



Smokin' STARTERS

CHEESE CURDS (1260 Cal)
Ellsworth Cooperative Creamery® Cheese Curds, served with our Ranch & Sassy Sauce. **12**



BURNT ENDS (940 Cal)
Served with Famous Fries, jalapeño pickled red onions and spicy Hell-Fire Pickles. **15.50**

SOUTHSIDE RIB TIPS (1540 Cal)
Served with spicy Hell-Fire Pickles and our Southside BBQ sauce. **14**

FRIED PICKLES (860 Cal)
Served with our secret Comeback Sauce. **10**

ONION STRINGS (1510 Cal) **10.75**

HAND-BREADED CHICKEN STRIPS (380 Cal) **9.50**

SMOKED BRISKET EGG ROLLS (1110 Cal)
Crispy egg rolls stuffed with Texas Beef Brisket, cream cheese, sautéed onions, cheddar, and Korean Sweet Heat sauce. **14.50**

SWEETWATER CATFISH FINGERS (720 Cal)
Served with rémoulade sauce. **12.50**

WING BASKET TRADITIONAL (880-1010 Cal) **15**

DOUBLE WINGER (1760-2020 Cal) **26**



- RICH & SASSY® 🔥
- BUFFALO 🔥🔥
- KOREAN SWEET HEAT 🔥🔥🔥
- DEVIL'S SPIT® 🔥🔥🔥
- WILBUR'S REVENGE® 🔥🔥🔥🔥



TRADITIONAL WING BASKET

Salads

DAVE'S SASSY BBQ SALAD (640-820 Cal)
Choose: Georgia Chopped Pork, Texas Beef Brisket (+\$1), or Chicken (BBQ pulled, grilled or crispy). Served with a Corn Bread Muffin (260 Cal). **16.50**

FRESH GARDEN SALAD (120-340 Cal)
Crisp iceberg and romaine lettuce topped with diced tomatoes, cucumbers, shredded cheddar cheese, bacon, and house-made croutons. Served with choice of dressing on the side. **6**



Famous FEASTS

ALL-AMERICAN BBQ FEAST® (8390/8450 Cal)
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 4-6. **84**

FEAST FOR 2 (4570/4610 Cal)
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. **51**



ALL-AMERICAN BBQ FEAST®

Pitmaster FAVES

Served with choice of 2 sides (120-1100 Cal) and a Corn Bread Muffin (260 Cal).

HAND-BREADED CHICKEN STRIPS (720 Cal)
Tossed in Dave's special seasoning. **14**

TEXAS BEEF BRISKET (790 Cal)
Rubbed with Dave's secret spices, then slow-smoked over hickory until it's juicy and tender. **20.50**

GEORGIA CHOPPED PORK (870 Cal)
Smoked for up to 12 hours and chopped to order. **14**

SWEETWATER CATFISH FINGERS (830 Cal)
Lightly breaded with Cajun-seasoned cornmeal and flash-fried, served with rémoulade sauce. **15.50**

TRADITIONAL WINGS (630-750 Cal)
Seasoned and tossed in your choice of sauce. **16.50**

- SMOKED JALAPEÑO CHEDDAR SAUSAGE (1090 Cal)**
Jalapeño Cheddar Sausage, smoked in-house. **15**
- SOUTHSIDE RIB TIPS (720 Cal)**
Memphis-Style, dry-rubbed tips. Served with a side of jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce. **15**
- COUNTRY-ROASTED CHICKEN (650 Cal)**
Specially seasoned ½ chicken, roasted and char-grilled to perfection. **14.50**
- BBQ CHICKEN (700 Cal)**
Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®. **14.50**

'Que COMBOS

Served with choice of 2 sides (120-1100 Cal) and a Corn Bread Muffin (260 Cal).

2 MEAT 22.25

3 MEAT 24.25

Meat Choices

- GEORGIA CHOPPED PORK (430-790 Cal)
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- TRADITIONAL WINGS (640-1190 Cal)
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- SWEETWATER CATFISH FINGERS (500-790 Cal)
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +\$1
- BURNT ENDS (550-820 Cal) +\$1

Side Choices

- GARLIC RED-SKIN MASHED POTATOES (90 Cal)
- CREAMY COLESLAW (120 Cal)
- WILBUR BEANS (210 Cal)
- DAVE'S CHEESY MAC & CHEESE (280 Cal)
- FAMOUS FRIES (370 Cal)
- SWEET CORN (160 Cal)
- FRESH-STEAMED BROCCOLI (60 Cal)
- DOWN HOME BANANA PUDDING (550 Cal)
- SIDE GARDEN SALAD (120-340 Cal) +\$1

Award-Winning RIBS

Served with choice of 2 sides (120-1100 Cal) and a Corn Bread Muffin (260 Cal).

