

CHARCUTERIE

HOUSE CURED MEATS

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|---|----|
| 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 Hazelnut 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

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

COMPOSED PLATES

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| Curried Cashews with Espelette Pepper | 6 |
| Seasonal Pickle Plate | 8 |
| Blistered Shishito Peppers with peanuts, ginger, scallion, yuzu, hoisin | 8 |
| House-Cured Bresaola, Cambozola, celery, dates & watercress | 12 |
| Duck Liver Mousse with Pickled Red Onions & Baby Greens | 11 |
| Beef Pho Terrine with Spicy Hoisin & Cucumber Salad | 13 |
| Pate Campagne with Pistachios and 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

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| Baby Kale peaches, candied walnuts, cambozola cheese, grapefruit vinaigrette | 11 |
| Quinoa wheat berries, garbanzos, grilled vegetables, chopped egg, sherry vinaigrette, parmesan | 12 |
| Roasted Beets & Apple avocado & beet puree, mustard lettuces, goats cheese, almonds | 11 |

COLD STARTERS

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|---|----|
| Gazpacho Swirl heirloom tomato, cucumber, basil, garlic, thai chili | 12 |
| Heirloom Tomato Panzanella beef consommé, Benton's ham, crispy parmesan | 10 |
| Wagyu Beef Carpaccio chilies, shallots, fragrant herbs, roasted peanuts, crispy rice | 12 |
| Ahi Tuna Tartare seaweed salad, yuzu ponzu, apple wasabi sorbet | 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

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|---|----|
| 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 rhubarb | 22 |
| Pork & Veal Meatballs garlic pomme puree, crispy shallots, sauce au poivre | 18 |
| Veal Sweetbreads sweet corn elote, puffed black rice, espellette pepper, queso fresco | 18 |

VEGETARIAN

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| Potato Gnocchi baby heirloom tomatoes, basil pesto, pecorino romano | 14 / 24 |
| Sweet Corn & Chantrelles corn ravioli, toasted pine nuts, basil | 22 |

SEAFOOD

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|---|----|
| Seared Ahi Tuna baby bok choy, mizuna, royal trumpet mushrooms, pluot viniagrette | 36 |
| Wild Coho Salmon pickled mustard greens, sticky rice cake, shiitake mushrooms, shoyu sauce | 30 |
| Banana Leaf Wrapped Halibut coconut green curry, papaya salad, lime, grapefruit | 32 |

MEAT

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| Roasted Organic Chicken Breast farro, lemon, feta, spinach, cucumber sauce | 26 |
| Oxtail Agnolotti zucchini, basil, pickled red onions, confit tomato | 24 |
| Wagyu Hanger Steak onion soubise, bacon, swiss chard, cipolini onions, red wine sauce | 38 |
| Pekin Duck raspberries, pickled pluot, wild rice, romano beans | 34 |
| Roasted Berkshire Pork Chop pineapple daikon radish kimchee, garlic scapes, togarashi, black garlic sauce | 28 |
| Roasted Lamb Loin dill potatoes, lamb linguicia, meyer lemon | 34 |
| Dry Aged Tomahawk Ribeye for 2 (ask your server for availability) 32 oz Shenandoah Beef, peppercorn cognac sauce, choice of two sides | 115 |

SIDES

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| Fried Cauliflower lemon, tahini, garlic, mint | 10 |
| Crispy Fingerling Potatoes Old Bay, malt vinegar aioli | 10 |
| Risotto Fries bone marrow hollandaise, parmesan, chives, truffle oil | 10 |
| Market Sweet Corn smoked paprika, chipotle pepper, puffed black rice | 10 |
| Patty Pan Squash mojo verde, parsely, garlic | 10 |

Executive Chef | Austin Fausett

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

Goat

Bucheron | *France* | semi-soft | lemon, floral, bright*
Leonora | *Spain* | soft | grassy, lemon, thyme, honeysuckle*
Pipe Dreams Ash Bouche | *Pennsylvania* | soft | creamy, chalky, citrus, rosemary
Tres Bon | *Vermont* | semi-firm | mild, nutty, subtle

Sheep

Pyrenees Brebis | *France* | firm | floral, sweet, caramel
Brebirousse D'argental | *France* | soft | annatto, silky, umami*
Ewe's Dream | *Pennsylvania* | firm | hazelnut, pastoral, hay

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*

Blend

Kunik | *New York* | soft | buttery, triple crème

**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