



THE NU WRAY HOTEL

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.

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

Breakfast Buffet

\$15

Scrambled Eggs	Farro Salad (VE, GF)
Smoked Bacon	Southern Style Biscuits
Sausage	Sausage Gravy
Yellow Grits	Fresh Fruit
Herbed Potatoes	Yogurt

Drinks

Signature Mimosa 8
Bloody Mary/Maria 10
Red Beer 8

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

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, pickled shoestring okra</i>	
Seasonal Salad	13
<i>Lettuces, focaccia croutons, red onion, pickled corn, goat cheese, smoked tomato vinaigrette (V)</i>	
Smothered Salad	11
<i>Lettuces, carrots, warm bacon vinaigrette (GF)</i>	
Crispy Tempura Fried	
Sweet Potato	12
<i>Yuzu-orange ginger aioli, furikake, chili crisp (V)</i>	
James River Oysters	14
<i>Green onion butter, Swiss mornay, crispy tobacco shallots, and Sherry caramel</i>	
Fried Chicken Livers	12
<i>Joyce Farms chicken liver, dill cream</i>	
<i>Order it spicy or not</i>	

FROM THE GRILL

Served with choice of side

8oz Filet Mignon	38
12oz Ribeye	34
16oz Ribeye	44

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

ENTREES

Duck & Dumplings	25
<i>Pear honey-glazed duck confit, peas, carrots, celery root, potato gnudi, chicken gravy</i>	
Salmon Spaetzle	27
<i>60 South salmon, spinach spaetzle, pork belly, peas, sun-dried tomatoes, limoncello aioli</i>	
Smoked Mushroom Bolognese	18
<i>Bucatini pasta, focaccia breadstick (V) *(VE)</i>	
Cavatelli	18
<i>Smoked Italian sausage, broccolini tips, sweetie drop peppers, red onion</i>	
Country Cordon Bleu	22
<i>Chicken, pimento cheese, country ham, white bean and collard ragu, street corn anglaise</i>	
<i>Order it spicy 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 & 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
Croquettes (V)	Grits (V)
Pork Fried Perloo (GF)	
Seasonal Vegetables (VE, GF)	
Mashed Potatoes & Gravy	

**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

Hellbender Martini 12

Mezcal, espresso, kahlua, frangelico

Rush on Vacation 12

Scotch, cointreau, lime juice, mint

Ode to the Orchard 11

*Vodka, lemon juice, apple juice,
St. Germain, lemon verbena simple*

The County Fair 12

*Whipped vodka, lime juice, heavy cream, vanilla
honey simple, fee foam, cherry & sassafras bitters*

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:

Stella Artois 5
Live Oak Pre-War Pilsner 6
Highland Gaelic Ale 6
Homeplace Cattail IPA 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

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

The County Fair 12

*Whipped vodka, lime juice, heavy cream,
vanilla honey simple, fee foam,
cherry & sassafras bitters*