St. Louis-Style Spareribs

- 4 Bones (640 Cal) **20**
- 6 Bones (960 Cal) **24.50**
- 9 Bones (1430 Cal) **29.50**
- The Big Slab (1910 Cal) **34.50**

St. Louis-Style Combos

- ST. LOUIS RIB N' MEAT**
- 1 Meat (820-1270 Cal) **26**
- 2 Meats (1010-1910 Cal) **30**

Baby Back Ribs

- 1/2 Baby (610 Cal) **22**
- Big Baby (1230 Cal) **32**

Baby Back Rib Combos

- BABY & MEAT COMBOS**
- 1 Meat (800-1250 Cal) **26.50**
- 2 Meats (990-1890 Cal) **30.50**

Baby & St. Louis Combo

Half rack of slow smoked Baby Back ribs, half rack of St. Louis-Style ribs (1540 Cal). **35**

Like Yours Un-Sauced?
Get 'Em Naked
(60-160 Cal less)



ST. LOUIS-STYLE SPARERIBS

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



Burgers & SANDWICHES

Served with choice of 1 side (60-550 Cal) and spicy Hell-Fire Pickles (30 Cal).

DAVE'S FAVORITE BURGER* (1100 Cal)

Monterey Jack cheese, bacon and our Rich & Sassy® sauce. **15**

ULTIMATE BURGER* (1240 Cal)

Georgia Chopped Pork, bacon, sharp American cheese and our signature Sweet & Zesty™ sauce. **16.75**

SMOKEHOUSE GRILLED CHEESE (925/1350 Cal)

Melted cheese blend on toasted bread with choice of BBQ Pulled Chicken or Georgia Chopped Pork. **13**

GEORGIA CHOPPED PORK (730 Cal)

Slow-smoked chopped pork topped with Rich & Sassy®. **13**

TEXAS BEEF BRISKET (690 Cal)

Piled high with hand-seasoned, hickory-smoked Texas Beef Brisket. **16**

BBQ PULLED CHICKEN (640 Cal)

Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese. **13.50**

HICKORY CHICKEN SANDWICH (680 Cal)

Grilled chicken with Monterey Jack cheese and bacon. **15**



GEORGIA CHOPPED PORK SANDWICH

IRIS' COMEBACK CHICKEN SANDWICH (620 Cal)

"Famous" Dave's mother's tried-and-true recipe: a hand-breaded crispy chicken breast on a buttery toasted bun with pickles and drizzled with our secret Comeback Sauce. **13.75**

CAJUN CHICKEN SANDWICH (1250 Cal)

Grilled chicken breast with Pepper Jack cheese and fried Onion Strings, topped with rémoulade sauce. **15.50**

★ **TRY IT MEMPHIS-STYLE +\$1**

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



Lil' Wilbur MEALS

For kids 10 and under. Includes choice of any 1 side (60-550 Cal) or **MOTT'S** applesauce (50 Cal), plus Oreo® cookies (100 Cal) and a kids' fountain beverage (0-180 Cal) or milk (190/260 Cal).

HAND-BREADED CHICKEN STRIPS (290 Cal) 7.75

RIB DINNER (320 Cal) 8.75

KRAFT KRAFT MAC & CHEESE 7.75 (330 Cal)

CHEESEBURGER (560 Cal) 7.75

Handcrafted DESSERTS



DAVE'S AWARD-WINNING BREAD PUDDING

DAVE'S AWARD-WINNING BREAD PUDDING (1330 Cal) 9

DOWN HOME BANANA PUDDING 8 (1100 Cal)

DAVE'S DOUBLE CHOCOLATE CUPCAKE (1080 Cal) 9

“MAY YOU ALWAYS BE SURROUNDED by Good Friends & Great BBQ!”

— “FAMOUS” DAVE ANDERSON



★ **SCAN FOR ADDITIONAL NUTRITION INFORMATION**



2,000 calories a day is used for general nutrition advice, but calorie needs vary. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Additional nutritional information available upon request.

Retro East_09.26

Lunch MENU

SERVED 11 AM – 4 PM

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

Platter & Combo Specials:

Served with choice of 1 side (60-550 Cal) and a Corn Bread Muffin (260 Cal).

1 MEAT PLATTER (380-840 Cal) 12

2 MEAT COMBO (570-1680 Cal) 14

3 MEAT COMBO (860-2520 Cal) 16

Meat Choices:

Georgia Chopped Pork

BBQ Chicken

Country-Roasted Chicken

Traditional Wings

Southside Rib Tips

Hand-Breaded Chicken Strips

Sweetwater Catfish Fingers

Smoked Jalapeño Cheddar Sausage

St. Louis-Style Spareribs +\$1

Texas Beef Brisket +\$1

Burnt Ends +\$1

Calories listed in 'Que Combos

Salad:

Served with a Corn Bread Muffin (260 Cal).

DAVE'S SASSY BBQ SALAD (310-450 Cal) 10.50

Signature Sandwiches:

Served with choice of 1 side (60-550 Cal) and spicy Hell-Fire Pickles (30 Cal).

Try it "Memphis-Style" for just \$1 (add 40 Cal).

GEORGIA CHOPPED PORK (640 Cal) 10

BBQ PULLED CHICKEN (630 Cal) 10.50

TEXAS BEEF BRISKET (600 Cal) 12.50



DAVE'S SASSY BBQ SALAD



Join Us For

HAPPY HOUR

Monday-Friday

3pm-6pm

