

prima bistro

3-5 menu

prima greens

mixed greens, red wine vinaigrette
11
with blue cheese or chevre
add 5

fried cashews

olive oil, sea salt, piment d'espelette
10

les fromages

see the board for our current selections with crackers & house accompaniments
10 / one cheese
28 / three cheeses

chickpea fries

curry mayonnaise
12

calamari fritti

fried chickpeas, chickpea and rice flour, harissa rouille
18

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
26

duck fat fried fingerling potatoes

aioli
13

island caesar

romaine, croutons, anchovies, roasted garlic vinaigrette, parmesan-reggiano
15
sub bouquerones for anchovies
add 4

warm marinated castelvetrano olives

10

crispy pork belly

mostarda
14

chicken liver mousse

croutons, cornichons
17

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
23

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mixed greens, red wine vinaigrette
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with blue cheese or chevre
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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

happy hour

3-5

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8 / glass 14 / pichet

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

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