

ORIGINAL PROOF

\$85/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

Ricotta Cavatelli

rabbit sugo, olives, carraway

Barr Farm Chicken

marsala, maitakes, hazelnut

3D Valley Pork Chop

celery root, braised shallots

Gemelli

mushrooms, ramps, pink peppercorn

THIRD COURSE

Seasonal Sorbet

Chef's Choice

HIGH PROOF

\$100/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

blood orange, sesame

SECOND COURSE

Barr Farm Chicken

marsala, maitakes, hazelnut

Grilled Rainbow Trout

fingerlings, fennel, dill

Petit Filet

potato terrine, taleggio fonduta

Gemelli

mushrooms, ramps, pink peppercorn

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

Sugar Snap Peas \$12 / each (serves 2-4)
brown butter, bottarga

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

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