

# prima bistro

## 3-5 menu

**prima greens**  
mixed greens, red wine vinaigrette  
11  
with blue cheese or chevre  
add 3

**fried cashews**  
olive oil, sea salt, piment d'espelette  
10

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

**chickpea fries**  
curry mayonnaise  
10

**calamari**  
chickpea and rice flour, harissa rouille  
19

**fried goose point oysters**  
semolina flour, truffle mayonnaise  
22

**\*bistro burger**  
*painted hills* ground beef, *essential* potato bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries  
25

**island caesar**  
romaine, croutons, anchovies, roasted garlic vinaigrette, parmigiano-reggiano  
14  
sub bougerones for anchovies  
add 4

**warm marinated castelvetrano olives**  
10

**crispy pork belly**  
mostarda  
14

**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  
32

**penn cove clams and chorizo**  
house made chorizo, white wine, oregano, tomato coulis  
32

**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

**house falafels**  
harissa aioli, curry mayonnaise

**mini croque monsieur**

**wild gulf shrimp**  
olive oil, sea salt, ras el hanout

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one check will be presented with an included  
20% gratuity.

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