

Dining In

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FOOD STUFF

Florence Fabricant



Don Hogan Charles/The New York Times

Where
There's Smoke,
There's Desire

Chefs all over town may dream of owning fancy restaurants, but some might secretly prefer to be Adam Perry Lang, left, who just opened Daisy May's BBQ USA at 623 11th Avenue (46th Street), a bright little takeout storefront that is serious about authentic barbecue. It fits right in on a gritty street of auto repair shops and lumberyards.

Mr. Lang, who has cooked at Daniel and Monzù, does his smoking and roasting in a building down the block, fine-tuning the temperature and smoke. He produces irresistibly lush and smoky beef short ribs, chicken that is moist with a little kick, succulent Kansas City-style ribs and chunky pulled pork, which he serves in a sandwich with coleslaw. He seasons the pork with fleur de sel. "I couldn't help it," he said, adding that his friend Sotha Khunn, a former chef at Le Cirque 2000, helped him tweak his sauces.

Mr. Lang's tender baked beans, deeply enriched with burnt ends, are without compare. The terrific sides also include roasted peaches in bourbon, creamy corn with Cheddar, mashed sweet potatoes and cheesy, spicy corn bread. Main plates are \$8, and a main dish, two sides and a soda are \$10. Chicken and pork specials are \$6 and \$7, and a quart of sweetened iced tea with fresh mint in a Mason jar is \$3. Free delivery in Manhattan, with purchase minimums depending on distance; (212) 977-1500.