



Smokin' STARTERS

Wing Basket Traditional or Boneless Wings (850-1130 Cal.) 15

Seasoned and tossed in your choice of sauce.



SAUCE OPTIONS

Mild-Memphis Dry Rub
Mild-Garlic Parmesan
Mild-Rich and Sassy
Medium-Buffalo
Hot-Devil's Spit
Hot-Pineapple Rage
Extra Hot-Wilburs Revenge

Burnt Ends (920 Cal.) 16

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce. Served with Onion Strings, jalapeño pickled red onions and spicy Hell-Fire Pickles

Chili Cheese Fries (850 Cal.) 13

Famous Fries covered with Dave's Award-Winning Chili, melted cheddar cheese and jalapeños.

Southside Rib Tips (1540 Cal.) 15

Memphis-Style, dry-rubbed Rib Tips, jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce.

Cheese Curds (1260 Cal.) 12

Cheese Curds with Dave's Ranch & Sassy Sauce.

Dave's Sampler Platter (2550-3200 Cal.) 27

Southside Rib Tips, Chicken Tenders, Sweetwater Catfish Fingers, Onion Strings and Traditional or Boneless Wings tossed in your choice of sauce.

Smoked Salmon Spread (780 Cal.) 14

House smoked salmon with Dave's own spread recipe. Served with a grilled seasoned pita bread.

Fried Pickles (1160 Cal.) 12

Dill pickle chips fried until golden brown, served with Dave's homemade sauce.

Onion Strings (1940 Cal.) 12

Lightly breaded and flash-fried, served with rémoulade sauce

Sweetwater Catfish Fingers (760 Cal.) 14

Served with rémoulade sauce.

Chicken Strips (380 Cal.) 14

Traditional style chicken strips fried until golden brown.

BBQ Nachos (1290-1410 Cal.) 16

Tortilla chips topped with cheddar cheese sauce, jalapeño, lettuce, tomatoes, sour cream, Rich & Sassy, Dave's Award-Winning Chili and your choice of Texas Beef Brisket, Georgia Chopped Pork or BBQ Pulled Chicken.

Famous FEASTS

All-American BBQ Feast® (7480/7520 Cal.) 90

A full slab of St. Louis-Style Spareribs, a whole Country-Roasted Chicken, choice of Texas Beef Brisket or Georgia Chopped Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins.

Served family-style for 4-6 people.

Feast For 2 (4170-4200 Cal.) 55

Generous helpings of 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.

Served family-style for 2-3 people.

Founder's Feast (2260/2330 Cal.) 32

Georgia Chopped Pork, ¼ Country-Roasted or BBQ Chicken, 3 St. Louis-Style Spareribs, Sweet Corn, Wilbur Beans, Creamy Coleslaw, Famous Fries and a Corn Bread Muffin.



ALL-AMERICAN
BBQ FEAST

Why are 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.

'Que COMBOS

Served with choice of 2 sides (70-700 Cal.) and a Corn Bread Muffin (260 Cal.).

2 MEATS - 23

3 MEATS - 27

Meat Choices

Choose any different meats from below:

Country-Roasted Chicken | Chicken Strips
Georgia Chopped Pork | Southside Rib Tips
Sweetwater Catfish Fingers | BBQ Chicken |
Traditional or Boneless Wings | Jalapeno Cheddar Sausage

★ Texas Beef Brisket - Add 2 / Burnt Ends - Add 3

St. Louis Rib-N-Meat(960-1750Cal.) 26

4 bones of St. Louis-Style Spareribs and choice of 1 meat selection.

Baby Back-N-Meat (920-1730 Cal.) 29

A ½ slab of baby backs and choice of 1 meat selection.

Burnt Ends-N-Ribs (1280Cal.) 28

Burnt Ends paired with 4 bones of St. Louis Style Ribs



Award-Winning RIBS

4 Bones (630 Cal.)

20

6 Bones (980 Cal.)

25

9 Bones (1410 Cal.)

32

12 Bones (1880 Cal.)

36

St. Louis-Style Spareribs

Hand-rubbed with Dave's secret blend of spices and pit-smoked for 3 - 4 hours over a smoldering hickory fire. Then slathered with Rich & Sassy over an open flame to seal in the Famous flavor with a crispy, caramelized coating.



ST. LOUIS-STYLE SPARERIBS

½ Baby (590/610Cal.)

25

BIG Baby (1190/1230Cal.)

36

St. Louis-N-Baby (1190/1230Cal.) 36

Two slow-smoked options: Original style - Dave's own rib rub and Sweet & Zesty sauce or Memphis-Style - rubbed with a secret recipe of herbs and spices, hit with a vinegar mop and served naked.

Create your own full slab . Pair any 2 of the following:

★ 6 Bones St. Louis-Style Spareribs (930Cal.)

★ 1/2 slab Original Baby Backs (610 Cal.)

★ 1/2 slab Memphis-Style Baby Backs (590 Cal.)



An 18% gratuity will be added to parties of 8 or more ★

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.

Burgers & SANDWICHES

Served with choice of 1 side (70-350Cal.)

