



THE OLD RAY

BURNSVILLE, NORTH CAROLINA

Come as you are —
all are welcome at the NuWray table.

BREAKFAST BUFFET ~ Mon–Fri 7–10am, Sat–Sun 7–11am

DINNER ~ Fri–Sat 4–8pm, Sun 12–4pm

WARM-UPS

Cheddar Wray Biscuits 6.50

(First round is on us!)

Housemade biscuit bites (6), loaded with cheddar cheese and basted in garlic butter (V)

Brisket Burnt Ends 13

Slow-smoked brisket tossed in sticky WNC BBQ sauce, over mixed greens with a side of chive buttermilk dressing

Black Eyed Pea Hummus 11

Black eyes blended in a signature spice mix, served with house chips & vegetables (VE, GF)

Fried Green Tomatoes 12

Served with chow chow & chive buttermilk dressing (V)

Cowboy Caviar 6

Black eyes, onions, corn, tomatoes, cilantro & lime juice, tossed in vinaigrette, served with seasoned house chips (VE, GF)

Fried Onions 10

Crispy onion petals served with our creamy garden sauce (V)

FROM THE GARDEN

NuWray Classic House Salad 10

Lettuce, cucumber, tomatoes, red onion, cheddar & croutons with a choice of dressing (V)

Wedge Salad 10

Iceberg wedge & tomatoes smothered in blue cheese dressing & crumbled bacon

Vegetable Salad 11

Spring mix, squash, chickpeas, red onions, carrots, sweet drop peppers & sunflower seeds with a choice of dressing (VE, GF)

Dressings:

Old-Fashioned Buttermilk & Chives, Ranch, Honey Mustard, French, Italian Vinaigrette, Blue Cheese, Thousand Island

SOUP

Cup \$5 / Bowl \$7

Soup of the Day

DINNERS

Served with dinner roll & choice of two sides

Classic Southern Fried Chicken Dinner 18

House marinated chicken in our custom Carolina breading, fried to perfection (GF)

Top Floor Pot Roast 19

Tender chuck roast, cooked low & slow, with carrots, onions & celery, served over mashed potatoes or rice, with your choice of one side (GF)

Country Style Meatloaf 18

Two thick slices of chef's signature meatloaf wrapped in hickory-smoked bacon, smothered in beef gravy

White Fish & Shrimp Plate 22

Chef's selection of white fish & coastal shrimp seared in garlic butter or fried (GF)

Smothered BBQ Chicken Breast Plate 18

Grilled chicken breast seasoned & smothered in BBQ sauce, topped with hickory-smoked bacon & melted cheddar cheese (GF)

BBQ Lion's Mane 16

A healthy portion of Lion's Mane mushrooms, covered in sticky Golden BBQ sauce and roasted to perfection (VE, GF)

Plate o' Sides 12

Choose any three sides to make an entrée

BURGERS

Served with french fries or choice of side

The NuWray Classic Burger 16.50

Half-pound custom blend burger topped with bacon, cheddar, grilled onions, lettuce, tomato & Duke's mayo on a toasted sesame bun

Veggie Smash Burger 18

Two veggie smash patties topped with vegan cheddar cheese, lettuce, tomatoes, onions & creamy garden sauce on a toasted sesame bun (VE; GF bun available)

STEAKS

Certified Angus Beef, cooked to order

& topped with herb butter (GF)

Served with dinner roll & choice of two sides

Add grilled shrimp +\$5

10oz Sirloin 22

12oz Ribeye 32

8oz Filet Mignon 36

SIDES

House Salad (V) 5

French Fries (VE, GF) 4

Baked Mac & Cheese (V) 5

Country Pinto Beans w/ Chow Chow 4

Herbed Green Beans & Sweet Corn (VE, GF) 4

Butter Beans (VE, GF) 4

Mashed Potatoes & Gravy (GF) 4

White Rice & Gravy (GF) 3

Creamy Slaw (VE, GF) 3

Cucumber & Tomato Salad (VE, GF) 4

Stewed Apples (V, GF) 4

DESSERTS

Signature Apple Pie 6

Served with vanilla ice cream

Carrot Cake 6

With cream cheese icing

Cobbler of the Day 5

Served with vanilla ice cream

KIDS

All \$7.50, for ages 12 & under

Fried Chicken Tenders & Fries

Mac & Cheese

Hamburger Steak & Mashed Potatoes

COMING SOON

Smoked Ham Platter

Harkening back to the historic dish that the NuWray was known for, smoked on site

V=Vegetarian, VE=Vegan, GF=Gluten-friendly (*cross contact is possible*)

*Item served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DRINKS

SIGNATURE COCKTAILS

The Old Ray 13

Our take on an Old Fashioned —
Four Roses small batch bourbon, sorghum syrup,
bitters, orange twist, smoked

Tequila Blossom 10

Jose Cuervo, St. Elder, lime, simple, cranberry

Bourbon Renewal 9

Jim Beam, crème de cassis, lemon, simple

Pomegranate Mojito 10

Bacardi Superior white rum,
pomegranate purée, simple, mint

Spring Bee Sting 10

Absolut Citron, prosecco, lemon

Salamander Gimlet 10

Salamander vodka,
lime, simple

WINE (BY THE GLASS)

WHITE: Tiamo Pinot Grigio DOC, '24, Veneto, IT, 8 / 24
MacRostie Chardonnay, '22, Sonoma, CA, 11 / 36
RouteStock Sauvignon Blanc, '22, Napa Valley, CA, 13 / 36

ROSÉ: Barnard Griffin Rosé, '23, Columbia Valley, WA, 9 / 25

SPARKLING: Ca' del Doge Vivissimo Prosecco, Veneto, IT, 10 / 28

RED: Robert Hall Cabernet Sauvignon,
'22, Paso Robles, CA, 9 / 27
Sean Minor Pinot Noir, '22, Central Coast, CA, 8 / 24
Hullabaloo Old Vine Zinfandel, '21, CA, 9 / 26
Grignano Chianti Rufina DOCG, '21, Tuscany, IT, 13 / 36

BEER

DRAFT:

Hi-Wire Lager 6
Sierra Nevada Pale Ale 6
Highland Gaelic Ale 6
Homeplace Cattail IPA 6
7 Clans Brown Ale 6

CANS/BOTTLES:

Coors Banquet 3
Coors Light 3
Miller Light 3

WINE (BY THE BOTTLE)

WHITE:

The Calling Chardonnay,
'23, Russian River Valley, CA, 42
Lunatico Moscato d'Asti DOCG,
'23, Piedmont, IT, 23
Stadt Krems Grüner Veltliner, '23, Austria, 24
Pfluger Buntsandstein Riesling, '22, Pfalz, DE, 34
Erika O Old Vine Chenin Blanc, '21, ZA, 45

SPARKLING:

Mistinguett Rosado Cava Brut, Catalonia, SP, 19
Laurent-Perrier Brut,
Champagne, France, split 45 / bottle 80

RED:

Honig Cabernet Sauvignon, '22, Napa Valley, CA, 74
Chehalem Pinot Noir, '22, Willamette Valley, OR, 30
Charles Audoin Bourgogne Rouge, '22, Marsannay, FR, 66
Domaine St. Cyr 'La Galoche' Beaujolais,
'23, Anse, France, 30
Chateau du Trignon Cotes du Rhone,
'22, Rhône Valley, France, 26
Pax, 'The Bench' Syrah, '22, Lodi, CA, 48
Frogs Leap Flycatcher Red, '22, CA, 46
Trefethen Merlot, '22, Napa Valley, CA, 40
Obalo Crianza, '19, Rioja, Spain, 28