

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

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SMALL PLATES

CALAMARI 16
crispy calamari, green goddess, zucchini chow chow, aleppo pepper

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

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

BONE MARROW 15
roasted bone marrow, cherry pepper salsa, 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 10
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

TROUT ALMONDINE 30
roasted trout, toasted almond, haricot verts, beurre noisette, pearl cous cous

CAMPO LINDO FREE RANGE CHICKEN 32
pan roasted chicken, smoked paprika, crispy yukon potato, alabama white sauce, grilled scallion

BISTRO STEAK 36
flat iron steak, truffle fries, coriander aioli, basil gremolata compound butter, green peppercorn au poivre*

SAKURA PORK CHOP 39
celery root gnocchi, green nettle leaf, aji amarillo emulsion, roasted beet caramel* gf

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 8/14
cucumber, pickled raisins, sweet potato, cous cous, garbanzo beans, beets, kale superfood blend, tomato, lemon za'atar vinaigrette

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

CAESAR 7/12
parmesan, butter crouton crumb, crisp romaine, caesar dressing

BEET SALAD 8/14
roasted beets, kale, arugula, black garlic vinaigrette, goat cheese, pepitas gf

SMOKED SALMON NICOISE 9/16
mixed greens, french vinaigrette, egg, radish, hot smoked salmon, fingerling potato, tomato, olive, haricot vert gf

CHICKEN NOODLE SOUP 7
house made soup using the freshest ingredients

CHEF DAILY SOUP 8
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

AN ODE TO THE LOCALS

PEARL FAMILY FARM
CRUMBS HEIRLOOM
MYCO MUSHROOMS
MARION MILLING

ARROWHEAD MEATS
CAMPO LINDO FARM
FARM TO MARKET BREAD COMPNAV
LEAFCREEK HYDROPONIC LETTUCE

ENTREE

BISON BOLOGNESE 30
hand cut pappardelle pasta, house cured pancetta and fresh ground bison, burrata, snowflake parmesan, smoked paprika oil

ROASTED SALMON 40
charred shishito sugar snap pea salad, chermoula, tahini whipped ricotta, pistachio dukkah, harissa oil gf

LOBSTER RADIATORI 35
butter poached maine lobster, garlic cream sauce, radiatori pasta, grana padana, herb pangrattata

BISON STRIPLAIN 60
pan-seared bison strip steak, marcona almond ajo blanco, local arugula, molasses-lacquered myco oyster mushrooms, bourbon pickled mustard seeds*

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

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

**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