

ORIGINAL PROOF

\$75 / PERSON |

1 CHOICE PER COURSE

FIRST COURSE

Grilled Caesar Salad

apple, cacio di roma, almonds

Little Gem Salad

pecorino toscano, green goddess, rhubarb, breadcrumbs

SECOND COURSE

Spaghetti

lentil 'bolognese,' walnut

Smoked Half Chicken

leeks, lemon, cannellini beans

3D Valley Pork Chop

asparagus, tahini, preserved lemon

Ricotta Cavatelli

shiitakes, sage, aged balsamic

THIRD COURSE

Seasonal Sorbet

Chef's Choice

HIGH PROOF

\$90 / PERSON |

1 CHOICE PER COURSE

FIRST COURSE

Grilled Caesar Salad

apple, cacio di roma, almonds

Little Gem Salad

pecorino toscano, green goddess, rhubarb, breadcrumbs

Fried Frondosa Mushrooms

bleu cheese, calabrian chili, celery

Beef Tartare

calabrian chili, parmesan

SECOND COURSE

Smoked Half Chicken

leeks, lemon, cannellini beans

Grilled Swordfish

salmoriglio, fennel, butter beans

Petit Filet

potato terrine, taleggio, bordelaise

Spaghetti

lentil 'bolognese,' walnut

THIRD COURSE

Seasonal Sorbet

Chef's Choice

5-COURSE CHEF'S TASTING MENU

\$140 / PERSON

**Want the full-proof experience?
Let us take it from here.**

Enjoy a personalized, seasonal menu crafted with the very best the Ohio River Valley has to offer. This menu is specially developed by Executive Chef Cody Stone and team, designed with your meal in mind.

While the selections are fully Chef's choice, please inform our team of any dietary needs or restrictions.

PROOF
ON MAIN

ADD ONs + EXTRAS

AMUSE BOUCHE + APERITIVO

\$7 / PERSON

Herb Arancini

parmesan crema, chive

2oz. Aperitivo

choice of: Boulevardier | Gin Martini |
House Cucumber Martini

SHAREABLES

Charred Octopus \$21 / each (serves 2-4)
bagna cauda, lime, toast

Charcuterie & Cheese \$35 / each (serves 4-6)
rotating selections, apple butter, pickles,
creole mustard, crostini

House Focaccia \$10 / each (serves 2-4)
cultured butter, fennel pollen

Brussels Sprouts \$12 / each (serves 2-4)
harissa crema, pistachio

Soft Polenta \$12 / each (serves 2-4)
spring peas, aleppo

Hearth Roasted Beets \$12 / each (serves 2-4)
smoked yogurt, grapefruit