



# THE NU WRAY HOTEL

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BURNSVILLE, NORTH CAROLINA

*For nearly two centuries, the NuWray has been known for its warm hospitality and plentiful food. This place has been serving meals since 1833, using produce from local farms and recipes passed down through generations.*

*Our menus are inspired by this history, and our own. We strive to offer that same warm welcome and satisfaction, and we hope you'll create memories of your own to pass down while dining with us. Come as you are — all are welcome at the NuWray table.*

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

## Breakfast Buffet

\$15

Scrambled Eggs	Southern Style Biscuits
Smoked Bacon	Sausage Gravy
Sausage	Fresh Fruit
Yellow Grits	Yogurt
Crispy Homefries	French Toast

## Drinks

Signature Mimosa 8  
Bloody Mary/Maria 10  
Red Beer 8

*Locally-roasted coffee, tea,  
and selection of juices  
included in the buffet*

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**SUPPER ~ Wed-Sat 5-9pm**

**SMALL PLATES**

Bread Service	6
<i>Served with black garlic sorghum butter</i>	
PEI Cattail Mussels	18
<i>Focaccia cornbread, shoe string okra</i>	
Summer Salad	13
<i>Lettuces, focaccia croutons, red onion, pickled corn, goat cheese, smoked tomato vinaigrette (V, GF)</i>	
Smothered Salad	11
<i>Lettuces, carrots, warm bacon vinaigrette</i>	
Cornmeal Veggies	12
<i>Cheddar aioli, chili crisp (V)</i>	
Tomato Tarte	11
<i>Goat cheese mousse, honeyed shallots (V)</i>	
Shrimp Lettuce Wraps	13
<i>NC shrimp, deviled egg sauce, gem lettuce wraps</i>	
Fried Chicken Livers	12
<i>Joyce Farms chicken liver, dill cream</i>	
<i>Order it hot or not</i>	

**FROM THE GRILL**

*Served with choice of side*

8oz Filet Mignon	38
12oz Ribeye	30
22oz Ribeye	52
Chicken Fried Steak (GF)	18
Bone-in Pork Chop	22

**ENTREES**

Duck & Dumplings	25
<i>Pear honey-glazed duck confit, peas, carrots, celery root, potato gnudi, chicken gravy</i>	
Fresh Catch*	Market Price
Mushroom Bolognese	18
<i>Bucatini pasta, focaccia breadstick (V)</i>	
Cavatelli	18
<i>Smoked Italian sausage, broccolini tips, sweetie drop peppers, red onion</i>	
Country Cordon Bleu	22
<i>Pimento cheese, country ham, succotash, corn emulsion, order it hot or not</i>	
Pork Roulade	24
<i>Pork loin stuffed with smoked gouda, sausage, mustard, spinach, wrapped in smoked bacon, served over grits and bacon jam (GF)</i>	
Beef & Broccolini	19
<i>Tender sliced filet &amp; ribeye, broccolini, mushroom sauce, pork fried perloo (GF)</i>	
Whole Flounder	32
<i>Pepper jelly glaze, choice of side</i>	

**SIDES**

Collard Greens (GF)	Hushpuppies
Steak Wedges (VE)	Grits (V)
Pork Fried Perloo (GF)	
Seasonal Vegetables (VE, GF)	
Mashed Potatoes & Gravy	

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 bourbon,  
sorghum syrup, bitters, orange twist, smoked*

The Yellow Jacket 12  
*Gin, St. Germain, lavender–lemon balm  
syrup, lemon, elderberry rim*

Front Porch Cobbler 11  
*Royal Rhubarb gin, lemon, vanilla honey  
simple, rhubarb & black walnut bitters,  
muddled strawberry*

Bacchus' Hard Lemonade 11  
*Moonsshine, lemon, simple, blackberry sage  
shrub, ginger beer*

### WINE (by the glass)

WHITE: Nomalas Pinot Grigio DOC, '23, 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:

Stella Artois 5  
Ipswich Pilsner 6  
Highland Gaelic Ale 6  
Homeplace Cattail IPA 6  
Terra Nova Flickering Flame Porter 6

#### CANS/BOTTLES:

Coors Banquet 3  
Coors Light 3  
Miller Light 3  
Yuengling 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:

Mistinguet 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

## DESSERT

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Hot Fudge Sundae 10

*Vanilla ice cream, hot fudge, chocolate sprinkles,  
maraschino cherry, almond tuille*

Baked Burnsville 10

*Brown sugar & cinnamon cake, butter pecan  
ice cream, toasted meringue, flambée*

Scoop of Ice Cream 4

*Vanilla or Butter Pecan*

Chef's Choice 8

After Dinner Mint 5 / 10

*Served as a shot or cocktail  
Whipped vodka, rumchata, mint*

Bourbon Cream Espresso Martini 12

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