

TO START

AMUSE BOUCHE/APERITIVO 7
AMUSE BOUCHE: HERB ARANCINI, PARMESAN
CREMA, CHIVE

2oz APERITIVO | CHOICE OF:
BOULEVARDIER
GIN MARTINI
HOUSE CUCUMBER VODKA MARTINI

TO SHARE

CHARRED OCTOPUS 21
BAGNA CAUDA, LIME, TOAST

CHARRED BROCCOLINI TOAST 17
BUTTERMILK RICOTTA, SMOKED OLIVE OIL,
CALABRIAN AIOLI

STEAMED MUSSELS 18
LEEEKS, CURRY, LIME, GRILLED BREAD

CHARCUTERIE & CHEESE* 35
ROTATING SELECTIONS, APPLE BUTTER,
PICKLES, CREOLE MUSTARD, CROSTINI

APPETIZERS

PROOF ICEBOX SALAD 16
PARMESAN CREMA, SHISHITO, CUCUMBER

CITRUS SALAD 14
ROSE, GOAT CHEESE, CHIVE

TUNA CRUDO 21
MARCONA, AVOCADO, CHILI CRISP

FRIED FRONDOSA MUSHROOMS 18
FROMAGE BLANC, SULTANA, ALMONDS

BEEF TARTARE 22
SUNCHOKES, CAPER, YOLK

EXECUTIVE CHEF | CODY STONE
CHEF DE CUISINE | CHAD JOHNSON
EXECUTIVE SOUS CHEF | ERIK KALSCH
SOUS CHEF | WILLIAM WAHL
SOUS CHEF | NATE LAMAR

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ENTREES

SOURDOUGH CAVATELLI 37
RABBIT SUGO, PICHOLINE OLIVE, CARRAWAY

MUSHROOM RISOTTO 33
SCALLION, PARMESAN REGGIANO

SPAGHETTI 32
LENTIL 'BOLOGNESE', SOFT HERBS, WALNUT

BARR FARM CHICKEN 36
FOCACCIA CROUTONS, WATERCRESS, JUS

BERKSHIRE PORK CHOP 38
CELERIAC, APRICOT, MARSALA, HAZELNUT

SWORDFISH 37
BELUGA LENTIL, SAUCE MALTAISE, GRAPEFRUIT

THE BUTCHER SHOP CUT* MP
OR
BLACK HAWK FARM SIRLOIN* 47
ALLIUM, POTATO TERRINE, JUS

PROOF BISON BURGER* 22
SHARP CHEDDAR, SMOKED BACON, ONION JAM

SIDES

GREAT FOR ONE OR FOR THE TABLE

SUGAR SNAP PEAS 12
LABNA, SALSA VERDE

ENGLISH PEA ORZO 12
MASCARPONE, DILL

HEARTH ROASTED BEETS 12
TARRAGON CREMA, BABY KALE

HOUSE FOCACCIA 10
CULTURED BUTTER, FENNEL POLLEN



THANK YOU TO ALL OF OUR LOCAL PARTNERS.

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESS.

PLEASE ALERT OUR TEAM TO ANY ALLERGIES YOU MAY HAVE.