



## STARTERS

### Whole Chook Wings

Spiced & smoked, served with blue cheese dressing & celery sticks.

Full pound \$11

### Almost Famous Fries

Hand punched, fried twice, hit with sea salt \$5

### Loaded AFF's

AF fries with creeper chili, shredded cheese, sour cream & green onion \$9

### Baked Jalapeños

Split fresh peppers with cream cheese & bacon stuffing, panko breadcrumbs and baked \$7.5

### Smoked Lamb & Fig Sausage

Savory & sweet sausage using Moroccan spices.

Two with tzatziki sauce \$6.5

### Sympathy For The Deviled Eggs

Our take on the classic with bacon jam & green onion \$6.5

### Chicharrones

Fried then topped with blue cheese crumbles, green onion & our house made HOT sauce.

Pork fat rules! \$7

### Mumbo Jumbo Gumbo

House gumbo with shrimp, chicken & andouille sausage.

With cornbread & honey butter. \$3/\$7

### Creeper Chili

A bit sweet with some heat.

With cornbread & honey butter. \$3/\$7

Add cheese, sour cream & onions for a buck more.

## SIDES

Spicy BBQ Beans \$3

Potato Salad \$3

Mac-N-Cheese \$3

Blue Cheese Coleslaw \$3

Spiced Sweet Potatoes \$3

Garlic Smashed Potatoes \$3

Cornbread \$2

## LET US CATER YOUR EVENT!

## BARBEQUE

*Slow smoked on-site using house made rubs & fruit woods*

All Served with two sides, corn bread & honey butter

### Spare Ribs

Full \$26 - Half \$16 - Quarter \$9

### Black Angus Beef Brisket – House Specialty

Lean or fatty \$19

### Smoked Chicken

Quarter bird (light or dark) \$9 - Half bird \$13

### Pork Shoulder

Pulled by hand \$15

### Smoked Turkey

Thick sliced \$13.5

### Giant Angus Beef Plate Rib

Over a pound after smoking \$25

### Mishmash

Ribs, brisket, pork & a ¼ chicken (light or dark) \$25

## SALADS

Served with cornbread & honey butter

### Roasted Apple Bacon Salad

House greens, roasted apples & onions, crumbled bacon, smoked gouda cheese & cornbread croutons.

With black pepper balsamic vinaigrette.

Starter sized \$6, Entrée sized \$9

Add smoked chicken, pork or brisket \$4

### House Salad

House greens, tomatoes, cucumbers, monterey jack cheese & cornbread croutons.

Starter sized \$5

Add smoked chicken, pork or brisket \$2

### Cobb Salad

House greens with tomato, bacon, hardboiled egg, cornbread croutons & shredded cheese.

With chipotle ranch dressing.

Entrée sized \$9

Add smoked chicken, pork or brisket \$4

### Caesar Salad

Romaine lettuce, cornbread croutons & parmesan cheese.

With caesar dressing.

Starter sized \$6, Entrée sized \$9

Add smoked chicken, pork or brisket \$4

## SAMMICHES

### BR-GR

½ pound of our fresh custom grind. Char-grilled to order on a custom baked bun.

With AF fries. \$11.5

Lettuce, tomato, pickle & onion are freebies. Caramelized onions, apple smoked bacon and cheese are \$1 each. Choose from american, swiss, cheddar, ghost pepper, smoked gouda, monterey jack or blue.

### Making The Pig Time

½ pound of smoked pork shoulder topped with our blue cheese cole slaw. Sauces are tableside. With AF fries \$10

### Sorta Brisket Philly

½ pound of chopped brisket with caramelized onions & swiss cheese. With side gravy. With AF fries \$12

### Pulled Yardbird

½ pound of smoked chicken with monterey jack cheese & honey mustard. Yup, you get AF fries \$10

### The BEAST!

Chopped beef brisket, andouille sausage, Ray's sauce, BC cole slaw, thin sliced red onion & dill pickle.

With AF fries \$14

### Chicken Chutney

Smoked chicken with spinach, gouda cheese and peach & green pepper chutney.

With AF fries \$9

### Got Clubbed

Smoked turkey, ham & bacon, swiss cheese, lettuce, tomato and garlic aioli on thick sliced sour dough.

With AF fries. \$12

## DESSERT

House made Texas chocolate sheet Cake \$5 - à la mode \$6

## RAY'S BBQ

204 INGHAM STREET  
GRAYLING, MI 49738

989-348-1515

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness