



## FIRST PLATES

CHARCUTERIE BOARD (SERVES 2-3)  
house-cured meats | artisan cheese | whole grain mustard

22

add abc farm's foie gras torchon ... 15  
or try an ARTISAN CHEESE PLATE ... 12

DUCK FAT FRIES  
farm fresh egg | aioli

9

BRAISED WAGYU SHORT RIB  
beet | celery | apple

14

BRANDADE CROQUETTE  
cauliflower | green bean | paprika

12

## SOUP OR SALAD

NEBRASKA SWEET CORN CHOWDER  
bell pepper | paprika

10

MIXED GREENS SALAD  
melon | anise hyssop | feta | black pepper

10

## MAIN PLATES

WHOLE ROASTED BLUE VALLEY STEELHEAD TROUT  
spätzle | seasonal accoutrements

30

TD NICHE HERITAGE PORK TASTING  
green tomato | peach | jalapeño | ramp

28

SPAGHETTI SQUASH FRITTER  
chevre | seasonal ragout

26

HOUSEMADE RIGATONI  
zucchini | leek | shiitake | tomato

25

BEAUFORT RED DRUM  
cucumber | mint | spring onion | bell pepper | green bean

36

PLUM CREEK FARMS CHICKEN ROULADE  
grape | mustard | fennel | shallot

27

MORGAN RANCH WAGYU BEEF  
cauliflower | carrot | laurel | cipollini  
collar | 32          strip loin | 48

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

FOUR-COURSE: \$65

### TASTING MENU

FIVE-COURSE: \$90

EIGHT-COURSE: \$125

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, all of whom are represented in your experience.

We do our best to conserve water. Water service is available upon request. Consuming raw or undercooked meat, poultry or seafood increases your risk of food borne illness. All artwork in the restaurant was created by local artists, much of which is for sale by the artist.