



1800 DRAYTON ROAD | DRAYTON, SC 29333
864.310.4177 | www.draybarandgrill.com

TREATS

SMOKED PORK BELLY* sweet soy sauce, sriracha, sweet and sour sauce, scallions	14
CALAMARI* lemon aioli, orange thai drizzle	14
BUFFALO CAULIFLOWER BITES GF / V cauliflower florets, roasted with dray's bbq rub, xvoo, fried, classic buffalo sauce, avocado ranch	9
HOME MADE FRIED PICKLES V spicy garlic dill pickles, crispy battered, dill-ranch dipping sauce	9
SESAME BBQ WINGS GF 6/12 hot marinated wings, sesame teriyaki bbq sauce, carrots, celery, avocado ranch dipping sauce	9 / 17
FRIED PIMENTO CHEESE BITES served with honey-sriracha dipping sauce	9
CRISPY BRUSSELS SPROUTS and LOLLIPOP KALE fried brussels and lollipop kale, dray's spicy sweet and sour sauce	9
CHARCUTERIE aged meats, cheese, lusty monk mustard, bread	14 / 22

SOUPS & SALADS

Produce for salads is sourced from the SimpLea Farm, run by the Charles Lea Foundation.

FIRE ROASTED CHICKEN CORN CHOWDER GF	6 / 9
FRENCH ONION SOUP	11
STRAWBERRY SALAD SimpLea Farm's spring mix, goat cheese, hazelnuts, strawberries in a cranberry -balsamic vinaigrette	12
CAESAR SALAD romaine, garlic crouton, white anchovy, parmesan, sweet caesar dressing	12
WATERMELON SALAD cucumbers, feta cheese, fresh mint, lime vinaigrette	9
CRUNCHY COBB GF mixed greens, avocado, egg, tomato, gorgonzola, bacon, crunchy corn, champagne vinaigrette add protein to any salad: chicken - 5 shrimp - 6 steak - 6	13

GO YOUR OWN DRAY

*Accompanied by fresh kettle chips
Substitute Dray's Hand Cut French Fries | 1
Gluten Free Bun | 3*

CERTIFIED ANGUS BEEF® DRAY BURGER* served on a toasted brioche bun	12
CHOOSE YOUR TOPPINGS: lettuce tomato onion pickle pickled onions american cheddar provolone pepper jack brie gorgonzola fried onions .75 caramelized onions .75 jalapeño 1 egg 1 blackberry jam 1 arugula 1 extra cheese 1.25 bacon 1.25 extra patty 8	

SPECIALTIES

MUSHROOM CHICKEN RISOTTO airline breast, wild mushroom risotto, herbs	21
CHAMPAGNE SHRIMP shrimp, fresh tomato, basil, lemon, champagne butter sauce, on fresh linguine	23
CRAB CAKES lemon-herb aioli, blistered corn, buttered fingerling potatoes, asparagus	24
CILANTRO SALMON pan seared, pico de gallo beurre blanc, spanish rice, squash noodles	22
GRILLED EGGPLANT VEGAN served over sauteed peppers, red onion, lollipop kale, chili oil and red pepper romesco	18
CHICKEN FRIED STEAK certified angus beef® ribeye, creamy black pepper gravy, dray fries, green beans	23
ROSEMARY SLOW COOKED LAMB RIBS tzatziki, broccolini, pita, fingerlings	29

CERTIFIED ANGUS BEEF® STEAKS

Accompanied by buttered fingerling potatoes and green beans with shallots

14OZ GRILLED RIB EYE	32
8 oz FILET MIGNON	39
8 oz / 12 oz NEW YORK STRIP	24 / 33
STEAK OPTIONS: green peppercorn au poivre scampi shrimp in garlic butter and herbs red wine, mushroom demi gorgonzola cheese crust	2 8 2 4

HANDHELDS

*Accompanied by fresh kettle chips
Substitute Dray's Hand Cut French Fries | 1
Gluten Free Bun | 3*

YARDBIRD SANDWICH chicken breast, pepper jack, apple wood smoked bacon, avocado, chipotle aioli, lettuce, tomato	12
DRAY'S HOT CHICKEN SANDWICH spicy fried chicken, bleu cheese, ranch, lettuce, tomato, red onion, pickles on brioche bun	13
AVO-CRAB SANDWICH avocado, crab cake, lettuce, pico de gallo, lemon herb aioli, on brioche bun	14
BRIE & DRIED CHERRY GRILLED CHEESE V arugula, balsamic glaze, on texas toast	12
B3 GRILLED CHEESE blackberry-bourbon jam, bacon, caramelized onion, cheddar cheese on texas toast	12
PHILLY shaved certified angus beef® ribeye, grilled with onions, provolone cheese on philly's own amoroso roll	12

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