

## FROM THE HEARTH

### Baked Ricotta

Horseradish, oregano,  
artisan toast 14

### Pan Roasted Octopus

Bagna Cauda, lime, artisan toast 15

### Ciabatta Flatbread

Nduja, chanterelles, cream,  
fried oregano 13

## CHARCUTIERE & CHEESE

(tasting of any three \$13, any five \$17)

### Finocchiona Aranciata

Lonzino

### Chicken Liver Pate

Mortadella

### Pork Jowl Terrine

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Mt Tam (cow)

Lambchopper (sheep)

Blu di Bufala (buffalo)

Cabot Clothbound Cheddar (cow)

Penterman Aged Gouda (cow)

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## (DAILY SPECIALS)

(Monday)

### Pork Milanese

Arugula, parmigiano, grilled lemon 23

(Tuesday)

### Fried Soft Shell Crabs

Summer squash risotto MP

(Wednesday)

### Steamed Mussels & Clams

Changes weekly 18

(Thursday)

### Seared Duck Breast

Buckwheat pancake, saba cherries,  
toasted almonds 28

(Friday)

### Whole Roasted Yellowtail Snapper

Fennel-herb stuffing, olive oil  
poached potatoes 27

(Saturday)

### Grilled KY Bison Tenderloin

Simmered leeks, fingerling potato,  
rosemary oil, smoked salt 36

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## PROOF ON MAIN

702 W Main St

Louisville, KY

502.217.6360

www.proofonmain.com

www.blog-proof.tumblr.com

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

## (FIRST COURSE)

### Summer Corn & Garlic Soup

Double smoked ham toast 7

### Yellowfin Tuna Crudo

Seabeans, olive paste, chilies, avocado,  
garlic chips 13

### Chick Pea & Country Ham Fritters

Grain mustard crema, treviso olive salad 9

### Local Mixed Lettuces

Farm radishes, pecorino, red wine  
vinaigrette 8

### Woodland Farm Heirloom Tomatoes

Mozzarella, red onion, basil 12

### Roasted Beet & Carrot Pickles

Watercress, goat cheese, pistachio, smoked  
tomato vinaigrette 9

## (MAIN COURSE)

### Handmade Tonnarelli

Lobster, garlic scapes, tomato, hot pepper 24

### Potato Gnocchi

Braised pork, shaved celery, horseradish 19

### Sautéed Lake Walleye

Sweet corn 'fregola', watercress, shellfish  
broth 26

### Seared Sockeye Salmon

Country ham & ginger broth, chanterelles,  
watercress, fried okra 29

### Pan Roasted Berkshire Pork

Grilled peaches, bacon, dandelion,  
ricotta salata, pickled red onions 26

### Proof KY Bison Burger

Smoked bacon, aged cheddar, jezebel sauce 15

### Smoked Amish Chicken

Proof bread salad, golden raisins, pine  
nuts, salsa verde 25

### Grilled Beef Skirt Steak

Confit eggplant salad, basil pesto,  
almond bread crumbs 29

## (SIDE DISHES)

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

### Simmered Weisenberger Grits

Grated parmigiano, Tuscan olive oil

### Braised Farm Greens

Anchovy, garlic, hot pepper

### Grilled Local Corn

Pecorino, lime, smoked aioli

### Stewed Okra & Tomatoes

Garlic, basil

### Chef Michael Paley & Staff

Summer 2010