



SMOKIN' APPS

CHEESE CURDS (1260 Cal) \$11.5

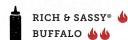
BURNT ENDS (940 Cal) \$12

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

WING BASKET TRADITIONAL \$12 (880-1010 Cal)

DOUBLE WINGER (2040-2080 Cal) \$22

PARTY PLATTER (4830-4890 Cal) \$47





'QUE COMBOS

Includes 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

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







MEAT CHOICES:

GEORGIA CHOPPED PORK (430-790 Cal)

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

ST. LOUIS-STYLE SPARERIBS (320-640 Cal) +\$1

COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)

BURNT ENDS (550-820 Cal) +\$1

SIDES:



WILBUR BEANS (210 Cal)

SWEET CORN (160 Cal)

CREAMY COLESLAW (120 Cal)

FAMOUS FRIES (370 Cal)

DAVE'S CHEESY MAC & CHEESE (280 Cal) +\$0.5

AWARD-WINNING

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

ADD AN EXTRA MEAT (330-680 CAL) FOR \$4



ST. LOUIS-STYLE SPARERIBS

- 4 Bones (640 Cal) \$17
- 6 Bones (960 Cal) \$20
- 9 Bones (1430 Cal) \$24
- The Big Slab (1910 Cal) \$29

LIKE YOURS UN-SAUCED?
GET 'EM NAKED (Minus 60-160 Cal)

FAMOUS FEASTS

ALL-AMERICAN BBQ FEAST® \$69

(8390/8450 Cal)

St. Louis-Style Spareribs, Country-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 (4570/4610 Cal) \$43

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 (2260 Cal) \$20

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

SIGNATURE BURGERS & SANDWICHES ——

Choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles.

Get it Memphis-Style and we'll top your 'Que Sandwich with Creamy Coleslaw. **+\$1**

DAVE'S FAVORITE BURGER* (1100 Cal) \$12.5

Monterey Jack cheese, bacon and our Rich & Sassy® sauce.

DEVIL'S SPIT®* (880 Cal) **\$12.5**

Slathered with Devil's Spit® BBQ sauce and topped with melted pepper-Jack cheese, bacon and spicy Hell-Fire Pickles.

GEORGIA CHOPPED PORK (690 Cal) \$11

Slow-smoked chopped pork topped with Rich & Sassy $^{\circ}$.

BBQ PULLED CHICKEN (640 Cal) \$11.5

Roasted, pulled chicken tossed in Rich & Sassy $^{\!0}$ and topped with melted Monterey Jack cheese.

TEXAS BEEF BRISKET (640 Cal) \$13

Piled high w/ hand-seasoned, hickory-smoked Texas Beef Brisket.

FAMILY TO GO

TRADITIONAL WINGS PARTY PLATTER (4830-4890 Cal) \$47

ST. LOUIS-STYLE SPARERIBS (Big Slab) (1800 Cal) \$24

GEORGIA CHOPPED PORK (LB.) (1380 Cal) \$14

TEXAS BEEF BRISKET (LB.) (1300 Cal) \$20

BBQ PULLED CHICKEN (LB.) (720 Cal) \$16

COUNTRY-ROASTED CHICKEN (Whole) (1300 Cal) \$15

BBQ CHICKEN (Whole) (1410 Cal) \$15

CORN BREAD MUFFINS (1/2 Dozen) (260 Cal Each) \$7

CORN BREAD MUFFINS (1 Dozen) (260 Cal Each) \$13

SIDE DISHES (Pint) (270-770 Cal) **\$5**

SIDE DISHES (Quart) (550-1540 Cal) \$10

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.

**CORP GK 12.6.21