

# BAR MENU

## CURED MEATS

3 for \$15 or 5 for \$21

pork jowl terrine  
chicken liver pate  
bentons country ham  
finocchiona  
salame toscano

## ARTISAN CHEESE

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dunbarton blue(cow, WI)  
nettle meadow kunik(goat/cow, NY)  
ocooch mountain(sheep, WI)  
hooligan(cow, CT)  
chevre noir(goat, Quebec)

## MARINATED OLIVES

4

orange & pimenton

## PROOF FRIES

5

smoked aioli

## CHICK PEA & COUNTRY HAM FRITTERS

10

treviso, olives & grain mustard

## WARM RICOTTA

14

oregano, horseradish & toast

## CHARRED OCTOPUS

15

bagna cauda, lime & toast

## BISON MARROW BONES

12

apple butter, frisee & toast

## LOCAL MIXED LETTUCES

8

shaved radish, pecorino & vinaigrette

8

## ROMAN STYLE EGG DROP SOUP

scallion, parmesan, nutmeg & semolina dumpling

## GOAT SAUSAGE TAGLIATELLE

21

Milled tomato, pickled fresno, oregano & pecorino

## PROOF BISON BURGER\*

17

Tillamook cheddar, smoked bacon & jezebel

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EXECUTIVE CHEF: MICHAEL PALEY ■ THANK YOU TO ALL OF OUR LOCAL PARTNERS ■  
PROOFONMAIN.COM ■ EATING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE  
ILLNESS ■ SEE CHEF PALEY ON TWITTER: @MICHAELPALEY