



## SMOKIN' APPS

**CHEESE CURDS (1260 Cal) \$11.5**  
Ellsworth Cooperative Creamery® Cheese  
Curds, served with our Ranch & Sassy Sauce.



**BURNT ENDS (940 Cal) \$14**  
Served with Famous Fries, jalapeño pickled red onions and spicy Hell-Fire Pickles.

**SOUTHSIDE RIB TIPS (1540 Cal) \$12.75**  
Served with spicy Hell-Fire Pickles and our Southside BBQ sauce.

**FRIED PICKLES (860 Cal) \$9.5**  
Served with our secret Comeback Sauce.

**ONION STRINGS (1940 Cal) \$9**  
Lightly breaded and flash-fried, served with remoulade sauce.

**WING BASKET TRADITIONAL (880-1010 Cal) \$14.25**

**DOUBLE WINGER (1760-2020 Cal) \$25**



**RICH & SASSY®**  
BUFFALO



**DEVIL'S SPIT®**



**WILBUR'S REVENGE®**



## SALADS

**DAVE'S SASSY BBQ SALAD (640-820 Cal) \$15**  
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**



## COMBOS

INCLUDES 2 SIDES (120-740 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)
- ST. LOUIS-STYLE SPARERIBS (320-640 Cal) +\$1
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +\$1
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal)

### SIDES:

- WILBUR BEANS (210 Cal)
- SWEET CORN (60 Cal)
- GARLIC READ-SKIN MASHED POTATOES (90 Cal)
- FRESH-STEAMED BROCCOLI (60 Cal)
- CREAMY COLESLAW (120 Cal)
- FAMOUS FRIES (370 Cal)  
Add Comeback Sauce (230 Cal) +\$.5
- DAVE'S CHEESY MAC & CHEESE (280 Cal) +\$.5
- DOWN HOME BANANA PUDDING (550 Cal) +\$.5
- FRESH GARDEN SIDE SALAD (120-340 Cal) +\$1

## FAMOUS FEASTS

**ALL-AMERICAN BBQ FEAST® \$78.5**  
(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) \$49.75**

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.



**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.*

## AWARD-WINNING RIBS

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

### ST. LOUIS-STYLE SPARERIBS:

- 4 Bones (640 Cal) \$19
- 6 Bones (960 Cal) \$23.5
- 9 Bones (1430 Cal) \$27.5
- The Big Slab (1910 Cal) \$32.5

### BABY BACK RIBS:

- 1/2 Baby (610 Cal) \$20
- Big Baby (1230 Cal) \$30

### BABY BACK RIB COMBOS:

**BABY & MEAT COMBOS**

- 1 Meat (800-1250 Cal) \$25
- 2 Meats (990-1890 Cal) \$29

**BABY & ST. LOUIS COMBO (1540 Cal) \$33**

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)**

**Smoked  
Here  
• EVERYDAY •**



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.





## BURGERS & SANDWICHES

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

**DAVE'S FAVORITE BURGER\* (1100 Cal) \$14.5**  
Monterey Jack cheese, bacon and our Rich & Sassy® sauce.

**ULTIMATE BURGER\* (1240 Cal) \$16**  
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.



### TRY IT MEMPHIS-STYLE +\$1

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

**GEORGIA CHOPPED PORK (690 Cal) \$12.75**  
Slow-smoked chopped pork topped with Rich & Sassy®.

**TEXAS BEEF BRISKET (680 Cal) \$15**  
Piled high with hand-seasoned, hickory-smoked Texas Beef Brisket.

**BBQ PULLED CHICKEN (640 Cal) \$13**  
Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese.

**HICKORY CHICKEN SANDWICH (680 Cal) \$14.5**  
Grilled chicken with Monterey Jack cheese and bacon.

**IRIS' COMEBACK CHICKEN SANDWICH \$13.5 (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.

**CAJUN CHICKEN SANDWICH (1250 Cal) \$13**  
Grilled chicken breast with pepper-Jack cheese and fried Onion Strings, topped with rémoulade sauce.

