



Egg Night

EVERY MONDAY | 5PM UNTIL CLOSE | BEGINS APRIL 21

Chef Kris Morningstar presents a menu devoted to eggs and the many delicious preparations when their flavor and texture shine. Enjoy the variety of dishes produced by this humble yet cornerstone ingredient from poached and soft boiled, to serving as the base for the silkiest house-made pasta and light-as-air, grain-less custards. Needless to mention, these dishes are best enjoyed when paired with a Ray's house-crafted egg white cocktail.

Menu

Scotch Eggs Soft boiled eggs wrapped in sage & garlic sausage and crispy fried 6

Taylor Pork Roll Egg, cheese sandwich on a soft roll....Jersey style 10

Green Eggs & Ham Slow cooked Jidori egg, green garlic espuma, Benton's ham, crispy potatoes 12

Sweet Egg Custard Asparagus, smoked steelhead roe, crunchy buckwheat 13

House Egg Spaghetti Sea urchin, bottarga, scallions, chile, and garum 17

Corned Beef Hash Scallions, Yukon gold potatoes, Jidori eggs 15

Egg White Cocktails

Morning Glory Fizz

Famous Grouse Scotch, fresh lemon juice, egg white, Fever Tree soda water, rinse of La Clandestine Absinthe Suisse 14

Clover Club

Aviation Gin, fresh lemon juice, raspberries, egg white 12

Al Pepino

Altos Tequila Plata, cucumber, fresh lime juice, egg white 12

The Rocktail

Campo de Encanto Pisco, chamomile syrup, fresh lemon juice, egg white, fennel pollen 14

Return of the Jack

Old Overholt Rye, Applejack, fresh lemon juice, ginger syrup, Fever Tree soda water, egg white 12

Cognac Flip

Park Cognac VS, cream, sugar, whole egg, grated cinnamon 14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MAKE YOUR RESERVATION | 323 857 6180

Ray's | Stark Bar

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