

prima bistro

3-5 menu

soup du jour
always a purée
seabiscuit bakery baguette and butter
8

prima greens
mixed greens, red wine
vinaigrette, blue cheese or chevre
10 / 14
add chicken breast or bay shrimp
16 / 20

island caesar
romaine, croutons, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
12 / 16
add chicken breast or bay shrimp
18 / 22

fried cashews
olive oil, sea salt, piment d'espelette
9.5

chickpea fries
curry mayonnaise
9.5

chicken liver mousse
cornichons, croutons
15

crispy pork belly
mostarda
13

paté maison
honeyed filberts, cornichons,
whole grain mustard
18

les fromages
see the board for our current selections
with *seabiscuit bakery* crackers &
house accompaniments
6 / one cheese 16/ three cheeses

calamar frit
chickpea and rice flour, harissa rouille
16

fried goose point oysters
semolina flour, truffle mayonnaise
19.5

penn cove mussels "à la marinière"
white wine, shallots, celery, garlic
27.5

penn cove clams and chorizo
house made chorizo,
white wine, oregano, tomato coulis
27.5

***bistro burger**
Painted Hills ground beef, *seabiscuit bakery*
bun, watercress, red wine onions, aioli,
becher's white cheddar,
french fries
21

happy hour 3-5

dollar off drafts and glass pour wines
\$6 well drinks

happy hour red, white or rosé
7 / glass 11 / pichet

brochette du jour
(limited availability)
7

chef de cuisine: mandi fix
sous chef: jeremy robbins

substitutions politely declined

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