



HAPPY HOUR  
Offered Daily | 5-7 pm

WINE BY THE GLASS.....	7
sparkling   white   rosé   red	
DRAUGHT BEER.....	5
SPOTTED QUAIL (vodka, thyme vermouth, marjoram & charcoal).....	8
LEMON CREAMSICLE (vodka, lemon, lemongrass, cream).....	8
REVERSE MANHATTAN (rye whiskey, white & red vermouth).....	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	
PLUM CREEK FARM'S CHICKEN WINGS.....	8
mariachi aioli   seasonal garnish	
BEER TEMPURA FRIED PICKLES.....	7
powdered chili oil   chive aioli	
THE GREY PLUME EARTH BURGER.....	18
bison   soil   fungus   moss	

Help us win a James Beard award! Vote for our burger here:

<https://www.jamesbeard.org/blendedburgerproject/vote>

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

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.



# THE GREY PLUME

## 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

PLUM CREEK FARM'S CHICKEN WINGS.....9  
mariachi aioli | seasonal garnish

BEER TEMPURA FRIED PICKLES.....7  
powdered chili oil | chive aioli

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

THE GREY PLUME EARTH BURGER.....18  
bison | soil | fungus | moss

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## HOUSE INFUSIONS

green chartreuse	yellow chartreuse	campari
fernet	caraway liqueur	parsnip vodka
pickled carrot gin	coffee liqueur	chocolate liqueur

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