

SNACKS & APPS

CHIPS WITH THE DIP

Super spice potato chips and pimento cheese. 10.95

BOARD FULL OF THINGS

Chef's selection of snacks & apps. 21.95 (feeds 2-3)

BEER BATTERED CAULIFLOWER

Alabama pink sauce, Route 86 spice, hot sauce. 10.95

DEVILED EGGS

Pimento cheese, chicharron, chives and paprika. 7.95

GRILLED OYSTERS

6 east coast oysters, garlic butter, chives and Tabasco Green sauce. 18.95

CRISPY 48HR BEEF RIB

Red eye gravy, tamarind, pickled mushroom. 18.95

SALADS

KINDA LIKE A CAESAR SALAD

Smoked mussel dressing, gem lettuce, fresh dill, walnuts and parm. 12.95

GREEN GODDESS SALAD

Avocado, gem lettuce, chive, cucumber, radish and anchovies. 12.95

MAINS

Plates & Platters

SHRIMP & GRITS

White gulf shrimp, white corn grits, Old Bay bacon gravy, hot honey, green onions. 21.95

GRILLED + GLAZED HALF CHICKEN

Route 86 Super Spiced chicken, hot honey glaze, ranch, pickles, grilled lemon, southern slaw. 22.95

GRILLED CAROLINA DIP BBQ RIBS

Pork side ribs, ranch, pickles, corn bread, spicy baked beans. 28.95

CHICKEN + BBQ RIBS PLATTER

Route 86 super spiced chicken, pork side ribs, ranch, pickles, corn bread, spicy baked beans, southern slaw. 49.95 (feeds 2)

Ray's SOUTHERN Platter

Roast chicken, hot link sausage, pork ribs, fried chicken, fries, collard greens, southern slaw, pickles and chicken gravy. 74.95 (feeds 2-3)

Handhelds

ALL AMERICAN DOUBLE SMASHBURGER

Double smashed spiced chuck patty, bacon, American cheese, Alabama pink sauce, pickles, iceberg & fries. 18.95

BLACKENED CATFISH SANDWICH

(VEG OPTION WITH FRIED GREEN TOMATOES)

Avocado green goddess dressing, potato chips, pickles & fries. 19.95

SHRIMP PO' BOY

(VEG OPTION WITH CAULIFLOWER)

Beer battered shrimp, Louie sauce, iceberg, green onion, pickled red onion on a hoagie & potato chips. 18.95

Fried Chicken

FRIED CHICKEN PLATTER

Ray's famous boneless fried chicken thighs, house pickles, hot honey, collard greens, grits and chicken gravy. 24.95/person

RAY'S FAMOUS SANDWICH

Fried chicken thigh, iceberg, pickles, Alabama pink on a potato bun & fries. 18.95

NASHVILLE LIGHTNING PLATE

Spicy dunk, cayenne, habanero, pickles, Texas toast. 19.95

CHICKEN + WAFFLES

Fried chicken thighs, buttermilk waffle, sour whipped cream, honey maple syrup. 18.95

ADD-ONS

Classics 6.00

- BUTTERMILK BISCUITS** hot honey butter
- SOUTHERN SLAW** sweet mayo, sesame seeds, green onions
- TRIPLE COOKED FRIES** malt vinegar mayo
- HOUSE PICKLES** selection of assorted vegetable pickles
- CORNBREAD** hot honey butter

Premium 9.00

- MAC & CHEESE** white cheddar, cheese curds, gouda
- COLLARD GREENS** ham hock, maple honey, hot sauce
- SPICY BEANS** hot honey, smoked bacon, green onion
- FRIED GREEN TOMATOES** pimento cheese
- GRITS** white cheddar, butter, hot honey, green onion

BEER & CIDER

Draught

Alexander Keith's Red Ale (5%)	7.95
Bud Light (5%)	7.95
Collective Arts Audio Visual (4.8%)	8.95
Cowbell Hazy Days IPA (6%)	8.95
Fairweather Rotating Sour	8.95
Goose Island IPA (5.9%)	7.95
Grain and Grit Zigge Zagge Wheat (4.8%)	8.95
Hometown Southern Ale (4.9%)	8.95
Labatt 50 (5%)	7.95
Mill St. Cobblestone Stout (4.2%)	7.95

Bottles & Cans

CRUSHABLE

Alexander Keith's IPA (473ml, 5%)	7.50
100 th Meridian Amber Lager (473, 5%)	8.00
Budweiser (355ml, 5.00%)	6.95
Bud Light (355ml, 5.0%)	6.95
Corona (330ml, 4.6%)	7.50
Cowbell Shindig Lager (473ml, 4.2%)	8.50

