

# ORIGINAL PROOF

\$75/PERSON | DINNER  
1 CHOICE PER COURSE

## FIRST COURSE

### **Baby Kale Salad**

citrus, buttermilk vinaigrette, granola

### **Little Gem Salad**

pecorino toscano, green goddess, fennel, breadcrumbs

## SECOND COURSE

### **Paccheri**

calabrian sausage, cannellini, escarole

### **BarrFarm Chicken**

marsala, maitakes, hazelnut

### **3D Valley Pork Chop**

celery root, braised shallots

### **Ricotta Cavatelli**

shitakes, brown butter, sage

## THIRD COURSE

### **Seasonal Sorbet**

### **Chef's Choice**

# HIGH PROOF

\$90/PERSON | DINNER  
1 CHOICE PER COURSE

## FIRST COURSE

**Baby Kale Salad**

citrus, buttermilk vinaigrette, granola

**Little Gem Salad**

pecorino toscano, green goddess, fennel, breadcrumbs

**Hedgehog Farms Mushrooms**

malt vinegar, smoked labna, mostarda

**Hamachi Crudo**

citrus, buttermilk vinaigrette, granola

## SECOND COURSE

**BarrFarm Chicken**

marsala, maitakes, hazelnut

**Grilled Rainbow Trout**

fingerlings, fennel, dill

**Petit Filet**

potato terrine, taleggio fondua

**Cavatelli**

shitakes, brown butter, sage

## 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

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

**Gigante Beans** \$12 / each (serves 2-4)  
pesto rosso, breadcrumbs

**Hearth Roasted Carrots** \$12 / each (serves 2-4)  
hot honey, pistachio