



STARTERS

Whole Chook Wings

A full pound spiced & smoked, served with blue cheese dressing & celery sticks if requested. \$14

Almost Famous Fries

Hand punched, fried twice, hit with sea salt. \$6

Loaded AFF's

AF fries with creeper chili, shredded cheese, sour cream & green onion. \$11

Baked Jalapeños

Split fresh peppers with cream cheese & bacon stuffing, panko breadcrumbs and baked. \$9

Smoked Sausage

Ask your server \$9

Sympathy For The Deviled Eggs

Our take on the classic with bacon jam & green onion. \$8

Chicharrones

Fresh pork rinds, plain or dressed with blue cheese crumbles, green onion & our house made Ray's sauce. \$6/\$8

SIDES

Spicy BBQ Beans. \$4

Potato Salad. \$4

Mac-N-Cheese. \$4

Blue Cheese Coleslaw. \$4

Mashed Sweet Potatoes. \$4

Garlic Smashed Potatoes. \$4

Cornbread. \$3

DESSERT

Please ask your server what sweets the kitchen crew has whipped up.

YES WE CATER

CALL US AND

WE'LL HELP MAKE

YOUR EVENT

SMOKIN' GOOD!

989-348-1515

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

BARBEQUE

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

All served with two sides & corn bread & honey butter if requested.

Our BBQ sauces are tableside.

Black Angus Beef Brisket - House Specialty

Your choice from the point or flat \$22

Spare Ribs

Full \$26 - Half \$18 - Quarter \$11

Smoked Chicken

Quarter bird (light or dark) \$12

Half bird \$15

Pork Shoulder

Pulled by hand \$16

Smoked Turkey

Thick sliced \$15

Giant Angus Beef Plate Rib

Over a pound after smoking \$30
(Limited Availability)

Mishmash

Ribs, brisket, pork & a whole wing \$29

SOUPS & SALADS

All Served with cornbread & honey butter if requested

House Salad

House greens, tomatoes, cucumbers, monterey jack cheese & cornbread croutons.
Starter size \$6 - Entrée size \$10

Roasted Apple Bacon Salad

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

With black pepper balsamic vinaigrette.

Starter size \$7 - Entrée size \$10

Cobb Salad

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

With chipotle ranch dressing. Entrée size \$10

Caesar Salad

Romaine lettuce, cornbread croutons & parmesan cheese. With caesar dressing.

Starter size \$7 - Entrée size \$10

Add smoked chicken, pork or brisket to any salad \$5

Mumbo Jumbo Gumbo

House gumbo with shrimp, chicken & andouille sausage. \$5/\$8

Sweet Creeper Heat Chili

A bit sweet with some heat. \$4/\$8
Add cheese, sour cream & onions for \$1

SAMMICHES

All include AF fries.

BR-GR

A ½ LB of our fresh custom grind. Char-grilled to order on a custom baked bun. \$12

- Pickle & onion are freebies.
- Lettuce & tomato \$.75.
- Caramelized onions, apple smoked bacon and cheese are \$1 each. American, fontina, 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. \$12

For Love Of Brisket

½ pound of chopped brisket with caramelized onions & fontina cheese.

Gravy on request. \$14

Pulled Yardbird

½ pound of smoked chicken with monterey jack cheese & honey mustard. \$12

The BEAST!

Chopped brisket, andouille sausage, Ray's sauce, blue cheese cole slaw, thin sliced red onion & dill pickle. \$14

Chicken Chutney

Smoked chicken with spinach, gouda cheese and peach & green pepper chutney. \$13

Got Clubbed

Smoked turkey, ham & bacon, fontina cheese, lettuce, tomato and garlic aioli on thick sliced sourdough. \$14

AT RAY'S BBQ

We run a SCRATCH MADE kitchen. Virtually everything is made in house everyday using only FRESH ingredients.

We know that you'll appreciate & enjoy the difference.

204 INGHAM STREET

GRAYLING, MI 49738

989-348-1515