



AMERICAN BARBECUE

167 - 169 Telok Ayer St
Singapore 068620

LUNCH MENU

STARTERS

SCOTCH QUAIL EGGS (add-on Caviar 20)	
MEATSMITH SAUSAGE	
FRIED BUFFALO WINGS	
BRISKET SPRINGROLLS	
PORK BELLY BURNT ENDS	
PASTRAMI BURNT ENDS	
SMOKED MOZZARELLA AND PROSCIUTTO	
HAMACHI SMOKED PINEAPPLE TACOS	
BRISKET CHILLI CHEESE NACHOS	
CHEF'S STARTER PLATTER	

SANDWICHES

add on crinkle cut fries 5

FRIED CHICKEN SANDWICH	
PULLED PORK SANDWICH	
MEATSMITH CHEESEBURGER	
BRISKET SANDWICH	
PASTRAMI SANDWICH	
BEEF MARMALADE CHEESEBURGER	
F1 WAGYU CHEESEBURGER	

SIDES

CORNBREAD WITH SMOKED BUTTER	
MEATSMITH SLAW	
CRINKLE CUT FRIES	
KALE, PERSIAN FETA SALAD	
MAC & CHEESE	

DESSERT

HONEYCOMB & VANILLA ICE CREAM SUNDAE	
LEMON CURD CHEESECAKE	
S'MORES TART	

MEATS

10 NASHVILLE CHICKEN CHOP Buffalo Hot Sauce, Meatsmith Slaw	12
9 SPICED PORK RIBS 3-Hour Smoked, Apple Cider Glaze, Meatsmith Slaw	22
12 BEEF BRISKET 14-Hour Smoked, Salt & Pepper Rub, BBQ Sauce, Meatsmith Slaw	22
12 BEEF SHORT RIB 10-Hour Smoked, Caramelised Onion Puree, Watercress Salad	58
14 300G STEAK AND CHIPS Icon Wagyu Striploin, Mixed Leaf Salad	68
16 DRY AGED PORTERHOUSE STEAK FOR TWO Mixed Leaf Salad	200/KG

PLATTERS

served with Pickle Plate and Corn Bread

16 MEAT PLATTER FOR 1 Beef Brisket, Meatsmith Sausage, Pork Belly Burnt Ends, Brisket Springroll & Fried Buffalo Wing	36
16 MEAT PLATTER FOR 2 Beef Brisket, Spiced Pork Ribs, Pork Belly Burnt Ends, Pastrami Burnt Ends, Brisket Springrolls & Fried Buffalo Wings	110
20 PREMIUM PLATTER FOR 4 Scotch Quail Egg and Caviar, Pork Belly Burnt Ends, Brisket Springrolls, Beef Brisket, Icon Wagyu Striploin, Spiced Pork Ribs & Nashville Chicken	300
6 MOTHER OF ALL PLATTERS (FEEDS 5) additional 75 per pax Pastrami Burnt Ends, Meatsmith Sausage, Fried Buffalo Wings, Brisket Springrolls, Dry Aged Steak, Beef Brisket, Spiced Pork Ribs & Chef's Special	375

DRINKS

FREE-FLOW SOUTHERN ICED TEA	6
SPARKLING/STILL WATER	8
PABST BLUE RIBBON LAGER	10
KONA 'BIG WAVE' GOLDEN ALE	12
MEATSMITH PICKLEBACKS	8