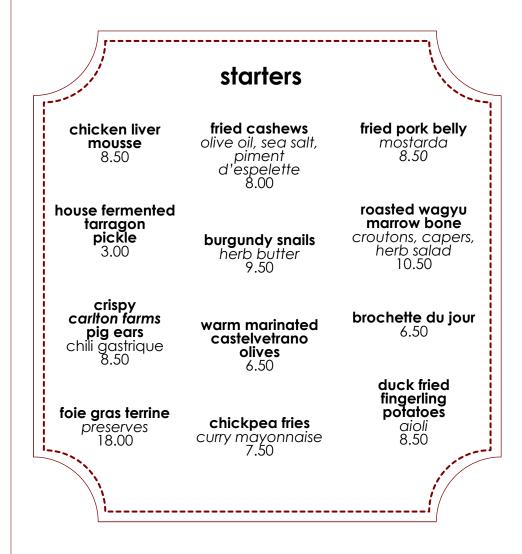
lunch prima bistro



salads

prima greens

mixed greens, red wine vinaigrette, pt. reyes blue cheese or cypress grove chevre 8.00/11.00 add chicken breast or bay shrimp 14.00/17.00

island caesar

romaine, grilled crouton, anchovies, roasted garlic vinaigrette, parmigiano-reggiano 9.00/12.00 add chicken breast or bay shrimp 15.00/18.00

beet salad

locally grown bibb lettuce, candied walnuts, marinated onions, fourme d'ambert, walnut vinaigrette 14.50

*salade nicoise

rare grilled ahi, fingerling potatoes, baby spinach, apples, french feta, marinated castelvetrano olives, hard boiled egg, dijon vinaigrette

dungeness crab remoulade

cucumber, arugula, avocado, cilantro-lime vinaigrette 22.00

chef/owner: sieb jurriaans chef de cuisine: eric "red" smith sous chefs: doug spharler, zachary harris pastry chef: cassie mcculloch

the state of washington would like you to know that eating raw and/or undercooked foods may be harmful to your health, prima would like you to know that it's worth the risk!

small plates

les fromages

see the board for our current selections, house made crackers, marmalade 5.00 for 1, 3 for 14.00

paté maison

honeyed filberts, cornichons, whole grain mustárd, sea salt 12.00

confit of muscovy duck leg

puy lentils, frisée, warm red wine and bacon vinaigrette 14.50

charcuterie

selection of house cured meats, fermented tarragon pickle 14.00

pan fried veal sweetbreads

apricot-thyme gastrique

grilled lamb chops

fried polenta, lavender, whole grain mustard and honey jus 16.00

*tartare de boeuf (limited availability) hand chopped to order, shallots, capers, sea salt, egg yolk 14.00

seafood small plates

calamari fritti

atlantic squid, chickpea and rice flour, harissa rouille 12.50

house cold smoked salmon gravlax

grilled rye crostini, mustard crème fraiche, caper-red onion slaw 12.50

truffled wild prawns

marcona almonds, honey, sea salt, fines herbs, truffle oil 15.00

penn cove clams and chorizo

house made chorizo, white wine, basil, tomato coulis 14.50

*1/2 dozen oysters on the half shell white wine mignonette m.p

semolina crusted northwest oysters truffle mayonnaise 13.50

penn cove mussels "à la marinière" white wine, shallots, celery, garlic 14.50 with a side of fries 18.50

prima bistro



entrees

*bistro burger

painted hills ground beef, house baked bun, watercress, red wine onions, aioli, grafton village reserve cheddar, french fries split plate add 2.00

*lamb burger

chevre aioli, house baked bun, pickled peppertomato relish, mixed greens, french fries split plate add 2.00

prima reuben house made rye bread, wagyu corned beef and sauerkraut. emmenthaler, harissa rouille, dijon mixed greens or fries 16.00

croque monsieur

house made pain de mie and berkshire parisian hạm. gruyerė, dijon, béchamel mixed greens or fries 16.00

croque madam

house made pain de mie and berkshire parisian ham. fried egg, gruyere, dijon, béchamel mixed greens or fries

red's sandwich

on a house baked demi-baguette, with mixed greens or fries. please see your server for todays creation 15.00

steak frites

painted hills beef, pt réyes blue cheese aioli, grilled broccolini, french fries.

