

STARTERS

Bison Marrow Bones
jelly, frisee, artisan toast 12

Octopus
oregano, parsley, lime 13

Nduja Toast
melted lardo, fried oregano,
fleur de sel 8

Warm Ricotta
horseradish, truffle, toast 10

CURED MEATS

(taste one for \$6 or all five for \$17)

La Quercia Prosciutto
Rabbit Liver Pate
Coppa Di Testa
Pork Jowl Terrine
Toscana Salame

DAILY SPECIALS

(monday)

Egg Raviolo
watercress, trumpet mushrooms,
parmigiano reggiano 17

(tuesday)

Amatriciana
bucatini, guanciale, san marzano tomato,
hot pepper 18

(wednesday)

Diver Scallops
caramelized spaghetti squash,
piccata sauce 26

(thursday)

Braised Lamb Shanks
parsnip puree, pesto, toasted
bread crumbs 25

(friday)

Local Goat
butifarra, shaved celery, goat ricotta 26

(saturday & sunday)

Bone-in Bison Tenderloin
buttered leeks, fingerling potatoes,
rosemary oil 36

PROOF ON MAIN

702 West Main St
Louisville, KY 40202
(502)217-6360

please ask your server about our vegetarian,
gluten-free and vegan options

FIRST COURSE

Rabbit Brodo
torn buckwheat noodles, lemon,
buttermilk dumplings 8

Local Mixed Lettuces
red wine vinaigrette, radishes, pecorino 7

Yellowfin Tuna Crudo
nduja, fried kale, chilled buttermilk, lime 12

Chickpea & Country Ham Fritters
treviso, olives, parmesan, grain mustard 9

Griddled Cacio Roma
dandelion, mushroom confit, grapefruit,
hazelnut, bottarga 10

Bison Tongue Salad
smoked sunchokes, crème fraiche, grain mustard,
huber's cider and cured egg yolk 9

ENTREES

Wild Mushroom Risotto
simmered leeks, goat ricotta, agrumato 19

Garganelli
sweet potato, walnut, sage, ricotta salata 18

Roasted Liberty Duck
grit fries, wheatberries, beets, rutabaga,
cranberry mostarda 26

Striped Bass
creamed cauliflower, brussels sprouts,
shredded treviso 25

Pacific Swordfish
fried white anchovy, fingerling potatoes,
grilled chicory, blood orange 24

Smoked Amish Chicken
simmered green lentils, pesto pantesco
and cotechino corn bread 23

Berkshire Pork Chop
dandelion, cannellini beans, pear marmalade 25

KY Bison Burger
cheddar, smoked bacon, jezebel 15

Grilled Beef Ribeye
arugula, roasted turnips, radishes, parmesan
and grilled lemon 29

SIDES

(\$6 each, great for one or for the table)

Braised Collard Greens
fresh chiles, anchovy, garlic

Weisenberger Grits
parmesan & olive oil

Brussels Sprouts
house made pancetta & vermouth

Chef Michael Paley & Staff

Winter Menu 2010