

prima bistro

3-5 menu

prima greens
mixed greens, red wine vinaigrette
10
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 fritti
chickpea and rice flour, harissa rouille
19

fried goose point oysters
semolina flour, truffle mayonnaise
22

***bistro burger**
painted hills ground beef, artisan 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
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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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for parties of 8 or more:
one check will be presented with an included
20% gratuity.

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