



## 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 twenty-month aged house-cured heritage prosciutto ... 12

or house-cured heritage lomo ... 12

or try an ARTISAN CHEESE PLATE ... 12

### DUCK FAT FRIES

farm fresh egg | aioli

9

### MORGAN RANCH OXTAIL CROQUETTE

pumpkin | shallot | laurel

14

### SHEEP'S CHEVRE GNUDI

carrot | parsnip | arugula | flaxseed

12

## SOUP OR SALAD

### HEIRLOOM SQUASH SOUP

maple | pecan | cocoa

10

### MIXED GREENS SALAD

mt. rose apple | kohlrabi | rosa maria

10

## MAIN PLATES

### WHOLE ROASTED BLUE VALLEY STEELHEAD TROUT

wheat berries | seasonal accoutrements

30

### TD NICHE HERITAGE PORK TASTING

bourbon | delicata squash | kale | spätzle | pear

28

### MUSHROOM RAGOUT

polenta | garlic | truffle | chevre

27

### HOUSEMADE BUTTERMILK AGNOLOTTI

texas onion | rosemary | butternut | walnut

26

### BLUE VALLEY TROUT FILLET

sunchoke | radish | orange | radicchio

26

### PLUM CREEK FARM'S CHICKEN ROULADE

sweet potato | nutmeg | mustard | yogurt | leek

27

### MORGAN RANCH WAGYU BEEF

ginger | maitake | ramp | new potato

collar | 32      strip loin | 48

(additions: egg 2 | beef cheek 8 | shortrib 8 | pork belly 8 | seared foie 20)

## TASTING MENU

FOUR-COURSE: \$65

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.