



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

lunch

SMALL PLATES

CALAMARI	16
crispy calamari, lemon basil aioli, red pepper marmalade	
WHIPPED FETA	8
whipped greek feta, pistachio, castlevetrano olive, caper, za’atar, crostini v	
MEATBALL POMODORO	12
house made meatball, pomodoro sauce, parmesan reggiano	
DEVEILED EGGS	10
classic deviled eggs, potato chip, caviar, minced chive gf	
STEAK TARTARE	18
beef tenderloin, fried capers, minced shallot local egg, crostini *	
CALABRIAN MUSSELS	17
p.e.i. mussels, white wine, roasted tomatoes, smoked coppa, calabrain chili butter, charred baguette	
BONE MARROW	12
roasted bone marrow, black garlic aioli, parsley persillade, farm to market baguette	
AHI TUNA POKE	16
avocado, togarashi, tomato, onion, poke dressing, wakame, macadamia nut, wonton chip *	
CRAB CAKE	20
blue lump crab, salsa verde, smoked trout roe, petite vegetable salad.	

SALADS & SOUP

CAESAR	6/10	SMOKED SALMON NICOISE	9/15
parmesan, butter crouton crumb, crisp romaine, caesar dressing *		mixed greens, french vinaigrette, egg, radish, hot smoked salmon, fingerling potato, tomato, olive, haricot vert gf	
MEDITERRANEAN SALAD	8/14	BEET SALAD	7/12
mixed greens, artichoke, red onion, olive, tomato, cucumber, feta, greek vinaigrette v/gf		roasted beets, kale, arugula, black garlic vinaigrette, goat cheese, pepitas v/gf	
POWER BOWL	7/12	CHICKEN NOODLE SOUP	6
cucumber, pickled raisins, sweet potato, cous cous, garbanzo beans, beets, kale superfood blend, tomato, lemon za’atar vinaigrette v		house made soup using the freshest ingredients	
PRIMA WEDGE	7/12	CHEF DAILY SOUP	6
butter lettuce, tomato, bacon, blue cheese, red onion, buttermilk dressing, chives gf		chef’s weather inspired soup	

CHOOSE A PROTEIN TO ADD ON YOUR SALAD
SEARED SALMON - 12 / GRILLED CHICKEN - 6
GRILLED SHRIMP - 10 / GRILLED PETIT STEAK- 14

SANDWICHES

SERVED WITH CRISPY FRIES
*SUBSTITUTE ANY SIDE SALAD or SOUP FOR \$2

CAPRESE CIABATTA	15	CHICKEN CLUB SANDWICH	16	PRIMA SMASH BURGER	16
heirloom tomato, fresh mozzarella, avocado, basil pesto, toasted ciabatta v		grilled chicken, cheddar, bacon, lemon basil aioli, butter bib lettuce, house pickles, sesame seed brioche bun		house grind burger, house pickles, caramelized shallot aioli, shredded lettuce, white cheddar, sesame seed brioche bun	
HAM CHEDDAR BALSAMIC	14	TURKEY APRICOT JAM	16	BURRATA B.L.T.	14
shaved smoked ham, cheddar cheese, balsamic jam, grains galore bread		shaved smoked turkey, arugula, apricot jam, brie cheese, ciabatta bun		grilled sourdough, heirloom tomato, applewood smoked bacon, spring mix, honey-garlic aioli, burrata cheese	

ENTREES

TROUT ALMONDINE	29	LAMB RAGU	24
roasted ruby trout, toasted almond, haricot verts, beurre noisette, pearl cous cous		braised lamb, radiatori pasta, castelvetrano olives, fennel, rosemary, roasted tomatoes, pomodoro, grana padano	
BISTRO STEAK	32	LOBSTER GEMELLI	32
flat iron steak, fries, coriander aioli, basil gremolata compound butter *		butter poached maine lobster, garlic cream sauce, gemelli pasta, grana padana, herb pangrattata	
ROASTED SALMON	38	SHRIMP & GRITS	34
roasted beets, butter braised radish, smoked coppa, charred kale, toasted almond-spring pea puree		jumbo shrimp, red miso polenta, baby bok choy, coconut gochujang broth	
FILET MIGNON	48		
beef tenderloin, marscapone whipped potato, asparagus, bordelaise sauce, tallow maitre d butter gf			

HAPPY HOUR AVAILABLE AT THE BAR MON-SAT 3-5
a selection of half price small plates, cocktail and beer specials