

RELISHES

\$5 each, platter available for \$15

WOODLAND FARM PEPPERS
sultana raisins, watercress & goat cheese

GRILLED FENNEL
vermouth, orange, bottarga,
bread crumbs

PUMPKIN PUREE
parmigiano, walnuts, house bacon

STARTERS FOR THE TABLE

BAKED OCTOPUS
oregano bagna cauda 13

BISON MARROW BONES
pear preserves, frisee, artisan toast 10

RABBIT LIVER PATE
fig marmalade, gherkins, artisan toast 7

TASTING OF PROOF CURED MEATS
benton country ham, lovage salami,
coppa, chorizo, country pate terrine 16

THANKSGIVING

inspired specials

BRODO

HERITAGE TURKEY LEGS... 8
torn buckwheat pasta, buttermilk dumplings

PASTA

CHESTNUT RAVIOLI... 18
treviso & parmigiano brown butter

FISH

SEA SCALLOPS... 27
caramelized spaghetti squash, piccata sauce

HAM

NEWSOMS COUNTRY HAM STEAK... 25
parmigiano risotto, fried egg, RE gravy

TURKEY

ROASTED BOURBON RED TURKEY... 27
autumn stuffing, cinnamon baked sweet
potato, cranberry mostarda

PROOF ON MAIN

702 W Main St
Louisville 40202
502.217.6360
thanksgiving menu 2009

APPETIZERS

ROMAN STYLE EGG DROP SOUP
semolina dumpling, shredded swiss chard 6

CHICK PEA & COUNTRY HAM FRITTERS
treviso salad, grain mustard crema 9

CRUDO OF YELLOWFIN TUNA
bunch beets, watercress, sunchoke chips,
capriole goat cheese 12

LOCAL MIXED LETTUCES
red wine vinaigrette, radishes, pecorino 8

GRIDDLED CACIO ROMA
dandelion, ruby grapefruit, hazelnuts,
chestnut honey & bottarga 10

CELERIAC SALAD
chicory, brussels sprout leaves, currants,
parmigiano reggiano 8

ENTREES

GARGANELLI
sweet potato, sage, walnuts & brown butter 16

ROASTED BEET RISOTTO
green beans, woodland farm beets, pecans,
goat cheese 17

KENTUCKY BISON BURGER
smoked bacon, Tillamook cheddar, jezebel sauce 15

GREAT LAKES WALLEYE
celery root, seckle pear, chopped walnuts,
salsa verde 25

ROASTED AMISH CHICKEN
roasted beans, thyme, grain mustard, parcel puree 23

BERKSHIRE PORK CHOP
braised cannellini beans, rapini, pear marmalade 25

GRILLED BEEF RIB STEAK
double smoked ham and sunchoke hash, watercress,
radishes, pesto pantesco 29

VEGETABLE SIDES

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

MILLED KY GRITS
simmered with milk, olive oil and parmigiano

ROASTED BRUSSELS SPROUTS
house made pancetta, cranberries, cinzano

BRAISED SWISS CHARD
pine nuts, raisins, chilies

chef Michael Paley & staff

*Special thanks to Nancy Newsom of Princeton and
Scott and Kathy of Star Farm in Hardyville for
this years country ham & bourbon red turkeys.*