



New York City's Essential Barbecue Restaurants

By [Nick Solares](#) · [@Nick_Solares](#) · Jun 17, 2016, 6:08p

We have come a **long way** from the days when red sauce-slathered grilled baby back ribs were considered barbecue here in NYC. We have even moved beyond the phase of pan-regional barbecue restaurants peddling a hodgepodge of styles. Now New York City has a number of restaurants drawing inspiration from specific regions (Texas, Kansas City, Carolinas, etc.), as well as some establishments that are developing **an exciting new style**. Here, in alphabetical order, are the essential barbecue restaurants of New York City. These places vary in terms of conceit, decor, and inspiration. But they are all smoking meat with real wood, and collectively show just how strong the state of barbecue is in NYC right now.



16 Pig Beach

The chefs manning the smokers at Pig Beach are Balthazar's Shane McBride and Del Posto veteran Matt Abadoo. The barbecue they turn out is eclectic, bringing together numerous culinary influences. But the result is world class, a fact reinforced by several victories and high place finishes at the prestigious Memphis in May barbecue competition.

Recommended dishes: ribs, pulled pork



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