

BARBECUE • STEAKS • BEER



COCKTAILS • NATURAL WINE

Welcome to Fletcher's – honoring the uniquely American tradition of pit-smoked barbecue. We are an independent restaurant, owned and operated by town resident Bill Fletcher. His kid goes to school with your kids! Bill always says that barbecue is religion to most folks; wherever you're from is the only real barbecue to you. We tend to think you're right. We're true fans of all 'cue, and we'll never claim to recreate your little slice of bbq home. When we openend in Brooklyn in 2012, we set out to create our own individual style of barbecue by melding wood-fired cooking with the many ethnic flavors experienced while walking the streets of such a vibrant boro... & we continue in that spirit today!

At the center of our kitchen are two full-ton bbq pits made for us in Mesquite, Texas. These workhorses are wood-fired with red oak and sugar maple hardwoods, which provides our distinct smoke flavor. Our menu features traditional bbq classics, mixed with southern and asian-inspired comfort foods. Some folks think we have an identity crisis. Like, who serves a natural wine with a half-rack of ribs, pork belly bao, steak frites, and bbq ramen on a marble and brass table top with a roll of paper towels? We do. And we love it. What's the common thread? All of these items bring us comfort and joy, and we hope they bring joy and comfort to you and your loved ones as well.

Love, *Fletcher's*

BAR SNACKS & STARTERS

Queso & Chips (v) super addictive!
12/personal 19/shareable

Salt & Pepper Fries (v, gf*)
w/chimi, spicy aioli, or queso 11 all three +3

Crispy Brussel Sprouts (vg, df, gf*)
sweet, tangy, & spicy 15

Tendies & Fries buffalo, bbq or plain
15/three 23/five

BBQ Wings (gf*) smoked & fried... ain't no wings like these! buffalo, red bbq, or white 16

BBQ Sampler (df, gf*) one rib, two wings, taste of pulled pork, slice of brisket, house-made pickles & jalapenos 19

Patty Melt Triangle Bites
texas toast cheeseburger bites, standing in a savory maple-bacon sauce, OMG!! 18

SZECHUAN BURNT ENDS

our most popular starter!
tender brisket chunks
caramelized in an aromatic
szechuan glaze

24 (gf, df)

CULT-FAVORITE BBQ FRIES

bbq seasoned waffle fries,
drizzled with house bbq sauce
& your choice of bbq brisket,
pulled pork, or chicken

18 (gf* df)

Pork Belly Bao (df) ginger glaze, sweet thai chili, cabbage, mint, carrot, lime, chili crunch 17/three 19/four

Charred Shrimp Skewers (gf, df)
gochujang, ginger, garlic w/spicy aioli
17/three 20/four (three shrimp per skewer)

Ahi Tuna Lettuce Boats (gf, df)
seared & chilled tuna, avocado, chili-lime slaw, chili crisp, fresno 19/three 24/four

Fletcher's Hot Mess
bbq waffle fries, mac & cheese, pit-smoked beans, & choice of brisket, pulled pork, or chicken, smothered in cheese & bbq sauce 20

Our Famous BBQ Nachos
house-fried tortilla chips, queso, pico de gallo, pit-smoked beans, jalapeños, & topped with a pile of bbq (chicken, pork, or brisket) 20

SALADS

Classic Caesar (v)
crisp romaine, creamy caesar dressing, parmesan, cornbread croutons 14 make it a wrap with chicken and fries +6

Cucumber & Feta (v, gf)
no greens, tomato, red onion, lemon, dill, olive oil 15

Chopped Cobb (gf)
mixed greens, charred corn, tomatoes, avocado, cucumber, blue cheese, house-smoked thick-cut bacon, apple cider vinaigrette 17

Side Salad (v, gf, df) mixed greens, cucumber, tomato, onion and your chouce of apple cider vin, cucumber yogurt, balsamic, caesar, ranch, or chipotle-ranch dressing 12

Add-ons: grilled chicken 9, chopped chicken 9, pulled pork 9, chopped brisket 11, shrimp 13, ahi tuna 14, salmon 14, steak 15

ENTRÉE SALADS

Avocado & Charred Chicken Salad (gf, df)
mixed greens, edamame, cucumber, pickled cabbage, tomato, chipotle ranch 26

Lemony Chicken Mediterranean Salad
grilled chicken breast, mixed greens, tomato, cucumber, feta, red onion, cucumber-yogurt dressing, tzatziki dip, toasted pita points 26

Ahi Tuna, Ginger & Edamame Salad (gf, df)
seared ahi tuna, edamame, quinoa, pickled cabbage, pepitas, mixed greens, classic japanese carrot-ginger dressing 29

Steakhouse Bacon & Blue Salad (gf)
chili-dusted sirloin steak, served sliced, romaine wedge, tomato, ranch dressing, crispy onions, bacon, blue cheese 36

AWARD-WINNING BARBECUE

We smoke our 'cue daily over live fire for authentically pit-smoked bbq. Order by the pound, or build your own platter.

