Welcome to Fletcher's – honoring the uniquely American tradition of pit-smoked barbecue. 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 opened 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 borough... and 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 by red oak and sugar maple, 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 orange wine with a half-rack of ribs, pork belly bau, a NY strip steak, 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 happiness, and we hope they bring joy and comfort to you and your loved ones as well.

BAR SNACKS & STARTERS

Queso & Chips
made fresh daily, and super addictive!  9

Our Famous BBQ Nachos
house-fried tortilla chips, queso, pit-beans, pico de gallo, jalapeños, a- your choice of brisket, pulled pork, or chicken  19

Jumbo BBQ Wings
smoked and fried, ain’t no wings like these! buffalo, bbq, white bbq, or honey mustard  16

Crispy Brussel Sprouts
w/fried chilies in a sweet, spicy a- tangy glaze 12

Szechuan Glazed Burnt Ends (gf)
tender brisket chunks in an aromatic szechuan barbecue glaze  19

GET YOUR OWN DAMN CHEESE DIP
our very own highly addictive pimento cheese dip, w/sliced spicy hot link sausage a- crackers 11

CULT-FAVORITE
BBQ FRIES
bbq seasoned waffle fries, drizzled w/ house bbq sauce a- your choice brisket, pulled pork, or chicken  18

Shrimp Cocktail (gf)
five chilled shrimp, with our house-made smoked cocktail sauce 15

Crispy Calamari
w/fried hot peppers a- bbq remolaude 14

Charred Shrimp Skewers (gf)
hot chili, honey, ginger w/spicy aioli 11

Korean Lettuce Boats (gf)
bbq pork, tamari glaze, cilantro, sweet chili, red cabbage, fresno hot pepper 14

Spicy Shrimp Hushpuppies
lightly smoked shrimp in a cornmeal scallion batter, spicy chipotle aioli  16

Pork Belly Bao
tree pillowy bao, cabbage, carrot, thai basil, mint, lime, sweet thai chili, chili crunch  14

BBQ TACOS

ain’t no taco like a barbecue taco!
pico de gallo, white bbq crema, flour tortilla, pickled red onions, cilantro, pickled jalapeños with your choice of:

brisket, pulled pork, chopped chicken
lightly smoked shrimp 15

Two  15      Three  18

v = vegetarian   vg = vegan   gf = gluten-free
Please inform our wait staff of any food allergies before ordering. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces risk of foodborne illness. *contains egg
ENTRÉES

CHICKEN (gf)
smoked then marinated in our house-made white bbq sauce
- Half Chicken 16
- Whole Chicken 28

BEEF (gf)
- Prime Brisket lean or moist
  15/serving / 42/pound
- Pastrami
  15/serving / 42/pound

PORK
- Pulled Pork (gf)
  9 /serving / 26/pound
- Hot Links spicy sausage
  9 /two links / 12 /three links

PORK RIBS (gf)
- Half Rack 22
  five-to-six ribs
- Full Rack 42
  ten-to-twelve ribs

SANDWICHES
served with choice of waffle fries or coleslaw

Chopped BBQ Chicken
a brooklyn favorite: chopped barbecue chicken, white bbq sauce, coleslaw on top, potato roll 15

Pulled Pork
barbecue pulled pork, carolina vinegar bbq sauce, coleslaw on top, potato roll 16

Hot Chicken
crispy buttermilk-marinated chicken, fresh dill, pickles, lettuce, spicy honey mustard, spicy aioli, hot sauce, potato roll 16, bacon +2

Brisket
the king of bbq sandwiches: chopped barbecue beef brisket, original red bbq sauce, pickles on top, potato roll 17

Reuben
house-smoked pastrami, sauerkraut, swiss, russian dressing, griddled rye bread, melted & warm 16

The Burger
half-pound house-ground burger, greens, pickles, aioli, on a pretzel roll 16, cheese +1, bacon +2, pulled pork +5, brisket +7

Catfish Po' Boy
battered and deep fried, spicy cajun remoulade, mixed greens, tomato relish, pickled onions, foot long grinder 19

Cue'bano
barbecue pulled pork, sliced ham, swiss, yellow mustard, pickles, pressed and griddled foot long grinder 19

Brisket Cheesesteak
eat your heart out, philly: chopped barbecue beef brisket, sauteed onions, house-made cheese sauce, foot long grinder 25

SIDES
- Fridge Pickles (v, vg, gf) 4
- Horseradish Coleslaw (v, gf) 4
- Potato Salad (v, gf) 4
- Waffle Fries (v, vg) 6
- Cornbread (v) 5
- Pit-Smoked Beans 6
- Collard Greens (v, gf) 7
- Cheesy Grits (v) 7
- Mac & Cheese (v) 7
- Chili-Mac & Cheese 8
- Chili-Crunch Asparagus (v, vg) 9
- Mixed Greens Side Salad (v, vg, gf) 9

MAKE YOUR OWN BBQ PLATTER
Barbecue platters are served with coleslaw, pit-smoked beans, pickles, jalapeños, & cornbread. No substitutions, please. Or, just order a la carte!

TWO MEATS 37
THREE MEATS 44
* 1/4 rack of ribs on platters

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

We smoke our shoyu pork broth, udon noodles, brisket, pulled pork, six minute egg, scallions, chili crunch 32

Pork Chop (gf)
frenched chop, house-made thyme salt, garlic confit, sweet potato puree, collard greens 25

Spiced Duck Breast (gf)
lightly smoked, cinnamon & anise-spiced honey glaze, spinach, cranberries, caramelized sweet potatoes 25

Flatiron Steak Salad (gf)
rosemary salted, served sliced w/avocado purée, mixed greens, pickled onion, blue cheese 29

Prime NY Strip Steak (gf)
cold-smoked, then pan-seared, mahogany in color, dusted with coriander & ancho pepper w/wilted arugula, asparagus, horseradish crema 36

Shrimp Skewer Rice Bowl (gf)
charred honey & spicy shrimp, asparagus, carrot, ginger, red pepper, scallion, white rice 16

Cajun Gumbo
shrimp, chicken and sausage in a savory cajun trinity broth, served over rice with cornbread 19

Pan Seared Salmon (gf)
wild grains sautéed with asparagus, cherry tomatoes, lemon, thyme, butter 25

Crispy Catfish & Grits
cheesy grits, collards, smoked tomato relish 19

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