



THE GREY PLUME

HAPPY HOUR

Offered Daily | 5-7 pm

WINE BY THE GLASS.....	6
prosecco rosé torrantes carignan	
DRAUGHT BEERS.....	5
please consult your bartender for today's happy hour offerings	
RUM CORDIAL.....	8
Appleton's White Rum, house chocolate liqueur, vanilla, cherry, lime	
VOKDA CREAM SODA.....	8
Cooper's Chase Vodka, housemade cola, orange, lemon, egg white ^{☞ ☞}	
THE FRONDS.....	7
Boomsma Jonge Gin, orange, fennel	
CINNAMON OLD FASHIONED.....	7
Patriarch Bourbon, cinnamon, maple syrup, angostura bitters	
LOCAL HEIRLOOM POPCORN.....	3
HAUTE DOG.....	7
sauerkraut yellow mustard ketchup aioli summer relish	
(add... duck fries 2)	
HALF CHARCUTERIE.....	9
house cured meats and local cheeses whole grain mustard baguette	
CHEESEBURGER PIZZA.....	6
ketchup mustard aioli pickles	
PLUM CREEK FARM'S CHICKEN WINGS.....	8
Crazy Gringa habanero crème fraîche	
THE GREY PLUME LAMB BURGER.....	18
sauerkraut black jack lamb bacon thousand island	
MORGAN RANCH BEEF TARTARE.....	18
seasonal vegetables accoutrements	

Clayton Chapman
Chef | Owner

John Engler
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.

BAR FEATURES

LOCAL HEIRLOOM POPCORN.....	3
HAUTE DOG.....	7
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DUCK FAT DONUT & ICE CREAM	
brioche vanilla brown	
butter.....	9.5

HOUSE INFUSIONS

coffee liqueur	smoked raspberry liqueur	irish cream
ginger liqueur	cherry wild plum vodka	pear butter bourbon
vanilla brandy	caramelized onion gin	bacon whiskey

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