



PRIMA

f a c i e

"Prima Facie," a legal term meaning "at first glance," reflects a compelling initial case or evidence that seems valid. As a restaurant name, it embodies the idea of a first impression—inviting diners to experience dishes that captivate their senses instantly, just like a compelling argument in law that piques interest right from the start. The name suggests that every meal offers an enthralling glimpse into a deeper culinary narrative waiting to be explored.

B I S T R O

P A R K V I L L E

dinner

SMALL PLATES

CALAMARI 16
crispy calamari, lemon basil aioli, red pepper marmalade

MEATBALL POMODORO 12
house made meatball, pomodoro sauce, parmesan reggiano

DEVEILED EGGS 10
classic deviled eggs, potato chip, caviar, minced chive gf

BONE MARROW 12
roasted bone marrow, black garlic aioli, parsley persillade, farm to market baguette

JAPANESE MILK BREAD 8
shokupan, red miso honey butter

STEAK TARTARE 18
beef tenderloin, fried capers, minced shallot, grain mustard, local egg, crostini *

CALABRIAN MUSSELS 17
p.e.i. mussels, white wine, roasted tomatoes, smoked coppa, calabrain chili butter, charred baguette

WHIPPED FETA 8
whipped greek feta, pistachio, castlevetrano olive, caper, za'atar, crostini v

AHI TUNA POKE 16
avocado, togarashi, tomato, poke dressing, onion, macadamia nut, wakame, wonton chips *

CRAB CAKE 20
blue lump crab, salsa verde, smoked trout roe, petite vegetable salad

BISTRO STEAK 32
flat iron steak, truffle fries, coriander aioli, basil gremolata compound butter*

TROUT ALMONDINE 29
roasted trout, toasted almond, haricot verts, beurre noisette, pearl cous cous

SHRIMP & GRITS 34
jumbo shrimp, red miso polenta, baby bok choy, coconut gochujang broth

LAMB RAGU 24
braised lamb, radiatori pasta, castelvetrano olives, fennel, rosemary, roasted tomatoes, pomodoro, grana padano

FILET MIGNON 48
beef tenderloin, marscapone whipped potato, asparagus, bordelaise sauce, tallow maitre d butter* gf

SALADS & SOUP

PRIMA WEDGE 7/12
butter lettuce, tomato, bacon, blue cheese, red onion, buttermilk dressing, chives gf

POWER BOWL 7/12
cucumber, pickled raisins, sweet potato, cous cous, garbanzo beans, beets, kale superfood blend, tomato, lemon za'atar vinaigrette v

MEDITERRANEAN SALAD 8/14
mixed greens, artichoke, red onion, olive, tomato, cucumber, feta, greek vinaigrette v/gf

CAESAR 6/10
parmesan, butter crouton crumb, crisp romaine, caesar dressing

BEET SALAD 7/12
roasted beets, kale, arugula, black garlic vinaigrette, goat cheese, pepitas v/gf

SMOKED SALMON NICOISE 9/15
mixed greens, french vinaigrette, egg, radish, hot smoked salmon, fingerling potato, tomato, olive, haricot vert gf

CHICKEN NOODLE SOUP 6
house made soup using the freshest ingredients

CHEF DAILY SOUP 6
chef's weather inspired soup

CHOOSE A PROTEIN TO ADD ON YOUR SALAD *

SEARED SALMON - 12 / GRILLED CHICKEN - 6 / GRILLED SHRIMP - 10 / GRILLED PETITE STEAK - 14

HAPPY HOUR AVAILABLE AT THE BAR MON-SAT 3-5

a selection of half price small plates, cocktail and beer specials

ENTREE

ROASTED SALMON 38
roasted beets, butter braised radish, smoked coppa, charred kale, toasted almond-spring pea puree gf

SAKURA PORK CHOP 37
white cheddar roman gnocchi, sauce charcutiere, crispy arugula*

LOBSTER GEMELLI 32
butter poached maine lobster, garlic cream sauce, gemelli pasta, grana padana, herb pangrattata

AMISH FREE RANGE CHICKEN 30
pan roasted chicken, smoked paprika, crispy yukon potato, alabama white sauce, grilled scallions

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**All parties of 8 or more include 20% gratuity

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk of food-borne illness, especially if you have certain medical conditions.
gf = gluten free v = vegetarian