



# THE OLD RAY

**BURNSVILLE, NORTH CAROLINA**

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

DINNER ~ Fri-Sat 4-8pm

## 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 16**

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, and Smoked  
with Cherry Wood Chips

#### Eli's Chocolate Martini 10

Weldon Mills Vodka, Chocolate Liqueur,  
Baileys, Heavy Cream

#### Tequila Blossom 10

Jose Cuervo, St. Elder, Lime, Simple, Cranberry

#### Hugo Spritz 11

St. Germain, Prosecco, Fresh Mint, Soda

### 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:

Salt Face Kolsch 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:

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