

BAR-B-QUE & FARMHOUSE

EST. 1994



SMOKIN' STARTERS

TRADITIONAL OR BONELESS WINGS
1/2 lb. (610-860 Cal) **7** | 1 lb. (970-1460) **12**

RICH & SASSY* 🔥 **DEVIL'S SPIT*** 🔥🔥🔥
BUFFALO 🔥🔥 **WILBUR'S REVENGE*** 🔥🔥🔥

FARMHOUSE PLATTER (3420-3640 Cal) **16**
Wings, Cheese Curds, Onion Strings, Fried Pickles

CHEESE CURDS (1260 Cal) **10**

BURNT ENDS (940 Cal) **11**

DEVILED EGGS (490 Cal) **7**

FRIED GREEN TOMATOES (1080 Cal) **8**

STACK OF SLIDERS (1120/1170 Cal) **10**
Choose Beef or Chicken. Served with Famous Fries.

FRIED PICKLES (860 Cal) **6**

GRILLED SHRIMP SKEWERS (220 Cal) **10**

ONION STRINGS (1510 Cal) **8**

SALADS & PASTA

Served with a Corn Bread Muffin (260 Cal).

MEAT CHOICE

Chicken (110/290 Cal) **+\$2** | Steak (350 Cal) **+\$2**
Shrimp (150 Cal) **+\$2** | BBQ (240-360 Cal) **+\$2**

DAVE'S SASSY BBQ SALAD (510/600 Cal) **12**
Bacon, cheddar cheese, tomatoes & shoestring potatoes.
Honey BBQ or Smokey Bacon Bleu Cheese dressing.

CAESAR SALAD (470 Cal) **12**

ALFREDO PASTA (760 Cal) **12**
Cavatappi noodles and cherry tomatoes.

EARLY DINERS

11AM - 4PM

BBQ SANDWICH **7**

Choose 1 side (60-640 Cal)

- Georgia Chopped Pork (730 Cal)
- BBQ Pulled Chicken (790 Cal)
- Texas Beef Brisket (690 Cal) **+\$2**

DAVE'S SASSY BBQ SALAD **8**

(330-440 Cal) Served with a Muffin (260 Cal)

TWO FOR YOU **8**

Served with a Muffin (260 Cal)

Choose 2 from below:

- Dave's Award-Winning Chili (460 Cal)
- Fresh Garden Salad (340-560 Cal)
- Loaded Baked Potato (640 Cal)

GRILLED CHICKEN BREAST (110 Cal) **9**

Choose 1 side (60-640 Cal) + a Muffin (260 Cal)

DOUBLE STACK CHEESEBURGER* **10**

(920-1020 Cal) Choose 1 side (60-640 Cal)

SKIRT STEAK (180 Cal) **12**

Choose 1 side (60-640 Cal) + a Muffin (260 Cal)

1 MEAT PLATTER (70-840 Cal) **10**

Choose 1 side (60-640 Cal) + a Muffin (260 Cal)

2 MEAT COMBO (150-1680 Cal) **11**

Choose 1 side (60-640 Cal) + a Muffin (260 Cal)

AWARD-WINNING RIBS

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

ST. LOUIS-STYLE SPARERIBS

6 Bones (960 Cal) **19**

9 Bones (1430 Cal) **24**

Full Slab (1910 Cal) **28**



BABY BACK RIBS

1/2 Baby - Original/Memphis (560/620 Cal) **20**

Big Baby - Original/Memphis (1120/1230 Cal) **28**

ADD OUR FAMOUS RIBS TO ANY ITEM
FOR \$2/BONE! (160 CAL/BONE)

The MEATS



Includes 2 sides (120-1280 Cal) and a
Corn Bread Muffin (260 Cal)



GEORGIA CHOPPED PORK (430-790 Cal)

TEXAS BEEF BRISKET (400-740 Cal) **+\$1**

ST. LOUIS-STYLE SPARERIBS (3 Bones) **+\$1**
(480 Cal)

SOUTHSIDE RIB TIPS (640-1190 Cal)

BURNT ENDS (480 Cal)

HAND-BREADED CHICKEN STRIPS (190-480 Cal)

BBQ PULLED CHICKEN (350-580 Cal)

COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)

JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal)

SWEETWATER CATFISH FINGERS (500-790 Cal)

SHRIMP SKEWER (70-150 Cal)

The FARMHOUSE

Served with Garlic Red-Skin Mashed Potatoes,
Steamed Broccoli and a Corn Bread Muffin.

SKIRT STEAK (1060 Cal) **18**
Served on a bed of Onion Strings

COUNTRY FRIED PORK CHOP (860 Cal) **17**

GRILLED CHICKEN BREAST (640 Cal) **15**

CEDAR PLANK SALMON (830 Cal) **18**

Combos:

SKIRT STEAK & SHRIMP
(1020 Cal) **20**

SKIRT STEAK & CHICKEN
(990 Cal) **20**

SKIRT STEAK & RIBS
(1350 Cal) **20**

CHICKEN & SHRIMP
(670 Cal) **20**

FAMOUS FEASTS



ALL-AMERICAN BBQ FEAST*

(8060/8110 Cal) **75**

St. Louis-Style Spareribs, County-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) **45**

St. Louis-Style Spareribs, County-Roasted Chicken,
choice of Brisket or Pork, Creamy Coleslaw,
Famous Fries, Wilbur Beans, Sweet Corn and Corn
Bread Muffins. Serves 2-3 people.

FARMHOUSE FEAST (4130/7140 Cal)

Serves 2-3 people **45** | Serves 4-6 people **75**

Skirt Steak, Country-Roasted Chicken, Country
Fried Pork Chop, Creamy Coleslaw, Famous Fries,
Wilbur Beans, Sweet Corn and Corn Bread Muffins.

