

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
16

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

duck fried fingerling potatoes

aioli
10

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

wild gulf shrimp

olive oil, sea salt, ras el hanout

for parties of 8 or more:
one check will be presented with an included
20% gratuity.

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