

prima bistro

3-5 menu

prima greens

mixed greens, red wine vinaigrette, pt. reyes blue cheese or cypress grove chevre
9 / 13
add chicken breast or bay shrimp
15 / 19

island caesar

romaine, Seabiscuit bakery croutons, anchovies, roasted garlic vinaigrette, parmigiano-reggiano
10 / 14
add chicken breast or bay shrimp
16 / 20

fried cashews

olive oil, sea salt, piment d'espelette
9.5

chickpea fries

curry mayonnaise
9.5

chicken liver mousse

cornichons, croutons
12.5

foie gras terrine

preserves
24

crispy pork belly

mostarda
12.5

paté maison

honeyed filberts, cornichons, whole grain mustard
18

farmers plate

charcuterie, artisanal cheeses, house pickles, grapes, whole grain mustard
23

calamar frit

chickpea and rice flour, harissa rouille
16

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
24

penn cove clams and chorizo

house made chorizo, white wine, oregano, tomato coulis
24

*bistro burger

painter hills ground beef, watercress, red wine onions, aioli, grafton village reserve cheddar, french fries
19 ~ split plate 21

happy hour 3-5

\$5 drafts, \$1 off wines by the glass

\$5 well drinks

campuget red, white or rosé
6 / glass 10 / pichet

seabiscuit bakery pretzel with dijon and a pint
7

soup du jour
seabiscuit bakery baguette
5

marinated castelvetrano olives
5

warm seabiscuit bakery gougeres
5

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