MEDIUM BODY

Bench Stone Road White Ale	9.00
Bench Clean Slate Brett Saison (500ml, 5.7%)	10.00
Hometown Blue County Saison (473ml, 4.2%)	8.00
Hometown Southern Ale (473ml, 4.9%)	9.50
Merit Chanan Saison (500ml, 5.3%)	16.00
Oast House Barnraiser (473ml, 5%)	9.50

HOPPY

Collective Arts Hazy State DDH IPA (473ml, 4.1%)	9.50
Cowbell Boxing Bruin IPA (473ml, 6.3%)	9.50
GLB Octopus Wants to Fight (473ml, 6.6%)	9.00
Grain and Grit Good Neighbour Pale Ale (355ml, 5%)	9.75
Mill St. West Coast IPA (473ml, 6.6%)	9.00

HEAVY WEIGHTS

Brimstone Midnight Mass Chicory Stout (473ml, 6.6%)	9.75
Fairweather 2019 Wishing Well (750ml, 10.0%)	18.00
Mill St. Cobblestone Stout (473ml, 4.2%)	8.00
Merit Unwritten Chai Stout (500ml, 5.0%)	10.00
Merit Continental Breakfast Stout (500ml, 10.1%)	18.00

SOURS

Collective Arts Rotational Sour (473ml)	9.75
Cowbell Raspberry Moon Sour IPA (473ml, 6.2%)	9.75
Oast House Niagara Verjus (750ml, 6.4%)	20.00

CIDERS

Collective Arts Apple Cherry Cider (473ml, 5.0%)	9.75
Brickworks 1904 Cider (473ml, 5.0%)	9.75
Brickworks Mint + Basil Cider (473ml, 6.5%)	9.75

READY TO DRINK

Collective Arts Gin & Soda L.G.T. (355ml, 5.6%)	9.75
Collective Arts Mango Sparkling Tea (355ml, 5%)	9.75

CORONA BUCKETS

All day every day
5 for \$30



COCKTAILS

Liquor with Love

CIDER? I HARDLY EVEN KNOW HER! 13

Lot 40, Warm Spiced Pear Cider, Winter Spices, Orange.

SPRUCED AND JUICED 13

Beefeater, Grapefruit Juice, Spruce Syrup, Bitters, Hazy Days IPA

BEET THE CLOCK 15

Buffalo Trace, Beet, Apple, Lemon, Ginger

OH YOU FANCY HUH? 15

Butterfly Pea Flower Altos, St. Germain, Vanilla, Lemon, Cajun Sugar

SMASH BROS 15

Buffalo Trace, Lemon, Orange Blossom, Lemongrass, Mint

FASHIONABLY LATE 15

Hornitos Blackbarrel, Lapsang Souchong Altos, Port, Bitters
Turbinado, Cherry Heering, Brûléed Orange

P.S.L. 15

Sailor Jerry, Advocaat, Coffee, Pumpkin Spice, Bitters, Whipped Cream

BOOM SHAKA LAKA PINA COLADA 14

Havana Club 7, Domaine de Canton, Rumchata Cream,
Coconut, Pineapple, Lime, topped with Prosecco

Sans-Booze (alcohol free)

HELLO GOURD-EOUS 13

Spice 94, Orange, Lemon, Pumpkin Spice, Ginger Beer

SPILL THE TEA 13

Grove 42, Rouge Provence Tea, Lemon, Vanilla

WINES BY THE GLASS

Sparkling

Prosecco	Bellino (Veneto, Italy)	6oz	btl
		11	50

White

Pecorino	2017 Tombacco (Abruzzo, Italy)	5oz.	8oz.	btl
		12	19	58
Pinot Grigio	2018 Corte Vigna (Veneto, Italy)	11	17	50
Riesling	2017 Redstone (20 Mile Bench, Ont.)	11	17	50
Sauvignon Blanc	2018 Tin Pot Hut (New Zealand)	11	17	50

Rose

Cinsault/ Syrah	2017 Ogier (Rhône, France)	5oz.	8oz.	btl
		11	17	50
Pinot Noir/ Cab Franc	2018 Tawse Rose (Niagara, Ont.)	10	16	45

Red

Cabernet Franc	2018 Featherstone (20 Mile Bench, Ont.)	5oz.	8oz.	btl
		12	19	58
Pinot Noir	2018 11 th Hour Cellar (Lodi, California)	13	20	62
Garnacha	2016 Finca Antigua (La Mancha, Spain)	12	19	58
Cabernet Sauvignon	2017 CKW Ironstone (California, USA)	14	22	67