

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

Barr Farm Chicken

pesto, fingerlings, basil

3D Valley Pork Chop

sunchokes, grapefruit, black garlic

Zucchini Risotto

sunchokes, grapefruit, black garlic

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

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

Zucchini Risotto

sunchokes, grapefruit, black garlic

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 \$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