

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, croutons, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
11 / 15
add chicken breast or bay shrimp
17 / 21

fried cashews

olive oil, sea salt, piment d'espelette
9.5

chickpea fries

curry mayonnaise
9.5

chicken liver mousse

cornichons, croutons
13

foie gras terrine

preserves
24

crispy pork belly

mostarda
13

paté maison

honeyed filberts, cornichons, whole grain mus-
tard
18

farmers plate

charcuterie, artisanal cheeses, house
pickles, grapes, whole grain mustard
24

calamar frit

chickpea and rice flour, harissa rouille
16

fried washington oysters

semolina flour, truffle mayonnaise
18

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
26

penn cove clams and chorizo

house made chorizo, white wine, oregano, to-
mato coulis
26

*bistro burger

painter's hills ground beef, watercress, red wine
onions, aioli, beecher's white cheddar,
french fries
20

happy hour 3-5

\$6 drafts, \$1 off wines by the glass
\$6 well drinks

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

seabiscuit bakery pretzel with dijon and a pint
8

brochette du jour
(limited availability)
6

marinated castelvetrano olives
6

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