

# ORIGINAL PROOF

\$85/PERSON | DINNER

1 CHOICE PER COURSE

## FIRST COURSE

### **Strawberry Salad**

"smokin' goat", balsamic vinaigrette, almonds

### **Little Gem Salad**

pecorino toscano, green goddess, fennel, breadcrumbs

## SECOND COURSE

### **Ricotta Cavatelli**

rabbit sugo, olives, carraway

### **Barr Farm Chicken**

pesto, fingerlings, basil

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

sunchokes, grapefruit, black garlic

### **Gemelli**

mushrooms, ramps, pink peppercorn

## THIRD COURSE

### **Seasonal Sorbet**

### **Chef's Choice**

# HIGH PROOF

\$100/PERSON | DINNER  
1 CHOICE PER COURSE

## FIRST COURSE

### **Strawberry Salad**

"smokin' goat", balsamic vinaigrette, almonds

### **Little Gem Salad**

pecorino toscano, green goddess, fennel, breadcrumbs

### **Hedgehog Farms Mushrooms**

malt vinegar, smoked labna, mostarda

### **Hamachi Crudo**

heirloom radish, kosho, sesame

## SECOND COURSE

### **Barr Farm Chicken**

pesto, fingerlings, basil

### **Grilled Rainbow Trout**

artichoke, picholine, salsa verde

### **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**

# 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** \$22 / each (serves 2-4)  
bagna cauda, lime, toast

**Charcuterie & Cheese** \$36 / 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 Asparagus** \$14 / each (serves 2-4)  
sauce gribiche, tarragon

# DERBY BRUNCH

\$50/PERSON

1 CHOICE PER COURSE

## FIRST COURSE

### French Toast

ricotta, strawberry, pistachio

### Little Gem Salad

balsamic vinaigrette, pecorino tuscano, breadcrumbs

## SECOND COURSE

### Breakfast Sandwich

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

### Steak Frites

chermoula crema, fries  
add sunny eggs +3

### Tuna Niçoise Salad

green goddess, fingerling potatoes, sugar snap peas

### Proof Ancient Grain Bowl

charred beets, marinated kale, tahini  
add chicken +5

## THIRD COURSE

### 'Tiramisu'

devil's food cake, espresso, mascarpone

### Seasonal Sorbet