

CHARCUTERIE

CURED MEATS

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|---|----|
| 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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|---|----|
| 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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| Castelvetrano Olives with Fennel Pollen | 6 |
| 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 |



Summer of Riesling Tasting Menu

CHEF'S FOUR COURSE TASTING MENU - *Can't choose? Let Chef cook for you.*

We at proof have created a special tasting menu that showcases the diversity & versatility of the Riesling varietal when placed within the context of food.

Here is where you will find riesling at its best. Enjoy!

\$125 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 |
| Heirloom Tomato Panzanella beef consommé, Benton's ham, crispy parmesan | 10 |

COLD STARTERS

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|---|----|
| 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 |
| Halibut Crudo cucumber, mango, strawberry, thai chile, citrus marinade | 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 |
| 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 |
| Crispy Pig's Head Croquetas smoked piquillo peppers, mojo verde, eggplant picadillo | 14 |
| Veal Sweetbreads sweet corn elote, puffed black rice, espellette pepper, queso fresco | 18 |
| Baxter's Soft Shell Crab jicama "rice & beans", salsa verde, fresno chile | 24 |

TENTH ANNIVERSARY SPECIALS

A5 Miyuzaki Kobe Beef
beef pho consomme, udon noodles, savoy cabbage, shitake mushrooms 78

SEAFOOD

Ora King Salmon
pickled mustard greens, sticky rice cake, shiitake mushrooms, shoyu sauce 30

Banana Leaf Wrapped Halibut
coconut green curry, papaya salad, lime, grapefruit 32

VEGETARIAN

Potato Gnocchi
baby heirloom tomatoes, basil pesto, pecorino romano 14 / 24

Swiss Chard & Ricotta Tortello
sweet corn, roasted peppers, black pepper parmesan frico 24

MEAT

Roasted Organic Chicken Breast
farro, lemon, feta, spinach, cucumber sauce 26

Oxtail Agnolotti
zucchini, basil, pickled red onions, tomato water broth 24

Wagyu Hanger Steak
onion soubise, bacon, swiss chard, cipolini onions 38

Pekin Duck
rhubarb, raspberries, wild rice, romano beans 34

Roasted Berkshire Pork Chop
pineapple daikon radish kimchee, sugar snap peas, 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

Fried Cauliflower lemon, tahini, garlic, mint 10

Hen of the Woods Mushrooms mustard vinaigrette, gremolata 10

Grilled Asparagus grilled lemon, hollandaise sauce 10

Crispy Fingerling Potatoes Old Bay, malt vinegar aioli 10

Risotto Fries bone marrow hollandaise, parmesan, chives, truffle oil 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
Jasper Hill Willoughby | *Vermont* | soft | peat, onions, herbaceous*
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

Oro Antico | *Italy* | firm | nutty, pastoral, mellow*
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*