



Smokin' STARTERS

CHEESE CURDS (1260 Cal) 12



BURNT ENDS (940 Cal) 15

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

SOUTHSIDE RIB TIPS (1540 CAL) 13.50

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

FRIED PICKLES (860 CAL) 10

Served with our secret Comeback Sauce.

SMOKED BRISKET EGG ROLLS (1110 CAL) 14

Crispy egg rolls stuffed with Texas Beef Brisket, cream cheese, sautéed onions, cheddar, and Korean Sweet Heat sauce.

ONION STRINGS (1940 CAL) 10

Lightly breaded and flash-fried, served with rémoulade sauce

HAND-BREADED CHICKEN STRIPS (380 CAL) 9

WING BASKET TRADITIONAL (880-1010 CAL) 14.75

DOUBLE WINGER (1760-2020 CAL) 26



RICH & SASSY® 🔥

KOREAN SWEET HEAT 🔥🔥

BUFFALO 🔥🔥

WILBUR'S REVENGE® 🔥🔥🔥

DEVIL'S SPIT® 🔥🔥🔥

Salads

DAVE'S SASSY BBQ SALAD (640-820 CAL) 16

Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled, grilled or crispy). Served with a Corn Bread Muffin (260 Cal).

FRESH GARDEN SIDE SALAD (120-340 CAL) 6

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

★ Famous FEASTS

ALL-AMERICAN BBQ FEAST® (8390/8450 CAL) 82

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.

FEAST FOR 2 (4570/4610 CAL) 51

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.

'Que COMBOS

Includes 2 sides (120-740 Cal) and a Corn Bread Muffin (260 Cal).

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

2 MEAT 22.25

3 MEAT 24.25

Meat Choices

- GEORGIA CHOPPED PORK (430-790 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +\$1
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal)
- SWEETWATER CATFISH FINGERS (500-790 Cal)
- TRADITIONAL WINGS (640-1170 Cal)

Side Choices

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

Pitmaster FAVORITES

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

HAND-BREADED CHICKEN STRIPS (1100 Cal) 14

Tossed in Dave's special seasoning.

TEXAS BEEF BRISKET 20 (790 Cal)

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

GEORGIA CHOPPED PORK (870 CAL) 14

Smoked for up to 12 hours and chopped to order.

SMOKED JALAPEÑO CHEDDAR SAUSAGE (1190 CAL) 15

Jalapeño Cheddar Sausage, smoked in-house.

TRADITIONAL WINGS 16 (630-750 Cal)

Seasoned and tossed in your choice of sauce.

SOUTHSIDE RIB TIPS 14.50 (1540 Cal)

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

COUNTRY-ROASTED CHICKEN (650 Cal) 14.50

Specialty seasoned ½ chicken, roasted and char-grilled to perfection.

BBQ CHICKEN (700 Cal) 14.50

Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®.

SWEETWATER CATFISH FINGERS (830 Cal) 15

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

Award-Winning RIBS

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) 20
- 6 Bones (960 Cal) 24.50
- 9 Bones (1430 Cal) 28.50
- The Big Slab (1910 Cal) 33.50

St. Louis-Style Combos:

ST. LOUIS RIB N' MEAT

- 1 Meat (820-1270 Cal) 26
- 2 Meat (1010-1920 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
- 2 Meat (990-1890 Cal) 30

BABY & ST. LOUIS COMBO 35 (1540 Cal)

Half rack of slow smoked Baby Back ribs, half rack of St. Louis-Style Ribs

★ Like Yours Un-Sauced? Get 'Em Naked

(60-160 Cal less)

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Burgers & SANDWICHES

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles (30 Cal).

DAVE'S FAVORITE BURGER* (1100 Cal) 15

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

ULTIMATE BURGER* 16.75 (1240 Cal)

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

SMOKEHOUSE GRILLED CHEESE (925/1350 CAL) 13

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

GEORGIA CHOPPED PORK 13 (690 CAL)

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

TEXAS BEEF BRISKET 15.50 (680 Cal)

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

BBQ PULLED CHICKEN 13.50 (640 Cal)

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

HICKORY CHICKEN SANDWICH (680 Cal) 15

Grilled chicken with Monterey Jack cheese and bacon.

IRIS' COMEBACK CHICKEN SANDWICH (620 Cal) 13.75

"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.

CAJUN CHICKEN SANDWICH (1250 Cal) 15

Grilled chicken breast with Pepper Jack cheese and fried Onion Strings, topped with remoulade sauce.

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 (60-370 Cal) and a Corn Bread Muffin (260 Cal). Meat choices listed in 'Que Combos'.

1 MEAT PLATTER 12 (380-840 Cal)

2 MEAT COMBO 13.50 (570-1680 Cal)

3 MEAT COMBO 15.50 (860-2520 Cal)

Salads:

Served with a Corn Bread Muffin (260 Cal).

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

Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled, grilled or crispy).

Signature Sandwiches:

Served with choice of 1 side (60-370 Cal) and spicy Hell-Fire Pickles (30 Cal). Try it "Memphis-Style" for just +\$1 (+40 Cal).

TEXAS BEEF BRISKET 12 (600 Cal)

GEORGIA CHOPPED PORK (640 Cal) 10

BBQ PULLED CHICKEN 10.50 (630 Cal)

Family TO GO

TRADITIONAL WINGS PARTY PLATTER (4830-4890 Cal)	60	COUNTRY-ROASTED CHICKEN (Whole) (1300 Cal)	18.50
ST. LOUIS-STYLE SPARERIBS (Big Slab) (1800 Cal)	30	BBQ CHICKEN (Whole) (1410 Cal)	18.50
BABY BACK RIBS (Big Baby) (1220 Cal)	27	SMOKED JALAPEÑO CHEDDAR SAUSAGE (LB.) (1190 Cal)	17.50
GEORGIA CHOPPED PORK (LB.) (1380 Cal)	17.50	SIDE DISHES (Pint) (270-770 Cal)	7
TEXAS BEEF BRISKET (LB.) (1300 Cal)	27	SIDE DISHES (Quart) (550-1540 Cal)	13
SOUTHSIDE RIB TIPS (LB.) (1450 Cal)	15	CORN BREAD MUFFINS (1/2 Dozen) (260 Cal Each)	9
BBQ PULLED CHICKEN (LB.) (720 Cal)	18.50	CORN BREAD MUFFINS (1 Dozen) (260 Cal Each)	16
		GALLON OF ICED TEA, SWEET TEA OR LEMONADE (0-1440 Cal)	6



Lil' Wilbur MEALS

For kids 10 and under. Includes choice of any 1 side (60-370 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) 7.25

RIB DINNER (320 Cal) 8.25

KRAFT® KRAFT MAC & CHEESE (330 Cal) 7.25

CHEESEBURGER (560 Cal) 7.25

Handcrafted DESSERTS

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

DOWN HOME BANANA PUDDING (1100 Cal) 8

DAVE'S DOUBLE CHOCOLATE CUPCAKE (360 Cal) 9

VIEW LOCATIONS & ORDER ONLINE HERE



SCAN FOR FULL 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.

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