

# CITIEATS

**Dining Out:** A true master of BBQ has set up shop on Manhattan's West Side. **Daisy May's BBQ USA**, our Restaurant of the Week!

## Daisy May's

---

One bite and we were sold.

Daisy May's Memphis-style ribs are the best in the city! Drool! Drool!

So what if the place is slammed next to a lumber yard, or the only other blaring lights come from a car wash across the street.

Daisy's May's is not about location. It's about the food, and this joint is getting high marks for its delicious smoky ribs.

An order of the Memphis ribs will set you back eight bucks. But the five pieces are enough to feed two (unless you're real hungry) and the Oklahoma Jumbo beef ribs are so big you'll have trouble fitting one of them on your plate.

The fixings ain't bad either, like the baked beans with burnt ends, mashed potatoes with red eye gravy or the Cajun dirty rice and beans. Fixings' run from \$3 to \$10. Daisy May's also offers a tasting menu at \$20 a head

For dessert, you have a choice of peaches in bourbon or apples in brandy. Sweetened tea is served in a big mason jar.

Our only regret is that it's takeout only.

Review by Benny Prim

[http://www.cititour.com/cititours/eats/daisy\\_may\\_s/daisy\\_may\\_s.htm](http://www.cititour.com/cititours/eats/daisy_may_s/daisy_may_s.htm)