

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

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SMALL PLATES

CALAMARI crispy calamari, green goddess, zucchini chow chow, aleppo pepper	16
WHIPPED FETA whipped greek feta, pistachio, castlevetrano olive, caper, za'atar, crostini v	10
MEATBALL POMODORO house made meatball, pomodoro sauce, parmesan reggiano	12
DEVILED EGGS classic deviled eggs, potato chip, caviar, minced chive	10
STEAK TARTARE beef tenderloin, fried capers, minced shallot local egg, crostini *	18
CALABRIAN MUSSELS p.e.i. mussels, white wine, roasted tomatoes, smoked coppa, calabrain chili butter, charred baguette	17
BONE MARROW roasted bone marrow, cherry pepper salsa, farm to market baguette	15
AHI TUNA POKE avocado, togarashi, tomato, onion, poke dressing, wakame, macadamia nut, wonton chip *	16
CRAB CAKE blue lump crab, salsa verde, smoked trout roe, petite vegetable salad.	20

SALADS & SOUP

CAESAR parmesan, butter crouton crumb, crisp romaine, caesar dressing *	7/12	SMOKED SALMON NICOISE mixed greens, french vinaigrette, egg, radish, hot smoked salmon, fingerling potato, tomato, olive, haricot vert gf	9/16
MEDITERRANEAN SALAD mixed greens, artichoke, red onion, olive, tomato, cucumber, feta, greek vinaigrette gf	8/14	BEET SALAD roasted beets, kale, arugula, black garlic vinaigrette, goat cheese, pepitas gf	8/14
POWER BOWL cucumber, pickled raisins, sweet potato, cous cous, garbanzo beans, beets, kale superfood blend, tomato, lemon za'atar vinaigrette	8/14	CHICKEN NOODLE SOUP house made soup using the freshest ingredients	7
PRIMA WEDGE butter lettuce, tomato, bacon, blue cheese, red onion, buttermilk dressing, chives gf	7/12	CHEF DAILY SOUP chef's weather inspired soup	8

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 gluten free bun available on request
*SUBSTITUTE ANY SIDE SALAD or SOUP FOR \$2

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

ENTREES

TROUT ALMONDINE roasted ruby trout, toasted almond, haricot verts, beurre noisette, pearl cous cous	30	FILET MIGNON beef tenderloin, marscapone whipped potato, asparagus, bordelaise sauce, tallow maitre d butter* gf	48
BISTRO STEAK flat iron steak, fries, coriander aioli, basil gremolata compound butter, green peppercorn au poivre *	36	LOBSTER RADIATORI butter poached maine lobster, garlic cream sauce, radiatori pasta, grana padana, herb pangrattata	35
ROASTED SALMON charred shishito sugar snap pea salad, chermoula, tahini whipped ricotta, pistachio dukkah, harissa oil gf	40	BISON BOLOGNESE hand cut pappardelle pasta, house cured pancetta and fresh ground bison, burrata, snowflake parmesan, smoked paprika oil	30

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

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

email - contact@primaparkville.com • web - primaparkville.com • phone - 816-777-6315

**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