

RAYRAY'S

MEAT + THREE

MEAT + THREE IS A VERY OLD SOULFUL SOUTHERN TRADITION BUT THE BASICS ARE SIMPLE. PICK YOUR MEAT & THREE (SIDES). OF COURSE YOU CAN GET MORE IF YOUR HUNGER DESIRES. AT RAYRAY'S WE FEATURE THE RARE EXPERIENCE OF A SPECIAL BREED SMOKED WHOLE HOG FROM OUR OWN ANDERSON FARMS ON THE SOUTH SIDE OF GRANVILLE.

\$15

MEATS

ONE INCLUDED IN THE MEAT+THREE OR \$8 APIECE

ANDERSON FARMS CHOPPED WHOLE HAWG
SOUTH SAUCE
HOT HONEY BBQ PORK BELLY
MUSTARD BBQ
SMOKED TURKEY
MUSTARD BBQ
JERK CHICKEN
RAYRAY'S JERK SAUCE
BEEF BRISKET (ADD \$3 MARKET PRICE TEMPORARY INCREASE)
HOUSE BBQ
SMOKED LENGUA
MEZCAL BBQ
NASHVILLE HOT CAULIFLOWER BURNT ENDS
LIME AIOLI
SMOKED SAUSAGE
SPECIAL SAUCE

THREES (SIDES)

THREE INCLUDED IN THE MEAT & THREE OR \$3 APIECE

CHEDDAR CORNBREAD PUDDIN'
MAC AND CHEESE
COLLARD GREENS
BBQ BEANS
GERMAN POTATO SALAD
PICKLED VEGETABLES
LEXINGTON SLAW
SIMPLE SALAD

ADD A HOT GUTS SCOTCH EGG \$6

SANDWICHES

ADD HOUSEMADE DRY RUBBED CHIPS \$3

ANDERSON FARMS WHOLE HAWG \$15
CHOW CHOW, LEXINGTON SLAW, SOUTH SAUCE, PORK RINDS
BRISKET \$16 (MARKET PRICE TEMPORARY INCREASE)
HOUSE BBQ SAUCE, PICKLES, PICKLED ONIONS
THE DENNY \$18
BRISKET, HOUSE BBQ SAUCE + NDUJA BEER CHEESE, PICKLES, PICKLED ONIONS
PORK BELLY CUBANO \$13
HOUSE PICKLES, COUNTRY HAM, SWISS, BROWN MUSTARD
SMOKED WAGYU DOG \$10
SWEET BBQ, SLAW, CRUSHED PORK RINDS, YELLOW SRIRACHA
JERK CHICKEN \$10
PICKLED RED CABBAGE, ONION
SMOKED LENGUA \$14
MEZCAL BBQ, CILANTRO, CABBAGE, PICKLED ONION, COTIJA+LIME MAYO

EVERYTHING ELSE

SAMPLER

THE MEAT SWEATS

BRISKET, TURKEY, PORK BELLY, SAUSAGE, CAULIFLOWER BURNT ENDS, JERK CHICKEN. SWEET AND HOT BBQ, MUSTARD BBQ \$26

PORK RIBS

WET OR DRY. BY THE POUND \$16

KIDS

\$7

CHICKEN TENDERS, MAC AND CHEESE, JELLO

DESSERTS

\$6

DESSERT SPECIAL

GRANDMA KATIE'S REESE'S PIE
PEACH BUTTERSCOTCH COBBLER

BEVERAGES

\$3

SWEET TEA OR LEMONADE

BIRCH BEER, GINGER ALE, CHEERWINE, COKE, DIET

DRAFT BEER

JIMMY RAY HOUSE SPECIAL \$5
HOMESTEAD TEN PENNY \$5
NOCTERRA SWELL LINE GOSE \$5
DANKHOUSE SUPERFANTASTIC IPA \$5
JACKIE O'S RICKEY \$5

BEER CANS VARIETY, PLEASE SEE THE DISPLAY
WINE VARIETY, PLEASE ASK

BULK

BEEF BRISKET \$28LB (MARKET TEMPORARY INCREASE)
HOT HONEY BBQ PORK BELLY \$18LB
SMOKED TURKEY \$18LB
JERK CHICKEN \$16LB
ANDERSON FARMS WHOLE HAWG \$20
NASHVILLE HOT CAULIFLOWER BURNT ENDS \$14LB
SMOKED SAUSAGE \$18LB
SIDES QUART \$11 PINT \$6
RIBS \$16LB

I looked up from the pew to watch Mama as she lead the choir. August in Savanna never made for a comfortable chapel but somehow Mama never broke a sweat and her shoes were always perfect. Dorothy was minding her manners but only because she had been promised banana pudding if she sat quietly through the service. Sometimes I think I ought to have acted up more and been rewarded as well. The smell of burning hickory and oak slowly drifted in, giving the choir a que to wrap it up. The congregation came alive with a final 'hallelujah, let's eat!' As we all filed out, Auntie June was preparing a bunch of bowls, some covered in towels with steam fading into the air above them and some with fresh vegetables and fruit from Farmer Gordon down the road. The pastor rolled up his sleeves and began giving some of us kids lessons on how to pull the pork. We'd all heard it a hundred times, just like his long sermons, but he loved it so we smiled and knew it wouldn't be too much longer till we filled our bellies with all the goodness.