WINE BY THE GLASS.................................................................7
sparkling | white | red
DRAUGHT BEER.................................................................5
FERNET ABOUT IT! (fernet, zaya rum, house cola, lime).................8
DIRTY MARY (house artichoke vodka, tomato-celery shrub, mariachi chili).........8
GIN & BEAR IT (crater lake gin, cucumber, lime)..........................8
LOCAL HEIRLOOM POPCORN..................................................3
HAUTE DOG........................................................................7
yellow mustard | ketchup | aioli | summer relish | sauerkraut
(add... duck fat fries 2)

HALF CHARCUTERIE................................................................9
house-cured meats and local cheeses | whole grain mustard | baguette
MAITAKE DUXELLES FRITTER..................................................8
tarragon | seasonal accoutrements
SPÄTZLE CARBONARA............................................................8
cheese | mushroom | pork belly
PLUM CREEK FARM’S CHICKEN WINGS.....................................8
mariachi aioli | seasonal garnish
DUCK FAT DONUT & ICE CREAM..............................................9.5
brioche | vanilla | brown butter
THE GREY PLUME BURGER....................................................18
beer mustard | sauerkraut | green apple | red onion | aioli

(additions ... egg 2 | pork belly 8 | seared foie 20)

Clayton Chapman
Chef | Owner
Chase Grove
Chef de Cuisine

At The Grey Plume we charge an automated 20% hospitality (service) charge to all checks. By transitioning from the traditional tipping model, we are building a more equitable platform in which to reward, recognize and compensate our team. We are creating a system that values all parts of our business equally from the servers and bartenders to our cooks and dishwashers; all of these team members are represented in your experience.
LOCAL HEIRLOOM POPCORN.................................................................4
HAUTE DOG..........................................................................................12
yellow mustard | ketchup | aioli | summer relish | sauerkraut | duck fat fries
HALF CHARCUTERIE.............................................................................11
house-cured meats and local cheeses | whole grain mustard | baguette
DUCK FAT FRIES..................................................................................9
farm fresh egg | aioli
MAITAKE DUXELLES FRITTER............................................................8
tarragon | seasonal accoutrements
SPÄTZLE CARBONARA..........................................................................8
cheese | mushroom | pork belly
PLUM CREEK FARM’S CHICKEN WINGS............................................9
mariachi aioli | seasonal garnish
DUCK FAT DONUT & ICE CREAM.......................................................9.5
brioche | vanilla | brown butter
THE GREY PLUME BURGER..............................................................18
beer mustard | sauerkraut | green apple | red onion | aioli

(additions ... egg 2 | pork belly 8 | seared foie 20 | short rib 8 | pastrami 8)

HOUSE INFUSIONS

<table>
<thead>
<tr>
<th>green chartreuse</th>
<th>yellow chartreuse</th>
<th>campari</th>
</tr>
</thead>
<tbody>
<tr>
<td>fernet</td>
<td>blackberry bourbon</td>
<td>triple sec</td>
</tr>
<tr>
<td>pickled carrot gin</td>
<td>coffee liqueur</td>
<td>chocolate liqueur</td>
</tr>
</tbody>
</table>

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