

prima bistro

3-5 menu

prima greens
mixed greens, red wine
vinaigrette, pt. reyes blue cheese or
cypress grove chevre
8 / 12
add chicken breast or bay shrimp
14 / 18

island caesar
romaine, Seabiscuit bakery croutons,
anchovies, roasted garlic vinaigrette,
parmigiano-reggiano
9 / 13
add chicken breast or bay shrimp
15 / 19

fried cashews
olive oil, sea salt, piment d'espelette
9

warm gougeres
7.5

warm marinated castelvetrano olives
8

chickpea fries
curry mayonnaise
9.5

chicken liver mousse
cornichons, croutons
10

foie gras terrine
preserves
21

paté maison
honeyed filberts, cornichons, whole grain
mustard
16

farmers plate
charcuterie, artisanal cheeses, house
pickles, grapes, whole grain mustard
19

calamar frit
chickpea and rice flour, harissa rouille
15

penn cove mussels "à la marinère"
white wine, shallots, celery, garlic
20

penn cove clams and chorizo
house made chorizo, white wine, oregano,
tomato coulis
20

***bistro burger**
painted hills ground beef, watercress, red
wine onions, aioli, grafton village reserve
cheddar, french fries
18.5 ~ split plate 20.5

happy hour
3-5

**dollar off well drinks, draft beer and
wines by the glass**

scratch margarita
7

campuget red, white or rosé
6 / glass 12 / pichet

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