

CHARCUTERIE

HOUSE CURED MEATS

Landjäger smoked pork sausage	10
Wild Boar Salume scented with port, sage, juniper	10
Soppressata smoked pork belly	10
Smoked Austrian Speck smoked pork belly	10
Coppa cured pork loin, paprika, cayenne, fennel	10
Wagyu Bresaola cured beef scented with rosemary, juniper	12
Guanciale rich, cured, sliced pork cheeks	10
Truffle Salumi earthy beef & pork salumi	12
Smoked Rabbit Sausage garlic, rosemary, thyme	10
Finocchiona fennel-scented beef, pork salumi	10
Smoked Tasso cured, smoked ham	10

HAMS OF THE WORLD

Mangalica <i>Spain</i> 36 month aged cured ham	16
Prosciutto San Daniele <i>Italy</i> 18 month aged cured ham	13
Benton's Aged Ham <i>Tennessee</i> 18 month aged cured ham	12

COMPOSED PLATES

Curried Cashews espelette pepper	6
Seasonal Pickle Plate	8
Blistered Shishito Peppers peanuts, ginger, scallion, yuzu, hoisin	11
House-Cured Bresaola Cambozola cheese, celery, dates, watercress	12
Duck Liver Mousse pickled red onions, baby greens	11
Beef Pho Terrine spicy hoisin, cucumber salad	13
Pate Campagne pistachios, cherries	15
Plate of House-Made Pates & Terrines	21
Chef's Charcuterie Board	33
Chef's Cheese & Charcuterie Board	24

a taste of proof

CHEF AUSTIN'S FOUR-COURSE TASTING MENU

We at Proof are so incredibly proud of the quality and diversity of each and every one of our dishes, that it can be a bit difficult to decide on favorites. Chef Austin Fausett has taken that burden out of our hands and yours by choosing a few of his own. The Taste of Proof menu will provide you with the ability to enjoy not only some of Chef's favorite creations, but the freshest as well. Each dish will come paired specially with a wine of our Sommelier's choosing.

\$115 per person (including wine pairings)

SALADS

Baby Kale Asian pears, candied walnuts, cambozola cheese, grapefruit vinaigrette	11
Quinoa wheat berries, garbanzos, grilled vegetables, chopped egg, sherry vinaigrette, parmigiano reggiano	12
Roasted Beets & Apple avocado & beet purée, mustard lettuces, goats cheese, almonds	11

COLD STARTERS

Wagyu Beef Carpaccio chilies, shallots, fragrant herbs, roasted peanuts, crispy rice	12
Ahi Tuna Tartare hass avocado, wasabi soy emulsion, nori tempura	16
Whipped Goat Cheese Flatbread clover honey, thyme, fried rosemary, maldon sea salt, black pepper	12
Smoked Salmon Flatbread grated egg, capers, arugula, red onions	12

WARM STARTERS

Butternut Squash and Apple Soup cumin yogurt, truffle piccadillo, sourdough croutons	12
Octopus Skordalia toasted almonds, arugula, lemon, sea beans	18
Seared Pork Belly burnt eggplant purée, roasted pepper piperade	15
Roasted Bone Marrow & Foie Gras garlic parsley bread crumbs, plum puree, pickled cranberries	22
Pork & Veal Meatballs garlic pomme purée, crispy shallots, sauce au poivre	18

VEGETARIAN

Potato Gnocchi roasted squash, pumpkin seed pesto, brussels sprouts, pecorino romano	14 / 24
Swiss Chard Tortello acorn squash purée, brown butter, sage, oyster mushrooms	22

SEAFOOD

Seared Ahi Tuna baby bok choy, mizuna, royal trumpet mushrooms, pluot vinaigrette	36
Ora King Salmon pickled mustard greens, sticky rice cake, shiitake mushrooms, shoyu sauce	30
Banana Leaf Wrapped Bass coconut green curry, papaya salad, lime, grapefruit	32

MEAT

Oxtail Agnolotti black truffles, celery root, carrots, hazelnuts, pickled red onions, oxtail broth	36
Roasted Organic Chicken Breast farro, lemon, feta, spinach, cucumber sauce	26
Wagyu Hanger Steak onion soubise, bacon, swiss chard, cipolini onions, red wine sauce	38
Spice Glazed Pekin Duck huckleberries, wild rice, cannellini bean purée, spinach, charred blood orange	34
Roasted Berkshire Pork Chop brussels sprouts, fermented ginger-honey, togarashi, black garlic sauce	28
Roasted Rack of Lamb dill potatoes, lamb linguicia, meyer lemon	34
Dry Aged Tomahawk Ribeye for 2 <small>(ask your server for availability)</small> 32 oz Shenandoah beef, peppercorn cognac sauce, choice of two sides	115

SIDES

Fried Cauliflower lemon, tahini, garlic, mint	10
Risotto Fries bone marrow hollandaise, parmesan, chives, truffle oil	10
Roasted Brussels Sprouts black pepper pancetta, pickled apples	10
Rosemary Garlic French Fries clarified butter, curry catsup	10

Executive Chef | Austin Fausett

Join us for Brunch!
Sundays 11:30am - 2pm

CHEESE

Three 15 | Six 28

Cow

Taleggio | *Italy* | semi-soft | apricots, tangy, mild*
Sottocenere | *Italy* | semi-soft | black truffles, licorice, fennel, cloves
2 Sisters Isabella Gouda | *Netherlands* | firm | intense caramel, butterscotch
Prufrock | *Massachusetts* | soft | organic, toasty, sour cream
Challerhocker | *Switzerland* | firm | hazelnuts, custard, thyme
Hooks 3 year Cheddar | *Wisconsin* | firm | sharp, salty cheddar
Roomano | *Netherlands* | firm | salty, butterscotch*
Tete de Moine | *Switzerland* | semi-firm | raw, spicier
Tomino | *California* | soft | fragrant, earthy, savory, meaty*

Goat

Bucheron | *France* | semi-soft | lemon, floral, bright*
Leonora | *Spain* | soft | grassy, lemon, thyme, honeysuckle*
Tres Bon | *Vermont* | semi-firm | mild, nutty, subtle

Sheep

Pyrenees Brebis | *France* | firm | floral, sweet, caramel
Brebirousse D'argental | *France* | soft | annatto, silky, umami*
Paški Sir | *Croatia* | firm | saline, butterscotch, rich*

Blue

Fourme d'Ambert | *France* | semi-soft | creamy, earthy, mushroomy*
Cashel Blue | *Ireland* | semi-soft | creamy, voluptuous, mild*
Cambozola | *Germany* | soft | creamy, sweet*

Buffalo

Quadrello Di Buffala | *Italy* | semi-soft | sweet cream, pungent, robust*

**Pasteurized*

A special thanks to our local businesses who make what we do possible:
Earth and Eats, Great Greens, Honeysuckle Acres, Huntsman, Irwin Mushrooms, Ottenberg Acres Dairy, Path Valley Farms, Pipe Dreams Farms, Really Raw Apiary, Subarashi Asian Pears