

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 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 experiecned 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.

Love, *Fletcher's*

BAR SNACKS & STARTERS

Queso & Chips

made fresh daily, and super addictive! 9

BBQ Sampler (gf)

one rib, two wings, taste of pulled pork, slice of brisket, house-made pickles & jalapenos 16

Jumbo BBQ Wings (gf*)

buffalo, red bbq, white bbq, sweet thai chili, sweet agave nectar, or honey mustard bbq 16

Our Famous BBQ Nachos

house-fried tortilla chips, queso, pit-beans, pico de gallo, jalapeños, & your choice of brisket, pulled pork, or chicken 19

Szechuan Glazed Burnt Ends (gf)

tender brisket chunks in an aromatic glaze 19

Crispy Brussel Sprouts (v, vg)

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

GET YOUR OWN DAMN CHEESE DIP

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

12

CULT-FAVORITE (gf*) BBQ FRIES

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

18

Pork Belly Bao

ginger glaze, sweet thai chili, cabbage, mint, carrot, lime, chili crunch 14/three 16/four

Charred Shrimp Skewers (gf)

hot chili, honey, ginger w/spicy remoulade 12

Ahi Tuna Lettuce Boats (gf)

seared & chilled ahi tuna, avocado, ginger, chili-lime slaw, tempura crisp, fresno chili 16

Pan Seared Crabcakes

golden crust, sweet ginger tamari, lemon, spicy aioli, cilantro emulsion** 19

Crispy Calamari

w/fried hot peppers & bbq remolaude 14

Spicy Shrimp Hushpuppies

lightly smoked shrimp in a cornmeal scallion batter, chipotle aioli 16

SALADS

Caesar (v)**

crisp romaine, house-made dressing, 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

Chèvre & Berries (v, gf)

greens, blueberries, cucumbers, tomatoes, sherried onions, lemon-honey vin 14

Beet & Feta (v, gf)

red & golden beets, arugula, farro, fennel, pepitas, 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

Add-ons: chopped chicken 8, pulled pork 8, chopped brisket 9, pastrami 9, shrimp skewers 9, chicken skewers 9, impossible 10, salmon 12, ahi tuna 12

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:

chopped brisket, pulled pork, chopped chicken

lightly smoked shrimp +2 chilled ahi tuna +4

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 *fried alongside gluten items

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 drizzled with 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

SPARE RIBS[†] (gf)

Half Rack 22
five-to-six pork spare ribs

Full Rack 42
ten-to-twelve pork spare 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

[†] quarter rack of ribs on platters

SANDWICHES

served with choice of waffle fries or coleslaw

Classic Cheeseburger (1/4lb, medium-well only)
house-ground brisket & short rib, american chz, LTO, pickles, aioli 13
double patty +4 bacon +2 pulled pork +5 sub impossible +5

Chopped BBQ Chicken

chopped bbq chicken, tangy white bbq sauce, coleslaw on top 15

Pulled Pork

pulled to order, carolina vinegar bbq sauce, coleslaw on top 16

Reuben

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

Hot Chicken

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

Chopped Brisket

king of bbq sandwiches: bbq brisket, red bbq sauce, pickles on top 17

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 14 sub side with queso & chips +5

Chicken Caesar Wrap

charred lemon-garlic chicken breast, house-made caesar dressing**
crisp romaine, parmesan, garlic-panko crunch, flour tortilla 14

SIDES

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

Pit-Smoked Beans (gf) 6 Waffle Fries (v, vg, gf*) 7 Collard Greens (v, vg, gf) 7 Cheesy Grits (v, gf) 7 Mac & Cheese (v) 7

Chili-Mac & Cheese 8 Chili-Crunch Asparagus (v, vg) 9 Side Salad (v, vg, gf) 9 Five-Spice Fried Onion Rings (v) 9

ENTRÉES

BBQ Ramen

house-made shoyu pork broth, udon noodles, brisket, pulled pork, six minute egg, scallions, chili crunch 32

Flatiron Steak (gf)

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

New York Strip Steak

arugula au jus, asparagus, horseradish crema 36

Pan Roasted Pork Chop

frenched chop, house-made thyme salt, garlic confit, five-spice onion rings, roasted rainbow carrots 25

Mediterranean Sea Bass

white, delicate & flakey; aromatic herbs, pan-roasted, crispy skin, lemony scallion couscous, chimichurri 28

Pan Seared Salmon (gf)

wild grains sautéed with asparagus, cherry tomatoes, lemon, thyme, butter 25

Cajun Gumbo

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

Thai Rice Bowl (gf)

sauteed rainbow vegetables, ginger, scallion w/ choice of fish in a hot-honey & ginger glaze:

charred shrimp skewers 16

seared ahi tuna 22

Crispy Catfish & Grits

cheesy grits, collards, savory tomato relish 19