

BBQ • STEAKS + CHOPS • BEER



COCKTAILS • NATURAL WINE

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 bao, 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.

Love, Fletcher's

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, & your choice of brisket, pulled pork, or chicken 19

Jumbo BBQ Wings

smoked and fried, aint' no wings like these! buffalo, bbq, white bbq, or honey mustard 16

Crispy Brussel Sprouts

sweet, spicy & tangy glaze, w/fried chilis 12

Szechuan Glazed Burnt Ends (gf)

tender brisket chunks in an aromatic szechuan barbecue glaze 19

SALADS

Caesar (v)*

crisp romaine, garlic, parmesan, cornbread croutons 12

Chopped Cobb (gf)

mixed greens, charred corn, tomatoes, avocado, cucumber, blue cheese, house-smoked thick-cut bacon, apple cider vinaigrette 14

Southwest Ranch (v)

romaine, black beans, avocado, pico de gallo, charred corn, tortilla strips 15

Beet & Feta (v, gf)

red & golden beets, arugula, farro, shaved fennel, pepitas, feta, orange segments, apple cider vinaigrette 15

Lemon-Charred Chicken & Pita

chicken breast skewers, mixed greens, tomato, cucumber, red onion, feta, cucumber-yogurt dressing, tzatziki dip, pita points 17

Chicken Caesar Wrap* & Fries

is it a salad? not really. is it good? OMG yes! we're bringing the 90's back! 14

Adds: chopped chicken 8, pulled pork 8, chopped brisket 9, pastrami 9, shrimp 9

GET YOUR OWN DAMN CHEESE DIP

our very own highly addictive pimento cheese spread, sliced spicy hot link sausage, old-school saltine crackers

11

CULT-FAVORITE BBQ FRIES

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

18

Toasted Pita Points

house-made cucumber & yogurt tzatziki dip, lemon & dill brushed pita points 9

Crispy Calamari

w/fried hot peppers & bbq remolaude 14

Charred Shrimp Skewers (gf)

hot chili, honey, ginger w/spicy aioli 12

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

three bao buns, cabbage, carrot, mint, sweet thai chili, lime, chili crunch 14/three 16/four

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 +2

Two 14 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

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:

CHICKEN (gf)

smoked then coated 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

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

SANDWICHES

served with choice of waffle fries or coleslaw

Classic Cheeseburger (1/4lb, medium-well only)
our original bklyn burger: american chz, LTO, pickles, aioli, griddled potato roll 13 double patty +4 bacon +2 pulled pork +5

Chopped BBQ Chicken

chopped barbecue chicken, house-made tangy white bbq sauce, coleslaw on top, potato roll 15

Pulled Pork

the queen of the south: barbecue pulled pork, house-made 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, our original red bbq sauce, pickles on top, potato roll 17

Reuben

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

Catfish Po' Boy

battered and deep fried, spicy cajun remoulade, mixed greens, tomato relish, pickled onions, 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

BBQ Burrito

mission-style burrito with pulled pork verde, rice, pit beans, salsa, cheese, cumin-lime crema (sub tortilla chips as your side!) 14

ENTRÉES

BBQ Ramen

house-made 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 (gf)

rosemary salted, served sliced over avocado purée, mixed greens, pickled onion, blue cheese 29

New York Strip Steak

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, rainbow pepper medley, 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

SIDES

Fridge Pickles (v, vg, gf) 4 Horseradish Coleslaw (v, gf) 4 Potato Salad (v, gf) 5 Cornbread (v) 5

Pit-Smoked Beans 6 Waffle Fries (v, vg) 7 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