## LIL' WILBUR MEALS

For kids 10 and under. Includes choice of any 1 side (60-640 Cal) or **MOTT'S** (50 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)**

**RIB DINNER (320 Cal) \$7**

****KRAFT**® KRAFT MAC & CHEESE (330 Cal) \$7**

**CHEESEBURGER (560 Cal) \$7**

## Handcrafted DESSERTS

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

**DOWN HOME BANANA PUDDING (1100 Cal) \$7**

**HOT FUDGE BROWNIE (1190 Cal) \$9**

## Signature COCKTAILS \$9.75 EACH

**HANDCRAFTED MARGARITA (370 Cal)**

Classic or fruit margarita. el Jimador Blanco Tequila, triple sec, lime juice and Blue Agave Real Syrup. Seasonal fruit flavors available.

**SMOKIN' ISLAND ICED TEA (250 Cal)**

Smoked and prepared tableside with Stoli Vodka, Cruzan Light Rum, New Amsterdam Gin, triple sec, simple syrup, lemon juice and topped with Pepsi.

**DAVE'S RUM PUNCH (210 Cal)**

Cruzan Spiced Rum, hand shaken with Passion Fruit Real Infused Syrup, pineapple and orange juice, topped with grenadine.

**SPIKED STRAWBERRY LEMONADE (200 Cal)**

Stoli Vodka muddled with strawberries, strawberry puree, mint simple syrup and lemon juice, topped with club soda.

**PIÑA COLADA MOJITO (260 Cal)**

Cruzan Pineapple Rum, Cruzan Coconut Rum, pineapple juice, lime juice, Coco Real Cream of Coconut, mint and club soda.

**DOWN HOME SANGRIA (270 Cal)**

Dark Horse Pinot Noir, St-Germain Elderflower Liqueur, triple sec, Raspberry Real Infused Syrup, Mango Real Infused Syrup, orange juice, and lemon-lime soda topped with berries.

**TITO'S® SOUTHERN MULE (200 Cal)**

Tito's® Vodka, sweet tea syrup, lime juice, mint and Gosling's Ginger Beer.

**BLACK CHERRY SMASH (180 Cal)**

Smoked Jack Daniel's Tennessee Whiskey, Black Cherry Real Infused Syrup, simple syrup, mint, lime and barbecue bitters.

**JAMESON® PEACH TEA (250 Cal)**

Jameson® Irish Whiskey, triple sec, Peach Real Infused Syrup, sweet tea syrup and fresh-brewed iced tea.

**FAMOUS DAVE'S BLOODY MARY (220 Cal)**

New Amsterdam Vodka, Famous Dave's Bloody Mary Mix, Texas Pit BBQ Sauce, lime and olive juice, rimmed with Brisket Rub and topped with a Famous skewer. Want a kick, ask for Devil's Spit®.



## 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).

**1 MEAT PLATTER (380-840 Cal) \$11.5**

**2 MEAT COMBO (570-1680 Cal) \$13**

**3 MEAT COMBO (860-2520 Cal) \$14.5**

Meat choices listed in 'Que Combos.

### SALAD:

Served with a Corn Bread Muffin (260 Cal).

**DAVE'S SASSY BBQ SALAD (310-450 Cal) \$10**

Choose:

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

### SIGNATURE SANDWICHES:

Served with choice of 1 side (60-370 Cal) and spicy Hell-Fire Pickles.

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

**TEXAS BEEF BRISKET (600 Cal) \$11.5**

**GEORGIA CHOPPED PORK (640 Cal) \$9.5**

**BBQ PULLED CHICKEN (630 Cal) \$10**



Join Us For  
**HAPPY HOUR**  
Monday-Friday  
3pm-6pm



Download our App!



★ Ask your server for a beer draft & wine menu

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.

Core BBQ High\_10/23

