



MOTHER'S DAY AT RAY'S AND STARK BAR

MAY 12, 2013

BRUNCH 11:30AM - 3:00PM | DINNER 5:00PM - 10:00PM

FIRSTS

Asparagus Soup

Porcini crème fraiche, ham hock gelee 12

Octopus

Chorizo, saffron aioli, crispy potatoes, fava beans 15

"Green Eggs and Ham" (brunch only)

Jamon iberico 17

Butter Lettuces

Roasted grapes, marcona almonds, garlic vinaigrette 13

Manilla Clams,

Coconut broth, fresh curry leaf, charred lime, fresno chile 15

Marinated Bay Scallops

Avocado, caviar, smoked jelly, caviar 14

Ricotta Gnudi

English peas, brown butter, pea greens 14

HOUSE MADE PASTA & WOOD FIRED PIZZA

Agnolotti Dal Plin

Truffled rice pasta, hen of the hoods mushrooms, hazelnuts, arugula, porcini sauce 19

Squid

Ink chitarra pasta, opal basil, serrano chile, tuna bottarga 18

Margherita Pizza

Fior di latte, san marzano tomatoes, garden basil 15

Calabrian Pizza

Fiery salami, parmesan, garlic, mozzarella 17

ENTRÉES

Quiche (brunch only)

Onion, gruyere, Ray's garden lettuces, shallot vinaigrette 15

Benedict Burger (brunch only)

House brioche, red onion confit, gruyere, sunny egg, watercress, bearnaise, potato chips 17

Slow Cooked Eggs (brunch only)

Benton's ham, wild ramps, fingerling potatoes, cracked pepper 17

Pork Belly (brunch only)

Grits, sunny side egg, green onions, maple cider glaze 19

Crispy Carolina Gold Rice

Snap peas, farm egg, ginger, golden pea shoots, scallion vinaigrette 18

Wood Grilled ½ Lobster

Purlane, masa crisp, pickled onion, charred garlic-tomatillo vinaigrette 29

Soft Shell Crab

Aji amarillo mayonnaise, lamb hass avocado, brioche, red onion 21

Wood Grilled Hanger Steak,

Sauce choron, griddled onions, potatoes bravas, Idiazabel cheese 24

Pork Belly (dinner only)

Farro, forest mushrooms, black vinegar, green onions 25

Sausage Stuffed Quail (dinner only)

Braised bitter greens, garlic, grapes, vincotto 23

Ray's

Stark Bar