

# Smokin' STARTERS

WING BASKET TRADITIONAL (880-1010 Cal) 16.5

DOUBLE WINGER (1760-2020 Cal) 32



RICH & SASSY®  
BUFFALO  
DEVIL'S SPIT®

KOREAN SWEET HEAT  
PINEAPPLE RAGE  
WILBUR'S REVENGE

BURNT ENDS (940 Cal) 14

Served with Onion Strings, jalapeño pickled red onions and spicy Hell-Fire Pickles.

SOUTHSIDE RIB TIPS (1540 Cal) 13.5

Served with spicy Hell-Fire Pickles and our Southside BBQ sauce.  
Center Cut Upgrade +3

HAND-BREADED CHICKEN STRIPS 12 (380 Cal)

Get Sauced & Tossed +1

SOUTHERN FRIED SHRIMP (1150 Cal) 14

Crispy hand-breaded shrimp served with cocktail sauce.

ONION STRINGS (1240 Cal) 9.5

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

SWEETWATER CATFISH FINGERS 12.5 (760 Cal)

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

SMOKED BRISKET EGG ROLLS 15 (1110 Cal)

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

# Salads & MORE

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).

CHICKEN CAESAR SALAD (740 Cal) 15

Served with a Corn Bread Muffin (260 Cal).

SALMON CAESAR SALAD\* (890 Cal) 17.5

Served with a Corn Bread Muffin (260 Cal).

SIDE SALAD 7

Fresh Garden (320-700 Cal) or Caesar (220 Cal).

BOWL OF CHILI (490 Cal) 7

Scratch-made with hot link sausage, hamburger, chili beans, onions, chipotle peppers, signature spices and a touch of Rich & Sassy® BBQ sauce.

CHILI WITH SIDE SALAD (780-1190 Cal) 12.5

Fresh Garden or Caesar Salad. Served with a Corn Bread Muffin (260 Cal).

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

— “FAMOUS” DAVE ANDERSON



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

# 'Que COMBOS

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

2 MEATS 23.5 (2 DIFFERENT MEATS, EXCLUDES RIBS)

ST. LOUIS RIB & MEAT 25.5 (820-1270 Cal)

BABY BACK RIBS & MEAT 26.5 (800-1250 Cal)

## Meat Choices

HAND-BREADED CHICKEN STRIPS (230-310 Cal)

SMOKED JALAPEÑO CHEDDAR SAUSAGE (550 Cal)

SWEETWATER CATFISH FINGERS (380-510 Cal)

TRADITIONAL WINGS (440-510 Cal) +2

IRIS' DOWN HOME FRIED CHICKEN (460 Cal)

GEORGIA CHOPPED PORK (400-530 Cal)

SOUTHSIDE RIB TIPS (860-1280 Cal)

BURNT ENDS (640 Cal) +3

TEXAS BEEF BRISKET (340-460 Cal) +2  
COUNTRY-ROASTED OR BBQ CHICKEN (330-350 Cal)

BBQ PULLED CHICKEN (135-180 Cal)

## Side Choices

CREAMY COLESLAW (120 Cal)

DAVE'S CHEESY MAC & CHEESE (280 Cal)

COLLARD GREENS (160 Cal)

SWEET CORN (60 Cal)

GRILLED PINEAPPLE STEAKS (160 Cal)

FAMOUS FRIES (370 Cal)

WILBUR BEANS (210 Cal)

GARLIC RED-SKIN MASHED POTATOES (90 Cal)

FRESH-STEAMED BROCCOLI (60 Cal)

DAVE'S AWARD-WINNING CHILI +4 (490 Cal)

SIDE SALAD +4

Choose: Fresh Garden (320-700 Cal) or Caesar (220 Cal).

# Famous FEASTS

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

St. Louis-Style Spareribs, Country-Roasted or Fried Chicken, choice of Texas Beef Brisket, Georgia Chopped Pork or Jalapeño Cheddar Sausage, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 4-6. No Substitutions.  
All White Meat Chicken +6  
All Dark Meat Chicken +3

FEAST FOR 2 (4570/4610 Cal) 50

St. Louis-Style Spareribs, Country-Roasted or Fried Chicken, choice of Texas Beef Brisket, Georgia Chopped Pork or Jalapeño Cheddar Sausage, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 2-3. No Substitutions.  
All White Meat Chicken +3  
All Dark Meat Chicken +1.5

IRIS' DOWN HOME FRIED CHICKEN FEAST (2550-3770 Cal) 30

8 pieces of Famously Fried Chicken and choice of 4 side dishes. No Substitutions.  
All White Meat Chicken +6  
All Dark Meat Chicken +3

SOUTHSIDE RIB TIPS 'TIL PAYDAY 49 (9240 Cal)

5 pounds of Rib Tips and 2 pounds of Famous Fries. Serves 4-6 People. No Substitutions.  
Center Cut Upgrade +10



ALL-AMERICAN BBQ FEAST®

ASK ABOUT OUR BUILD YOUR OWN FEAST!

