

# prima bistro

## 3-5 menu

**prima greens**  
mixed greens, red wine  
vinaigrette  
11  
with blue cheese or  
chevre  
add 3  
with chicken breast or bay  
shrimp  
add 9

**warm marinated  
castelvetrano  
olives**  
8.5

**~burgundy snails**  
herb butter  
16

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

**warm gougeres**  
9.5

**les fromages**  
see the board for our  
current selections with  
crackers & house  
accompaniments  
7 / one cheese  
19 / three cheeses

**calamar frit**  
chickpea and rice flour,  
harissa rouille  
16.5

**fried goose point oysters**  
semolina flour, truffle  
mayonnaise  
21

**\*bistro burger**  
painted hills ground beef,  
bun,  
watercress, red wine  
onions, aioli, beecher's  
white cheddar,  
french fries  
23.5

**island caesar**  
romaine, croutons,  
anchovies, roasted garlic  
vinaigrette, parmigiano-  
reggiano  
14  
sub bougerones for  
anchovies  
add 3  
with chicken breast or bay  
shrimp  
add 9

**chickpea fries**  
curry mayonnaise  
9.5

**crispy pork belly**  
mostarda  
13.5

**chicken liver mousse**  
croutons,  
cornichons  
16.5

**~paté maison**  
honeyed filberts,  
cornichons, whole grain  
mustard  
18.5

**~penn cove mussels "à la  
marinière"**  
white wine, shallots, celery,  
garlic  
30

**~penn cove clams and  
chorizo**  
house made chorizo,  
white wine, oregano,  
tomato coulis  
30

**fish frites**  
semolina crusted rockfish,  
fennel-red onion slaw,  
french fries, caper  
remoulade  
24.5

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## happy hour 3-5

### drinks

dollar off drafts and glass pour wines  
\$8 well drinks

happy hour red, white or rosé  
8 / glass 14 / pichet

### food 9/ea

**brochette du jour**  
rotating sauce

**fried duck wings "a l'orange"**  
orange-chili gastrique

**petite croque monsieur**  
parisian ham, gruyere, bechamel, pain de mie

**falafels maison**  
harissa aioli, curry mayonnaise

**petite farmer's plate**  
charcuterie, cheese, grapes, pickles, mustard

**fried haricot verte**  
rosemary & sage infused olive oil, garlic, fines herbs

substitutions politely declined

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