BEYOND MEAT BURGER (540 Cal) 13

2. CHOOSE ADD-ONS:

FREE ADDS:

• Lettuce (0 Cal), Tomato (5 Cal), Red Onion (5 Cal), Jalapeños (0 Cal), Spicy Hell Fire Pickles (25 Cal)

+\$1.5 EACH:

Cheese: American (130 Cal), Monterey Jack (210 Cal), Blue Cheese (200 Cal), Pepper-Jack (180 Cal),

+\$2 EACH:

• Texas Beef Brisket (160 Cal), Georgia Chopped Pork (170 Cal), Bacon (160 Cal)

HOUSE FAVOR

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles.

DAVE'S FAVORITE BURGER* (850 Cal) 14 Monterey Jack cheese, bacon and our Rich & Sassy® sauce.

ULTIMATE BURGER* (1020 Cal) 16 Georgia Chopped Pork, bacon, sharp American cheese and our signature Sweet & Zesty® sauce.

DEVIL'S SPIT®* (880 Cal) 15 Devil's Spit® BBQ sauce, topped with melted pepper-Jack cheese, bacon and spicy Hell-Fire Pickles.

GEORGIA CHOPPED PORK (690 Cal) 13 Slow-smoked chopped pork topped with Rich & Sassy®



TRY IT MEMPHIS-STYLE +\$1

We'll top your 'Que Sandwich with Creamy Coleslaw (+40 Cal).

TEXAS BEEF BRISKET (640 Cal) 14

Hand-seasoned, hickory-smoked Texas Beef Brisket.

BBQ PULLED CHICKEN (780/790 Cal) 13 Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese. Served with choice of 1 side and spicy Hell-Fire Pickles.

HICKORY CHICKEN SANDWICH (680 Cal) 14 Grilled chicken with Monterey Jack cheese and bacon.

THE MANHANDLER (780/790 Cal) 15 Choice of Texas Beef Brisket or Georgia Chopped Pork piled high with Hot Link Sausage and topped with spicy Hell-Fire Pickles. Served with choice of 1 side and spicy Hell-Fire Pickles.

Early SERVED 11 AM - 4 P

ADD AN EXTRA MEAT (290-640 CAL) FOR \$4

PLATTER & COMBO SPECIALS:

Served with choice of 1 side (60-640 Cal) and a Corn Bread Muffin (260 Cal).

1 MEAT PLATTER (380-840 Cal) 11

2 MEAT COMBO (570-1680 Cal) 13

3 MEAT COMBO (860-2520 Cal) 15

Meat choices listed in 'Que Combos.

SALADS & MORE:

Served with a Corn Bread Muffin (260 Cal).

DAVE'S SASSY BBQ SALAD (310-450 Cal) 10 CHICKEN CAESAR SALAD (740 Cal) 10 2 FOR YOU 11

Choose 2:

- Dave's Award-Winning Chili (460 Cal)
- Side Salad: Fresh Garden (120-340 Cal) or Caesar (220 Cal)
- Loaded Baked Potato (640 Cal)

SIGNATURE SANDWICHES:

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles.

Try it "Memphis-Style" for just \$.1

TEXAS BEEF BRISKET (600 Cal) 10

GEORGIA CHOPPED PORK (640 Cal) 8.5

BBQ PULLED CHICKEN (630 Cal) 8.5

DOUBLE STACK BURGER* (920-1020 Cal) 11

SIDES 3.5

- Wilbur Beans (210 Cal)
- Sweet Corn (160 Cal)
- Garlic Red-Skin Mashed Potatoes (90 Cal)
- Potato Salad (130 Cal)
- Fresh-Steamed Broccoli (60 Cal)
- · Creamy Coleslaw (120 Cal)
- Famous Fries (370 Cal)
- Collard Greens (120 Cal)
- Dirty Rice (125 Cal)
- Grilled Pineapple Steaks (160 Cal)
- Dave's Cheesy Mac & Cheese (280 Cal)
- Housemade BBQ Chips (410 Cal)
- Loaded Baked Potato (730 Cal) +\$1

LIL' WILBUR



For kids 10 and under. Includes choice of any 1 side (60-640 Cal) or celery with ranch dressing (240 Cal), plus Oreo® cookies (100 Cal) and a kids fountain beverage (0-180 Cal) or milk (190/260 Cal).

HAND-BREADED CHICKEN STRIPS 7 (290 Cal)

COUNTRY-ROASTED OR BBQ CHICKEN 7 (290 Cal)

RIB DINNER (320 Cal) 7

MAC & CHEESE (330 Cal) 6

CHEESEBURGER* (560 Cal) 7

HANDCRAFTED DESSERTS

DAVE'S AWARD-WINNING BREAD PUDDING (1330 Cal) 8

DOWN HOME BANANA PUDDING (1100 Cal) 7

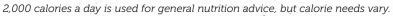
HOT FUDGE BROWNIE 470 Cal) 7

FAMOUS SUNDAE (470 Cal) 6





🜟 Ask your server for a beer draft & wine menu



*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. Savory_06/21