# Award-Winning RIBS

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

## St. Louis-Style Spareribs

4 BONES (640 Cal) 20

6 BONES (960 Cal) 24

Center Cut Upgrade +3

THE BIG SLAB (1910 Cal) 32

Center Cut Upgrade +6

## Baby Back Ribs

1/2 BABY (610 Cal) 24

BIG BABY (1230 Cal) 32

## Rib & Rib

BABY & ST. LOUIS (1540 Cal) 32

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)



ST. LOUIS-STYLE SPARERIBS

# Pitmaster FAVES

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

HAND-BREADED CHICKEN STRIPS 17 (720 Cal)

Get Sauced & Tossed +1

TEXAS BEEF BRISKET (790 Cal) 20

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

GEORGIA CHOPPED PORK 17 (870 Cal)

Smoked for up to 12 hours and chopped to order.

SMOKED JALAPEÑO CHEDDAR SAUSAGE (1090 Cal) 18

Jalapeño Cheddar Sausage, smoked in-house.

BURNT ENDS (1270 Cal) 25

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty®.

CEDAR PLANK SALMON\* (220 Cal) 20

Grilled, glazed and caramelized on a smoldering cedar plank.

BBQ PULLED CHICKEN (690 Cal) 18

Roasted BBQ Pulled Chicken tossed in Rich & Sassy®.

SOUTHSIDE RIB TIPS (1540 Cal) 17

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

Center Cut Upgrade +3

COUNTRY-ROASTED CHICKEN 18 (650 Cal)

Specially seasoned ½ chicken, roasted and char-grilled to perfection.  
All White Meat +1.5. All Dark Meat +1

BBQ CHICKEN (700 Cal) 18

Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®.  
All White Meat +1.5. All Dark Meat +1

SWEETWATER CATFISH FINGERS 17 (830 Cal)

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

IRIS' DOWN HOME FRIED CHICKEN (920 Cal) 18

4 pieces of Famously Fried Chicken.  
All White Meat +1.5. All Dark Meat +1

SOUTHERN FRIED SHRIMP (1150 Cal) 18

Crispy hand-breaded shrimp served with cocktail sauce.

TRADITIONAL WINGS 23.5 (880-1010 Cal)

Dave's Chicken Wings specially seasoned and tossed in your choice of sauce.



GEORGIA CHOPPED PORK

# Burgers & SANDWICHES

Served with choice of 1 side (60-370 Cal) and spicy Hell-Fire Pickles (30 Cal).

## DAVE'S FAVORITE BURGER\* 13.5 (1100 Cal)

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

## ULTIMATE BURGER\* (1240 Cal) 14.5

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

## DEVIL'S SPIT BURGER\* (880 Cal) 13.5

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

## GEORGIA CHOPPED PORK (690 Cal) 12

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

## TEXAS BEEF BRISKET (680 Cal) 14.5

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 14 (680 Cal)

Grilled Chicken Breast with Monterey Jack cheese and bacon.

## CAJUN CHICKEN SANDWICH 14 (1250 Cal)

Grilled Chicken Breast with Pepper-Jack cheese and fried Onion Strings, topped with rémoulade sauce.

## BURNT ENDS (700 Cal) 15

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce.

## Build Your Own

### BURGER\* (670 Cal) 12.5

### HAND-BREADED CHICKEN BREAST (490 Cal) 12.5

### GRILLED CHICKEN BREAST (380 Cal) 12.5

Free Adds:

Lettuce (0 Cal), Red Onion (5 Cal), Tomato (5 Cal), Spicy Hell-Fire Pickles (25 Cal), Jalapeño (0 Cal)

+5 Each:

American Cheese (130 Cal), Pepper-Jack Cheese (180 Cal), Monterey Jack Cheese (180 Cal)

+1 Each:

Memphis-Style (40 Cal), Bacon (160 Cal), Dave's Cheesy Mac & Cheese (50 Cal), Onion Strings (410 Cal)

+2 Each:

Texas Beef Brisket (130 Cal), Grilled Pineapple (160 Cal), Georgia Chopped Pork (170 Cal)

## Lunch MENU

### 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) 12

### 2 MEAT COMBO (570-1680 Cal) 14 Choose 2 Different Meats.

Meat Choices: Georgia Chopped Pork, Southside Rib Tips, Traditional Wings (+2), Texas Beef Brisket (+1), Country-Roasted or BBQ Chicken, Hand-Breaded Chicken Strips, Smoked Jalapeño Cheddar Sausage, Sweetwater Catfish Fingers, BBQ Pulled Chicken, St. Louis-Style Spareribs, Iris' Down Home Fried Chicken (Calories listed in 'Que Combos)

## Salads & More:

Served with a Corn Bread Muffin (260 Cal).