Heads up: all of our barbecue and most bbq sauces are gluten-free and dairy free** High-five!

BBQ CHICKEN

smoked then drizzled with our house-made white bbq sauce

Half Chicken 18

Whole Chicken 29

BRISKET

Lean End

Quarter 12 Half 23 Full 44

Moist End

Quarter 13 Half 24 Full 46

SPARE RIBS

Quarter Rack 14

two-to-four pork spareribs

Half Rack 24

five-to-six pork spareribs

Whole Rack 44

ten-to-twelve pork spareribs

PULLED PORK

Quarter 8 Half 15 Full 29

BBQ WINGS[†]

16/eight 35/twenty

**buffalo sauce contains dairy

MAKE YOUR OWN BBQ PLATTER

Barbecue platters served with coleslaw, pit-smoked beans, pickles, jalapeños, & cornbread. No substitutions, please. Or, just order à la carte!

TWO MEATS 40

THREE MEATS 48

[†]six wings on platters

SANDWICHES

served with pickles, jalapeños, and choice of waffle fries or coleslaw

Classic BBQ Sandwich your choice of:

Chopped BBQ Chicken: white bbq sauce, coleslaw on top 16

Pulled Pork: carolina vinegar bbq sauce, coleslaw on top 17

Chopped Brisket: original red bbq sauce, pickles on top 20

Bacon-Mac Dogs

twin dogs, maple-bacon jam, mac & cheese, garlic streusel 17

Fried Chicken Sandwich

crispy buttermilk-marinated chicken, honey, mayo, pickles, dill, lettuce, hot sauce, potato roll 18 cheese + 2 bacon + 2

Cheeseburger (1/3 lb, served medium only)

house-ground brisket & short rib, american chz, LTO, pickles, mayo 18
double patty +6 bacon +2 pulled pork +4 sliced brisket +5

Brisket Gyro

tzatziki yogurt dressing, mixed greens, tomato, feta, cucumber, red onion, wrapped in a grilled pita 19 sub grilled chicken 18

Brisket Cheesesteak

eat your heart out, philly: chopped barbecue beef brisket, sauteed onions, house-made cheese sauce, foot-long grinder 26

BBQ TACOS *ain't no taco like a Fletcher's taco!*

flour tortilla, pico de gallo, pickled red onions, pickled jalapeños, cilantro, white bbq crema, & choice of pulled pork, brisket, or chicken
15/two 19/three sub chilled ahi tuna +3

ENTRÉES

BBQ Ramen (df)

we're known for this one, and it's wicked good!
house-made shoyu pork broth, udon noodles, brisket, pulled pork, six-minute egg, scallions, chili crunch 36

Bibimbap (gf, df)

korean rice dish w/sunnyside egg, ginger-tamari drizzle, pickled vegetables, chili crunch, & choice of:

Sweet & Spicy Chili-Glazed Ahi Tuna 29

Gochujang Shrimp Skewers 27

Ginger-Tamari Brisket 29 or Pork 26

Chili Broccolini 21 (psst! '86 the egg and it's vegan!)

Steak Frites (gf*)

14 oz ribeye steak, smokey butter, salt & pepper fries, tangy chimichurri 47

Summertime Steak (gf, df)

tender 10oz coulotte steak, ginger-tamari glaze, chili-crunch potato salad, chili-garlic broccolini 38

Duck Fried Rice (gf, df)

pan-roasted duck breast, served sliced in a sweet-tamari bath, scallion, edamame, bean sprouts in duck-fat egg-fried rice... OMG! 30

Salmon Teriyaki (gf, df)

teriyaki glaze, spicy ginger-scallion rice, broccolini 28

SIDES

Coleslaw (v, gf) 6 Fridge Pickles (vg, gf, df) 7 Cornbread (v) 7 Spicy Ginger-Scallion Rice (vg, gf, df) 8

O.G. Potato Salad (v, df, gf) 9 Cucumber & Feta Salad (v, gf) 9 Waffle Fries (vg, df, gf*) 9 Straight-cut Fries (vg, gf*, df) 9

Pit-Smoked Beans (gf, df) 9 Mac & Cheese (v) 9 Charred Brussel Sprouts (vg, gf, df) 11 Chili-Garlic Broccolini (vg, gf, df) 11

Please inform us of any food allergies before ordering. While we can accomodate all food allergies, our kitchen does not have separate prep or cooking areas. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces risk of foodborne illness.
(v = vegetarian vg = vegan gf = gluten-free gf* = fried alongside gluten items df = dairy-free)