



AMERICAN
BARBECUE

167-169 Telok Ayer Street
Singapore 068620

LUNCH MENU

STARTERS

- SCOTCH QUAIL EGGS - 9
- MEATSMITH SAUSAGE - 9
- FRIED BUFFALO WINGS - 10
- BRISKET SPRINGROLLS - 10
- PORK BELLY BURNT ENDS - 10
- PASTRAMI BURNT ENDS - 12
- FISH TACOS - 14
- BRISKET CHILLI CHEESE NACHOS - 14
- CHEF'S SELECT STARTER PLATTER - 22

SANDWICHES

add on crinkle cut fries - 5

- FRIED CHICKEN SANDWICH - 15
- PULLED PORK SANDWICH - 15
- MEATSMITH CHEESEBURGER - 16
- BRISKET SANDWICH - 18
- PASTRAMI SANDWICH - 20
- BEEF MARMALADE CHEESEBURGER - 20

SIDES

- CORN BREAD WITH SMOKED BUTTER - 5
- GARLIC BREAD - 6
- MEATSMITH SLAW - 6
- CRINKLE CUT FRIES - 8
- ROMAINE SALAD - 8
- MAC & CHEESE - 10

DRINKS

- FREE FLOW SOUTHERN ICED TEA - 5
- SPARKLING/STILL WATER - 7
- PABST BLUE RIBBON LAGER - 12
- KONA 'BIG WAVE' GOLDEN ALE - 14
- MEATSMITH PICKLEBACKS - 7

MEATS

- NASHVILLE CHICKEN CHOP - 10
Buffalo Hot Sauce, Meatsmith Slaw
- PORK RIBS - 20
3-hour Smoked, Apple Cider Glaze, Meatsmith Slaw
- BEEF BRISKET - 22
14-hour Smoked, Salt & Pepper Rub, BBQ Sauce, Meatsmith Slaw
- BEEF SHORT RIB - 48
10-hour Smoked, Pastrami Brussel Sprouts
- 250G STEAK AND CHIPS - 60
45-day Dry Aged New York Striploin, Mixed Leaf Salad.
- TOMAHAWK STEAK FOR TWO - 149 per 1 kg
Mixed Leaf Salad

PLATTERS

Served with Pickle Plate and Corn Bread

add on crinkle cut fries - 5

- PREMIUM PLATTER FOR 4 - 250
Scotch Quail Eggs and Caviar, Pork Belly Burnt Ends, Brisket Springrolls
Beef Short Rib, Dry Aged Striploin, Pork Ribs, Nashville Chicken
- MEAT PLATTER FOR 2 - 90
Brisket, Pork Ribs, Pastrami Burnt Ends, Pork Belly Burnt Ends
Brisket Springrolls, Fried Buffalo Wings
- MEAT PLATTER FOR 1 - 35
Brisket, Meatsmith Sausage, Pork Belly Burnt Ends, Brisket Springroll,
Fried Buffalo Wing
- MOTHER OF ALL PLATTERS (8 - 10) - 650
Pastrami Burnt Ends, Meatsmith Sausage, Fried Buffalo Wings, Brisket
Springrolls,
1.5kg Tomahawk Steak, Beef Short Rib, Pork Ribs & Chef's Special

DESSERTS

- HONEYCOMB & VANILLA ICE CREAM SUNDAE - 10
- HOMEMADE LEMON MERINGUE TART - 8
- S'MORES TART - 7

DINNER MENU

STARTERS

GRILLED OYSTERS <small>per pc</small>	6
SCOTCH QUAIL EGGS	9
JAMÓN IBÉRICO	15
BRISKET SPRING ROLLS	10
PORK BELLY BURNT ENDS	10
FISH TACOS	14
PASTRAMI BURNT ENDS	12
FRIED BUFFALO WINGS	10
BRISKET CHILLI CHEESE NACHOS	14
CHEF'S STARTER PLATTER	28

STEAKS

300G KING ISLAND GRASS FED STRIPLOIN	30
250G F1 WAGYU HANGER	35
250G F1 WAGYU TENDERLOIN	55
250G RANGERS VALLEY DRY AGED STRIPLOIN	60
1KG F1 WAGYU TOMAHAWK	149

CHOICE OF SAUCE

Beef & Bone Marrow, Meatsmith BBQ Sauce, Mustard BBQ, Chimichurri

MEATS

MEATSMITH CHEESE BURGER	16
NASHVILLE CHICKEN	24
SEABASS	48
PORK RIBS	28
BEEF BRISKET	32
BEEF SHORT RIB	48

SIDES

CORN BREAD <small>with smoked butter</small>	5
GARLIC BREAD	6
MEATSMITH SLAW	6
ROMAINE SALAD	8
BBQ CORN	8
MAC & CHEESE	10
CRINKLE CUT FRIES	8

DESSERTS

S'MORES TART	7
LEMON MERINGUE TART	8
HONEYCOMB & VANILLA ICE CREAM SUNDAE	10

PLATTERS served with Pickle Plate & Corn Bread

MEAT PLATTER

for 2

Brisket, Pork Ribs, Pastrami Burnt Ends, Pork Belly
Burnt Ends, Brisket Springrolls, Fried Buffalo Wings

90

PREMIUM PLATTER

for 2

Grilled Oysters, Scotch Quail Eggs & Caviar, Pork Belly
Burnt Ends, Brisket Springrolls, Beef Short Rib, Dry Aged Striploin,
Pork Ribs, Chef's Special

150

PREMIUM PLATTER

for 4

Scotch Quail Eggs & Caviar, Jamón Ibérico, Pork Belly
Burnt Ends, Brisket Springrolls, Beef Short Rib, Dry Aged Striploin,
Pork Ribs, Chef's Special

280

MOTHER OF ALL PLATTERS

for 8-10

Pastrami Burnt Ends, Meatsmith Sausage, Fried Buffalo
Wings, Brisket Springrolls, Beef Tomahawk, Beef Short Rib,
Pork Ribs, Chef's Special

650

