

ORIGINAL PROOF

\$85/PERSON | DINNER

1 CHOICE PER COURSE

FIRST COURSE

Heirloom Melon Salad

whipped burrata, speck, pistachio

Little Gem Salad

pecorino toscano, green goddess, fennel, breadcrumbs

SECOND COURSE

Spaghetti Alla Norma

ricotta salata, basil

Grilled Half Chicken

whipped feta, cucumber, lime

Grilled Rainbow Trout

sauce vierge, labneh, chickpeas

Zucchini Risotto

marcona almonds, mint

THIRD COURSE

Seasonal Sorbet

Chef's Choice

HIGH PROOF

\$100/PERSON | DINNER
1 CHOICE PER COURSE

FIRST COURSE

Heirloom Melon Salad

whipped burrata, speck, pistachio

Little Gem Salad

pecorino toscano, green goddess, fennel, breadcrumbs

Blistered Shishitos

preserved lemon crema, bottarga

Tuna Tartare

fermented watermelon, thai basil

SECOND COURSE

3D Valley Pork Milanese

cherry tomatoes, arugula

Grilled Rainbow Trout

sauce vierge, labneh, chickpeas

Petit Filet

potato terrine, romesco, bordelaise

Zucchini Risotto

marcona almonds, mint

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

House Focaccia \$10 / each (serves 2-4)

cultured butter, fennel pollen

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

pecorino romano, sunflower

Charred Corn \$13 / each (serves 2-4)

madras curry, tarragon

Fried Green Tomatoes \$18 / each (serves 2-4)

avocado crema, dill, sumac

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