### DAVE'S SASSY BBQ SALAD 10

(310-450 Cal)

### CHICKEN CAESAR SALAD (440 Cal) 10

### CHILI WITH SIDE SALAD 12.5

(780-1190 Cal)

Fresh Garden or Caesar Salad and a bowl of Dave's Award-Winning Chili.

## Signature Sandwiches:

Served with choice of 1 side (60-370 Cal) and spicy Hell-Fire Pickles (30 Cal).

### DOUBLE STACK CHEESEBURGER\* 11

(760 Cal)

### DOUBLE STACK DAVE'S BURGER\* 12

(890 Cal)

### TEXAS BEEF BRISKET (680 Cal) 12.5

### GEORGIA CHOPPED PORK (690 Cal) 10

### BBQ PULLED CHICKEN (640 Cal) 11

# À La Carte

## SIDES (60-370) 3

Creamy Coleslaw, Famous Fries, Fresh-Steamed Broccoli, Wilbur Beans, Collard Greens, Sweet Corn, Garlic Red-Skin Mashed Potatoes, Grilled Pineapple Steaks, Dave's Cheesy Mac & Cheese 🥗



## Lil' Wilbur MEALS

For kids 10 and under. Includes choice of any 1 side (60-370 Cal), plus Oreo® cookies (100 Cal) and a kids fountain beverage (0-180 Cal) or milk (190/260 Cal).

### CHEESEBURGER (560 Cal) 8

### BURGER (370 Cal) 8

### COUNTRY-ROASTED CHICKEN (330 Cal) 8

### GEORGIA CHOPPED PORK SANDWICH 8 (390 Cal)

### RIB DINNER (320 Cal) 8

### BBQ CHICKEN (360 Cal) 8

### HAND-BREADED CHICKEN STRIPS 8

(290 Cal)

### KRAFT MAC & CHEESE (330 Cal) 8

## Family TO GO

### TRADITIONAL WINGS PARTY PLATTER (4830-4890 Cal) 80

### ST. LOUIS-STYLE SPARERIBS (Big Slab) (1910 Cal) 31

### GEORGIA CHOPPED PORK (LB.) 18.5 (1380 Cal)

### TEXAS BEEF BRISKET (LB.) 29 (1300 Cal)

### SOUTHSIDE RIB TIPS (LB.) 13.5 (1540 Cal)

### BBQ PULLED CHICKEN (LB.) 22 (720 Cal)

### BURNT ENDS (LB.) (1270 Cal) 30

### COUNTRY-ROASTED CHICKEN (Whole) (1300 Cal) 20

### BBQ CHICKEN (Whole) (1410 Cal) 20

### IRIS' DOWN HOME FRIED CHICKEN (Whole) (1840 Cal) 20

### SMOKED JALAPEÑO CHEDDAR SAUSAGE (LB.) (1640 Cal) 18

### SIDE DISHES (Pint) (270-770 Cal) 9

### SIDE DISHES (Quart) (550-1540 Cal) 14

### CORN BREAD MUFFINS (½ Dozen) 9 (260 Cal Each)

### CORN BREAD MUFFINS (1 Dozen) 15 (260 Cal Each)

### SANDWICH BUNS (½ Dozen) 7 (180 Cal Each)

### SANDWICH BUNS (1 Dozen) 10 (180 Cal Each)

### GALLON OF ICED TEA, SWEET TEA OR LEMONADE (0-1440 Cal) 7

## Handcrafted DESSERTS

### DAVE'S AWARD-WINNING BREAD PUDDING (1390 Cal) 8

Melt-in-your-mouth, scratch-made bread pudding and pecan praline sauce, served with vanilla ice cream.

### PECAN PIE (1250 Cal) 8

Dave's Pecan Pie is better than Mom's. Enjoy a hearty slice served with ice cream.

### DOWN HOME BANANA PUDDING 7.5 (470 Cal)

Rich and creamy handmade banana pudding.

### BAKERS SQUARE FRENCH SILK PIE SLICE (630 Cal) 6.5

### WHOLE (3780 Cal) 20



Order Online  
FAMOUSDAVES.COM/MENU

Download our App  
FAMOUSDAVES.COM/REWARDS

We Cater  
FAMOUSDAVES.COM/CATERING

VIEW LOCATIONS & ORDER ONLINE HERE



# To Go



Order Online at FAMOUSDAVES.COM

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. BR COMMONWEALTH 2-6.25