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## **BRIGHT LIGHTS PIG CITY; BUT AT \$14.95 A PLATE THIS OBVIOUSLY ISN'T N.C.** by KATHLEEN PURVIS, FOOD EDITOR

NEWYORK--Barbecue in New York. It sounds like an oxymoron, like a jumbo shrimp or a fat-free french fry. Something that can't, maybe shouldn't, be.

And yet. Scan the New York restaurant news and you come away with barbecue sauce on your fingers...

...Hitting the city on a Thursday afternoon, I headed for Hell's Kitchen and Daisy May's BBQ USA.

Chef Adam Perry Lang has attracted attention for his food and his story: Offered the job as chef at an executive men's club (read "high-class top-less"), he was allowed to do what he wanted with a small space next door.

So Lang opened a barbecue joint. It's tiny, just a service line and a ledge where you can lean if you want your take-out eat-in.

Opening my \$8 Carolina Pulled Pork Sandwich with Cole Slaw, I had to count the little things that weren't right:

The sandwich is served on a wide kaiser roll, a fancier choice than you'd find in the South. The meat is chunky, not minced or shredded, and the extra sauce I requested on the side is thick and orange with a Southwestern tang.

Then I counted what was right: The roll is a very good roll, with a flaky crust and soft interior made for soaking up juice. The meat is tender and moist, not too smoky. And the slaw, while not a vinegar slaw, is on the sandwich where it belongs...

Daisy May's BBQ USA, 623 11th Ave. at 46th Street, (212) 977-1500. 11 a.m.-8 p.m. Monday-Friday.