



HAPPY HOUR
Offered Daily | 5-7 pm

WINE BY THE GLASS.....7
sparkling | white | rosé | red

LOCAL BEER SELECTION.....5

WINTER WHITE SANGRAIA (white wine, winter spice, TGP yellow chartreuse).....8

TIPSY CAKE (TGP Paw Paw Cordial, Plantation 3 Star Rum, egg white, orange, cinnamon).....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

SPÄTZLE CARBONARA.....8
rosa maria | mushroom | pork belly

PLUM CREEK FARM'S CHICKEN WINGS.....8
mariachi aioli | seasonal garnish

THE GREY PLUME BURGER.....18
pork belly | foie gras | mustard | pickle | tomato

DUCK FAT DONUT & ICE CREAM.....9.5
brioche | vanilla | brown butter

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

Clayton Chapman
Chef | Owner

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.



BAR FEATURES

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	
SPÄTZLE CARBONARA.....	8
rosa maria 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
pork belly foie gras mustard pickle tomato	

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

HOUSE INFUSIONS

green chartreuse	yellow chartreuse	campari
fernet	blackberry bourbon	triple sec
pickled carrot gin	coffee liqueur	chocolate liqueur

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