Signature Burgers/Chicken

Served with lettuce, tomato, and Hell-Fire Pickles

Dave's Favorite (850 Cal.) 17

Slathered with Rich & Sassy and topped with melted Monterey Jack cheese and bacon.

Devil's Spit (880 Cal.) 17

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

Ultimate (1020 Cal.) 18

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



True Bleu Burger (850 Cal.) 17

Smothered in Dave's homemade Bleu Cheese dressing and topped with bacon and red onion.

Jacked N' Stacked (880 Cal.) 17

Melted jack cheese and piled high with onion strings and rémoulade sauce.

Classic Cheeseburger (1020 Cal.) 16

Signature burger grilled and topped with your choice of American, Cheddar, Jack, or Pepperjack.

Cali Burger (1250 Cal.) 15

Lettuce, tomato, hellfire pickles and red onion.

Cajun Chicken (1250 Cal.) 17

Grilled, Cajun-seasoned chicken topped with Pepper-Jack cheese, fried Onion Strings & rémoulade sauce.

Hickory Chicken (680 Cal.) 17

Marinated, grilled chicken breast topped with Monterey Jack cheese and bacon.

Grilled Chicken (430 Cal.) 14

Marinated, grilled chicken breast grilled to perfection.

Signature Sandwiches

Served with Hell-Fire Pickles

Georgia Chopped Pork (690 Cal.) 15

Slow-smoked chopped pork topped with Rich & Sassy

BBQ Pulled Chicken (640 Cal.) 15

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

Texas Beef Brisket (640 Cal.) 17

Hand-seasoned, hickory-smoked Texas Beef Brisket.

The Manhandler (780/790 Cal.) 17

Choice of Texas Beef Brisket or Georgia Chopped Pork piled high with Jalapeno Cheddar sausage and topped with spicy Hell-Fire Pickles.

Try it "Memphis Style" 1

We'll top your sandwich with our Creamy Coleslaw for a classic Southern BBQ flavor.



SIDE DISHES 4

Wilbur Beans (180 Cal.) | Potato Salad (130 Cal.)
Garlic Red-Skin Mashed Potatoes (100 Cal.)
Firecracker Green Beans (95 Cal.)
Sweet Corn (130 Cal.)
Fresh Steamed Broccoli (70 Cal.)
Grilled Pineapple (90 Cal.)
Famous Fries (350 Cal.) | BBQ Chips (240 Cal.)
Creamy Coleslaw (200 Cal.)

SUB PREMIUM SIDES

Loaded Baked Potato (730 Cal.) Add 2
Side Salad (320 Cal.) Add 2
Side Caesar Salad (320 Cal.) Add 2
Dave's Award Winning Chili (490 Cal.) Add 2
Chicken Wild Rice Soup (380 Cal.) Add 2
Dave's Cheesy Mac & Cheese (150 Cal.) Add 1 🍷
ADD CORNBREAD MUFFINS
1 for 2 | 3 for 5 | 6 for 10
12 for 17

Pitmaster FAVES

Served with choice of 2 sides (120-740Cal) and a Corn Bread Muffin(260Cal).

Georgia Chopped Pork (870 Cal.) 19

Smoked for up to 12 hours and chopped to order.

Texas Beef Brisket (790 Cal.) 22

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

Jalapeno Cheddar Sausage (700 Cal.) 19 🍷

House smoked sausage filled with cheddar and jalapeno for an extra kick.

Country-Roasted Chicken (650 Cal.) 19

Seasoned ½ chicken, roasted & char-grilled to perfection.

BBQ Chicken (700 Cal.) 19

Seasoned ½ chicken, flame-kissed and slatered with Rich & Sassy.

Southside Rib Tips (1450 Cal.) 20

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

Chicken Strips (720 Cal.) 19

Traditional Chicken Strips fried to order.

Traditional or Boneless Wings (630-750 Cal.) 20

Seasoned and tossed in your choice of sauce.

Burnt Ends (920 Cal.) 26

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce. Served with jalapeño pickled red onions and spicy Hell-Fire Pickles

Cedar Plank Salmon (220 Cal.) 20

Grilled, glazed & caramelized on a smoldering cedar plank. served with rémoulade sauce.

Sweetwater Catfish Fingers (830 Cal.) 20

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



Stuffed Baked Potatoes

Served with choice of 1 side (70-350 Cal.) and a Corn Bread Muffin (260 Cal.).

Broccoli & Cheese (760 Cal.) 13

Tender fresh broccoli, cheddar cheese sauce, bacon, sour cream and whipped butter.

BBQ (790-860 Cal.) 15

Choose from: Georgia Chopped Pork, BBQ Pulled Chicken or Texas Beef Brisket with cheddar cheese, bacon, sour cream and whipped butter.



DAVE'S AWARD-WINNING BREAD PUDDING

Handcrafted DESSERTS

Dave's Award-Winning Bread Pudding (1390 Cal.) 10
French Silk Pie (580 Cal.) 6
Pecan Pie (630 Cal.) 6
Apple Pie (430 Cal.) 5
Lemon Supreme Pie (660 Cal.) 6



★ An 18% gratuity will be added to parties of 8 or more ★

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.