

# SMOKIN' APPS

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

#### BURNT ENDS (940 Cal) \$13.75

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) \$9.75

Served with our secret Comeback Sauce.

#### ONION STRINGS (1940 Cal) \$9

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

# WING BASKET TRADITIONAL (880-1010 Cal) \$14.5

DOUBLE WINGER (1760-2020 Cal) \$25



# SALADS

# DAVE'S SASSY BBQ SALAD (640-820 Cal) \$14.75

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



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® \$79 (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) \$49.5

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.



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.

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

# 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) \$18.75
- 6 Bones (960 Cal) \$22.75
- 9 Bones (1430 Cal) \$26.75
- The Big Slab (1910 Cal) \$31.75

# **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.









# BURGERS & SANDWICHES

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

#### DAVE'S FAVORITE BURGER\* (1100 Cal) \$14

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

#### ULTIMATE BURGER\* (1240 Cal) \$15.5

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) \$12.5

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

#### TEXAS BEEF BRISKET (680 Cal) \$14.75

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

#### BBQ PULLED CHICKEN (640 Cal) \$12.75

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

#### HICKORY CHICKEN SANDWICH (680 Cal) \$14

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.

# IL' WILBUR MEALS -

For kids 10 and under. Includes choice of any 1 side (60-640 Cal) or (60-640 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

# Lunch, 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) \$15

Meat choices listed in 'Que Combos

#### SALAD:

Served with a Corn Bread Muffin (260 Cal).

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

- · 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

GEORGIA CHOPPED PORK (640 Cal) \$9.5

BBQ PULLED CHICKEN (630 Cal) \$10

# Signature

# HANDCRAFTED MARGARITA (370 Cal)

Classic or fruit margarita. el Jimador Blanco Tequila, triple sec, lime juice and Blue Agave Reàl 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 Reàl 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 Reàl Cream of Coconut, mint and club soda.



🛊 Ask your server for a beer draft & wine menu

# DOWN HOME SANGRIA (270 Cal)

Dark Horse Pinot Noir, St-Germain Elderflower Liqueur, triple sec, Raspberry Reàl Infused Syrup, Mango Reàl Infused Syrup, orange juice, and lemonlime 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 Reàl Infused Syrup, simple syrup, mint, lime and barbecue bitters.

# JAMESON® PEACH TEA (250 Cal)

Jameson® Irish Whiskey, triple sec, Peach Reàl 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®.





