



# Rib Dinners

*Our pork spare ribs are hand rubbed daily.  
Dinners come with 2 Sides and 1 Texas Toast.*

**2 Bone Jr. Rib Dinner**  
**\$11**

**3 Bone Rib Dinner**  
**\$14**

# BBQ Dinners

*Dinners come with 2 Sides and 1 Texas Toast.*

**1 Meat** **ADD ON**  
**\$12** **SINGLE RIB \$3.00**

**2 Meat**  
**\$14** **HOT LINK \$2.00**

**3 Meat**  
**\$16** **SAUSAGE \$2.00**

# On the Side

Single \$2  
Pint \$5  
Quart \$8

**Baked Beans**  
**Pinto Beans**  
**Potato Salad**  
 **Curly Fries**  
**Chips**

**Green Beans**  
**Cole Slaw**  
**Collard Greens**  
**Fried Okra**

# Sandwich Combos

*All sandwiches come with a 1 Side and a drink.*

**Add Cheese .60**  
**Add jalapenos .50**  
**Gluten Free Bun available \$1.30**

 **Pig Sandwich®**  
**\$9**

**#1 Hamburger**  
**\$8**

**BBQ Sandwich**  
**\$10**  
**your choice of meat**

**#2 Hamburger**  
**\$10**  
**double meat**

All hamburgers are cooked to a minimum of 155° or medium-well.  
Hamburgers are dressed with your choice of Mustard, Miracle Whip,  
Pickles, Onions, Tomatoes and Lettuce.

# Salads & Spuds

Our Salad dressings are made in house:  
Ralph's Blue Cheese, Van's Wine Oil and Buttermilk Ranch

**Big Salad**  
**\$9**

**Stuffed Spud**  
**\$9**

*your choice of meat*

**Side Salad**  
**\$3**

**Smoked Spud**  
**\$3.50**

More Van's Pig Stand history can be found  
on our website! [Pigstands.com](http://Pigstands.com)



# Desserts

*Our desserts are made in house,  
using Grandma Van's special recipes.*

 **Carrot Cake**  
**\$3.85 Slice**  
**\$32 Whole**

**Apple Pie**  
**\$3.85 Slice**  
**\$17 Whole**

**Pecan Pie**  
**\$3.85 Slice**  
**\$18 Whole**

 **Rum Pie**  
**3.85 Slice**  
**\$16 Whole**

**Banana Pudding**  
**\$2.50**

# Kids Meals

*Served with 1 Side and a small drink.*

**Hamburger \$6**  
**Chicken Strips \$5**  
**Grilled Cheese \$4**  
**Polish Dog \$4**  
**Little BBQ Sandwich \$5**  
**Little Pig Sandwich \$4**  
**Little Rib Dinner \$6.50**

# Drinks

**Coke**  
**Dr. Pepper**  
**Root Beer**

**Diet Coke**  
**Diet. Dr. Pepper**  
**Lemonade**

**Coke Zero**  
**Sprite**  
**Tea/Sweet Tea**

# By the Pound

\$15 – your choice of meat

**Brisket** *Sliced or Chopped*

**Ham**

**Pulled Pork**

**Sliced Chicken**

**Sausage**

**Hot Links**

**Rack of Ribs**

\$20

**Whole Chicken**

\$12 Sundays Only



## Family Packs

**Farm Feast \$70**

1 Rack of Ribs

1# Pork, 1# Brisket

1# Chicken, 2 Hot Links

2 Sausages, Bread, Pickles, Sauce

**Ultimate Farm Feast add \$20**

Add 3 Large (Quart) Sides

**Family Pack \$50**

1 Rack of Ribs

1# of Meat

3 Large Sides

6 Texas Toast

**Rack Pack \$28**

1 Rack of Ribs

2 Large Sides

4 Texas Toast

**Sm. Family Pack \$26**

1# Meat

2 Large Sides

4 Buns

## We Cater!

Van's offers a wide variety of catering services.

Minimum of 15 people, discounts for large parties.

We can customize a menu any order!



**Individually Boxed Meals or Buffet Style  
Delivery or in our Party Room\***

More information available on our  
website.

\*Party Rooms vary by locations.

February 2020

## Van's Pig Stands Historical Highlights

1928 – 1<sup>st</sup> Pig Stand opened in Wewoka, OK. A BBQ restaurant with curb service. Date closed – unknown.

1929 – 2<sup>nd</sup> Pig Stand opened in Seminole, OK. Sold in 1935.

1930 – 3<sup>rd</sup> Pig Stand opened in Shawnee, OK at 716 E. Highland.

Leroy F. Vandegrift married Thelma Glenn, who worked along Van.

1932 – Ralph Williams began his 52 years with Van's.

1934 – 4<sup>th</sup> Pig Stand opened in Wichita, Kansas. Closed during the war.

1935 – Pig Stand #3 moved into a new building, across the street at 717 E. Highland. This location is still open today.

1936 – 5<sup>th</sup> Pig Stand opened in Wichita Falls, Texas with Briggs Vandegrift as manager. Closed in the early 50's.

1951 – Charcoal Room opened in the basement of the Pig Stand.

1959 – Jerry Vandegrift began his career in the family business.

1972 – Linda Anderson-Aman began her lifelong career with Van's. She still works in the Shawnee store today.

1973 – Leroy F. Vandegrift passes away.

1974 – Jerry Vandegrift becomes the owner and operator of Van's Pig Stand.

1975 – Thelma Vandegrift passes away.

1980 – 6<sup>th</sup> Pig Stand opened in Seminole, OK. Sold in 1988.

1981 – Denny Sanders hired as manager of the Seminole Pig Stand.

1986 – Charcoal Room re-opens in the basement on December 9<sup>th</sup>.

1989 – 7<sup>th</sup> Pig Stand opened in Oklahoma City on Western. Closed in 1993.

1992 – Mark Shuman begins his career with Van's as the cook in the Charcoal Room.

1994 – 8<sup>th</sup> Pig Stand opened in Norman, OK on November 5<sup>th</sup> with Jev Vandegrift (3<sup>rd</sup> generation) as manager.

1997 – Mark Shuman became the GM of the Norman Pig Stand.

2003 – 9<sup>th</sup> Pig Stand opened on Harrison St. in Shawnee.

2005 – 10<sup>th</sup> Pig Stand opened in Moore, OK with Nina Vandegrift Shuman (3<sup>rd</sup> generation) as manager.

2008 – 11<sup>th</sup> Pig Stand opened in Oklahoma City. Closed in 2010.

2016 – 12<sup>th</sup> Pig Stand opened in Purcell, OK on April 1<sup>st</sup>.



**2234 N. Green Ave.**

**Purcell, OK 73080**

**Est. 2016**

**405-703-3000**

**OKLAHOMA'S OLDEST FAMILY  
OWNED BBQ RESTAURANT**

**Order online!**

**Pigstands.com**

**717 East Highland  
Shawnee, OK 74801  
Est. 1930**

**3185 North Harrison  
Shawnee, OK 74804  
Est. 2003**

**320 N. Porter  
Norman, OK 73160  
Est. 1994**

**1991 Tower Drive  
Moore, OK 73160  
Est. 2005**

**DOING BBQ RIGHT SINCE 1930**