

OUR RELISHES

5 EACH • 15 TASTING TRAY

CELERY ROOT • CAPER PICKLE DRESSING
BROCCOLINI • PECORINO
BABY BUNCH BEETS • HORSERADISH
BAKED RUTABAGA • SMOKED BACON

HEARTH

OCTOPUS BAGNA CAUDA 13
garlic, oregano, lemon
BAKED COW'S MILK RICOTTA 10
truffle oil, fettunta

CHARCUTERIE

6 EACH • 16 TASTING PLATTER

HOUSE CURES
RABBIT LIVER PARFAIT
PORK JOWL COUNTRY TERRINE
CAPACOLLO
ARTISAN MADE
PROSCIUTTO AMERICANO
TOSCANO STYLE SALAME
FINOCCHIONA

DAILY SPECIALS

WINTER 2008

MONDAY

STEAMED MUSSELS
saffron mustard broth, fries

TUESDAY

BRAISED PORK BELLY
shoestring potatoes, frisee
coddled egg

WEDNESDAY

SPAGHETTI CARBONARA
pancetta, black pepper, pecorino

THURSDAY

ROMAN STYLE DUCK
turnips, mushrooms, pickled garlic

FRIDAY

SIMMERED PORK 'OSSO BUCO'
grits, green tomato marmalade

SATURDAY & SUNDAY

KENTUCKY BISON TENDERLOIN
buttered leeks, fingerling potatoes

PROOF ON MAIN

702 W MAIN ST
LOUISVILLE, KY 40202
502.217.6360
PROOFONMAIN.COM

STARTERS

PUREE OF BUTTERNUT SQUASH SOUP
nutmeg crema, chicken liver toast 7

CHICKPEA & COUNTRY HAM FRITTERS
grain mustard crema 7

YELLOWFIN TUNA 'CRUDO'
watercress, blood orange, pickled beets,
crisp sunchokes 12

'GRATEFUL GREENS' MIXED LETTUCES
red wine vinaigrette, pecorino romano 7

ARUGULA SALAD
rabbit confit, crisp grit cakes, lemon oil, parmigiano 10

LOLLA ROSSA 'CAESAR'
treviso, fennel, shaved egg, bottarga di muggine 9

PASTA & GRAINS

POTATO GNOCCHI
braised oxtails, parmigiano 16

WILD MUSHROOM RISOTTO
hedgehog and trumpet mushrooms, leeks, rosemary 18

PAPPARDELLE 'CACCIATORE'
braised local rabbit, celery gremolata 18

MAIN COURSE

SAUTEED BARRAMUNDI
caramelized cauliflower, walnuts, apples,
caperberries, arugula pesto 25

PAN SEARED COHO SALMON
sunchoke puree, red wine, dandelion, pancetta 23

NEW ENGLAND DIVER SCALLOPS
caramelized spaghetti squash, 'piccata' sauce 26

SMOKED AMISH CHICKEN
grain mustard, roasted string beans 18

COUNTRY HAM WRAPPED PORK CHOP
rapini, crab apple marmalade 24

KENTUCKY BISON BURGER
smoked bacon, tillamook cheddar, jezebel sauce 14

BRAISED LAMB SHANK
chick pea fries, celery root salad 28

GRILLED NY STRIP STEAK
marinated beets, watercress, gorgonzola,
horseradish 29

SIDES

5 EACH

WEISENBERGER GRITS
parmigiano, Tuscan olive oil

BRUSSELS SPROUTS
pancetta, cinzano

BROCCOLI RABE
roasted garlic, hot pepper

MICHAEL PALEY- CHEF
winter menu