



### FIRST PLATES

- CHARCUTERIE BOARD (SERVES 2-3)  
house-cured meats | artisan cheese | whole grain mustard  
22
- add twenty month aged house-cured heritage prosciutto ... 12  
or abc farm's foie gras torchon ... 15  
or try an ARTISAN CHEESE PLATE ... 12
- DUCK FAT FRIES  
farm fresh egg | aioli  
9
- BUTTERMILK GNUDI & LOMO  
rhubarb | celery + root | blackberry  
11
- BRAISED WAGYU BEEF & ZEPPOLE  
coffee | huckleberry | lavender | chive  
16
- KENAI SMOKED KING SALMON  
arugula | calypso | raspberry | basil  
12

### SOUP OR SALAD

- CAULIFLOWER SOUP  
brown butter | cocoa nib | parsley  
10
- PETERSON GREENS BUTTER LEAF SALAD  
yogurt | fennel | radish | oat  
10

### MAIN PLATES

- WHOLE ROASTED BLUE VALLEY STEELHEAD TROUT  
spätzle | seasonal accoutrements  
30
- TD NICHE HERITAGE PORK TASTING  
snap pea | anise hyssop | shallot | egg  
28
- MAITAKE DUXELLE TARTLET  
chevre | strawberry | turnip | asparagus  
26
- BUCATINI & CHIMICHURRI  
pork belly | fiddlehead fern | ramp  
25
- PLUM CREEK FARMS CHICKEN ROULADE  
green bean | corn | farro | red onion  
27
- ASTORIA DOVER SOLE  
parisian gnocchi | nettle | leek | radicchio | emilia  
28
- MORGAN RANCH WAGYU BEEF  
broccolini | spaghetti squash | shiitake | scallion  
collar | 32          strip loin | 48
- THE GREY PLUME EARTH BURGER  
soil | fungus | moss  
18

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

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

(additions: goose egg 5 | pork belly 8 | short rib 8 | pastrami 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.