

SNACKS & SIDES

Olives *
Lucques, Castelvetro, oil cured 8

Chicken Liver *
Black truffle, crostini 9

Pork Fries *
Crispy Ears, spicy aioli, escabeche 8

Hamachi
Sashimi, beech mushrooms, aji amarillo,
cilantro, black sesame 15

Cheese Plate * - 3 | 15 or 5 | 20

Baylay Hazen - cow, raw, blue
Drunken Goat - goat, red wine, mundane
Bossa - sheep, soft, slightly smokey
Tarataise - cow, firm, subtle nut
Pantaleo - goat, firm, citrus
Weybridge - cow, creamy, broccoli
Challerhocker - cow, raw, caramel
Dirt Lover - sheep, soft, vegetable ash

GARDEN

Shishito Peppers *
Olive Oil, Maldon Salt 8

Romano Beans
Tomato braised, aged provolone,
mustard bread crumbs, egg 11

Baby Favas
Mojama, parmesan, aioli 10

Butter Lettuces
Smoked trout, watermelon radish, Meyer
lemon, avocado, horseradish, crispy
shallot 14

Summer Squash
Raw salad, feta cheese, pine nuts,
anchovy-mustard vinaigrette, red onion,
oregano 11

WOOD FIRED PIZZA

Margherita *
Fior di latte, San Marzano tomatoes,
garden basil 16

Italian Sausage *
Cacio cavallo, olives, fennel pollen,
broccoli di cicco 18

“The Straight and Marrow” *
Roasted bone marrow, Taleggio, fresh
horseradish, leeks, mozzarella 19

Roman *
San Marzano tomatoes, Taggiasche
olives, garlic-caper oil, oregano (no
cheese) 16

Calabrian *
Fiery salami, parmesan, garlic-chile oil 18

Sage *
Sottocenere cheese, sage, Hen of the
Woods mushrooms 17

HOUSE MADE PASTA

Agnolotti Dal Plin
Truffled rice, hazelnuts, arugula, Hen of
the Woods mushrooms 19

Campanelle
Bolognese, parmesan, fennel pollen 16

Bucatini
Squid ink pasta, mint, sungold tomatoes,
Calabrian chile, bottarga 18

BRUNCH PLATES

Pork Belly
Anson Mills Grits, sunny egg, aleppo
pepper glaze, garlic scapes, scallions 19

Hangover Helper
Brioche, truffle cheese, wild arugula,
prosciutto, sunny egg 15

Chiliquiles
Red chili sauce, tortilla chips, sunny
eggs, crema, cilantro 16

Grilled Mortadella
Sunny egg, Sriracha, burrata cheese,
rocket 16

Hanger Steak
Potato hash, sweet peppers, fried egg 25

LARGE PLATES

Chopped Salad
Salami, aged provolone, dry cured olives,
baby romaine, radicchio, fresno chiles,
cauliflower, Italian vinaigrette 18

Skate Wing
Brentwood corn, bunashimeji
mushrooms, fermented chile, scallion
vinaigrette, squash 24

Swordfish
Wood grilled, bean salad, piquillo
peppers, saffron aioli, parsley 25

*Between 3pm & 5pm, only these

Ray's

Designed Dining: The Ellen Palevsky Cup Collection

The cups displayed in Ray's are part of an extraordinary collection of more than 150 cups spanning the years 1850 to 1950, produced by artists and by companies that employed the leading designers of the period. Please ask your server for more information. Gift of Max Palevsky.

brunch