

BRUNCH MENU

\$35 / PERSON |
1 CHOICE PER COURSE

FIRST COURSE

Proof Icebox Salad

parmesan crema, shishito, cucumber

Green Smoothie

spinach, pineapple, apple juice, greek yogurt

MAINS

Breakfast Sandwich

scratch biscuit, house sausage, scrambled egg,
american cheese, hashbrown

Chicken Biscuit

chicken thigh, hot honey, b&b pickles, hashbrown

Biscuits & Gravy

scratch biscuits, house sausage, sunny-side eggs, chili crisp

Proof Bison Burger

smoked gouda, garlic aioli, bacon jam

Denver Steak +\$5

chermoula crema, fries

Tuna Niçoise Salad +\$5

green goddess fingerling potatoes, sugar snap peas

Farm Egg Frittata

spinach, potatoes, leeks, goat cheese, local greens

DESSERT

Truffle

LUNCH MENU

\$35 / PERSON | DINNER

1 CHOICE PER COURSE

FIRST COURSE

Proof Icebox Salad

parmesan crema, shishito, cucumber

Herb Arancini

parmesan crema, fontina, gruyere, chives

MAINS

Proof Bison Burger

smoked gouda, garlic aioli, bacon jam

Grilled Chicken Sandwich

chicken thigh, shaved fennel, soft herbs, dijon aioli

Ancient Grain Bowl

charred beets, marinated kale, tahini

Denver Steak + \$5

chermoula crema, fries

DESSERT

Truffle

ORIGINAL PROOF

\$75 / PERSON | DINNER

1 CHOICE PER COURSE

FIRST COURSE

Heirloom Melons

whipped burrata, speck, pistachio

Little Gem Salad

pecorino toscano, green goddess, fennel, breadcrumbs

SECOND COURSE

Pasta Alla Norma

gnocchi sardi, chickpea, eggplant

Barr Farms Smoked Chicken

salsa macha, snap peas, currants

3D Valley Pork Milanese

bullhorn peppers, parmesan reggiano

Rock Shrimp Risotto

fennel, orange, breadcrumbs

THIRD COURSE

Seasonal Sorbet

Chef's Choice

HIGH PROOF

\$90 / PERSON | DINNER
1 CHOICE PER COURSE

FIRST COURSE

Heirloom Melons

whipped burrata, speck, pistachio

Little Gem Salad

pecorino toscano, green goddess, fennel, breadcrumbs

Fried Green Tomatoes

tarragon crema, sumac, soft herbs

Beef Tartare

calabrian chili, parmesan

SECOND COURSE

Barr Farms Smoked Chicken

salsa macha, snap peas, currants

Grilled Rainbow Trout

sauce vierge, labneh, chickpeas

Petit Filet

potato terrine, au poivre

Pasta Alla Norma

gnocchi sardi, chickpea, eggplant

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

Blistered Shishitos \$12 / each (serves 2-4)

sabayon, turmeric

Soft Polenta \$12 / each (serves 2-4)

spring peas, aleppo

Hearth Roasted Beets \$12 / each (serves 2-4)

smoked yogurt, grapefruit