SIDE DISHES \$3 EACH

- Corn Bread Muffin (260 Cal each)
- Wilbur Beans (210 Cal)
- Corn on the Cob (80 Cal)
- Garlic Red-Skin Mashed Potatoes (140 Cal)
- Potato Salad (130 Cal)
- Fresh Steamed Broccoli (60 Cal)
- Creamy Coleslaw (120 Cal)
- Watermelon (70 Cal) **NEW**

- Famous Fries (370 Cal)
- Add Comeback Sauce (230 Cal) **+\$0.50**
- Dave's Cheesy Mac & Cheese (280 Cal) **+\$0.50**
- Brussels Sprouts (160 Cal) **+\$0.50**
- Peach Cobbler (560 Cal) **NEW** **+\$0.50**
- Sweet Potato Soufflé (350 Cal) **+\$0.50**
- Loaded Baked Potato (640 Cal) **+\$1**
- Fresh Garden Side Salad (340-560 Cal) **+\$1**
- Dave's Award-Winning Chili (460 Cal) **+\$1**

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.

BUILD YOUR OWN

SANDWICHES & BURGERS

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

1. CHOOSE:



BURGER* (670 Cal) 10



GRILLED CHICKEN BREAST (380 Cal) 10

HAND-BREADED CRISPY CHICKEN (490 Cal) 10



BEYOND MEAT BURGER (540 Cal) 11



BBQ

PILE ON THE MEAT FOR +\$2
(140-200 Cal)

• Georgia Chopped Pork (730 Cal) 10

• BBQ Pulled Chicken (580 Cal) 10

• Texas Beef Brisket (690 Cal) 11

2. CHOOSE ADD-ONS:

FREE ADDS:

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

+\$0.50 EACH:

- Cheese: American (130 Cal), Monterey Jack (210 Cal), Shredded Cheddar (230 Cal), Pepper-Jack (180 Cal)

+\$1 EACH:

- Memphis-Style (40 Cal), Bacon (160 Cal), Onion Strings (410 Cal), Dave's Cheesy Mac & Cheese (60 Cal) 🍷, Candied Bacon (260 Cal)

+\$2 EACH:

- Texas Beef Brisket (160 Cal), Georgia Chopped Pork (170 Cal), Hot Link Sausage (590 Cal)



Famous DAILY DEALS

Dine-In Only | All Day
With the purchase of any beverage

BURGER MONDAYS – \$3

Build-Your-Own Burgers starting at \$3.
Toppings \$.50 each

HALF RACK HUMP DAY – \$12

1/2 Baby Back Ribs with choice of 1 side
and a Corn Bread Muffin.
Upgrade to a Full Rack for +\$5

FEAST FOR 2-SDAY – \$30

St. Louis-Style Spareribs, County-Roasted Chicken,
choice of Brisket or Pork, Creamy Coleslaw,
Famous Fries, Wilbur Beans, Sweet Corn and Corn
Bread Muffins. Serves 2-3 people.

COMEBACK THURSDAY – \$5

Iris' Comeback Chicken Sandwich

Lil' WILBUR MEALS



For kids 10 and under. Includes choice of any 1 side
(60-640 Cal) or celery with ranch dressing (240 Cal),
plus Oreo® cookies (100 Cal) and a kids fountain
beverage (0-180 Cal.) or milk (190/260 Cal).

HAND-BREADED CRISPY CHICKEN TENDERS (290 Cal) 6

RIB DINNER (320 Cal) 6

MACARONI & CHEESE (330 Cal) 6

CHEESEBURGER* (560 Cal) 6

HANDCRAFTED DESSERTS

DAVE'S AWARD-WINNING BREAD PUDDING (1330 Cal) 7
Served with vanilla ice cream.

DOWN HOME BANANA PUDDING (1100 Cal) 7

NEW PEACH COBBLER (1100 Cal) 6

CHOCOLATE COOKIES & CREAM CAKE (1060 Cal) 9

Add a scoop of vanilla ice cream (90 Cal) +\$1

NY CHEESECAKE (910 Cal) 9

LEMON CREAM CAKE (1100 Cal) 10

APPLE CRISP (520 Cal) 6

Served with vanilla ice cream.



FAMOUS BEVERAGES

DAVE'S SODA* (140 Cal) 3
A non-alcoholic craft fruit soda in a seasonal
flavor of choice with fresh squeezed lemon and
lime juice. Try a different flavor with every refill.
Refills just \$1.
*Available with any Lil' Wilbur Meal.

FRESH-BREWED ICED TEA 3
(Unsweetened or Sweet 0/130 Cal)

HAND-SHAKEN LEMONADE (270 Cal) 3

FOUNTAIN DRINKS (0-330 Cal) 3
Pepsi, Diet Pepsi, Mountain Dew, Mist Twst,
Dr Pepper, or Mug Root Beer.

RED BULL (170 Cal) 4

★ ADD A FLAVOR TO ANY BEVERAGE



SIGNATURE COCKTAILS

\$9 EACH

SMOKIN' ISLAND ICED TEA (250 Cal)

SPIKED STRAWBERRY LEMONADE (200 Cal)

PIÑA COLADA MOJITO (260 Cal)

DOWN HOME SANGRIA (270 Cal)

JAMESON PEACH TEA (250 Cal)

HANDCRAFTED MARGARITA (220 Cal)

BLACK CHERRY SMASH (180 Cal)

DAVE'S RUM PUNCH (200 Cal)

TITO'S SOUTHERN MULE (200 Cal)

FAMOUS DAVE'S BLOODY MARY (220 Cal)

★ ASK YOUR SERVER FOR A FULL BEER DRAFT & WINE MENU

Famous Dave's

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