> *8oz hanger 27.00

*12oz new york strip 29.00

*6oz filet mignon 30.00

fish frites

semolina crusted rock fish, fennel-red onion slaw, french fries, caper remoulade

clams and chorizo

washington clams, house made chorizo, white wine, basil, tomato coulis

penn cove mussels:

'à la marinière" white wine, shallots, celery, garlic 21.00 with a side of fries 25.00

quiche du jour mixed greens 14.50

on the side...

french fries 5.00

braised local

greens 5.00

grilled broccolini 6.00

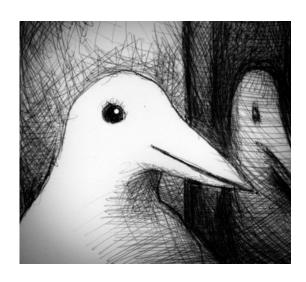
mixed greens, vinaigrette 5.00

fried polenta, honey-mustard jus 5.00

puy lentils 5.00

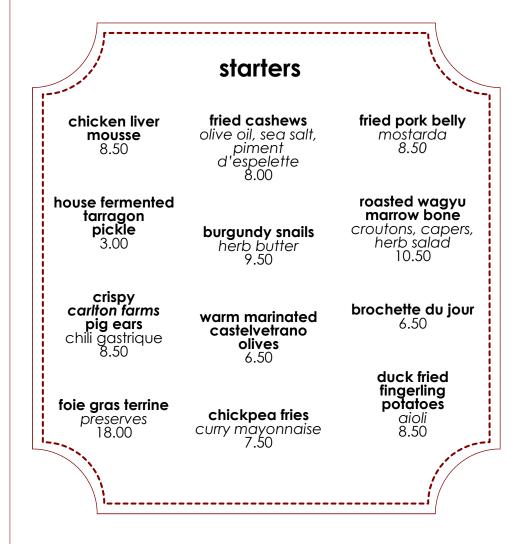
fried egg 2.00

house baked bread and butter 2.50









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entrees

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*lamb burger

chevre aioli, house baked bun, pickled peppertomato relish, mixed greens, french fries split plate add 2.00

pan roasted washington natural half chicken (please allow extra time)

polenta, braised éndive, rosemary-gorgonzola pan jus 24.00

french ham and corn risotto

parmigiano-reggiano

wild gulf prawns

fresh pasta, vine ripe tomato-piment d'espelette pepper sauce, garlic, basil 24.00

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, fingerling potatoes 22.00

penn cove manila clams and chorizo

house made chorizo, white wine, basil, tomato coulis

penn cove mussels:
"à la marinière" white wine, shallots, celery, garlic with a side of fries 25.00

steak frites

painted hills naturally raised beef, pt reyes blue cheese aioli, grilled broccolini, french fries.

> 8oz hanger 27.00

*12oz new york strip 29.00

*6oz filet mignon 30.00

coq au vin

red wine braised washington natural chicken, chevre gnocchi, bacon, mushrooms

plats du jour

sunday

monday

bouillabaisse mussels, clams, white fish, fingerling potatoes, croutons, rouille, saffron fumé 28.00

tuesday

choucroute garni
house made toulouse sausage, pork belly, pork loin,
bacon, potatoes, house fermented sauerkraut,
riesling, mustards
28.00

wednesday

moulard duck breast a l'orange grilled endive, pommes dauphine, citrus jus 28.00

thursday

lamb navárin potatoes, carrots, seasonal vegetables 26.00

> friday and saturday please see your server

on the side...

french fries 5.00

grilled broccolini 6.00

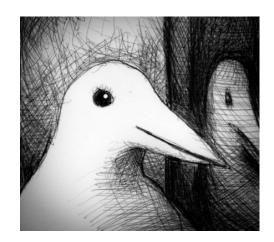
braised local greens

fried polenta, honey-mustard jus

mixed greens, vinaigrette 5.00

puy lentils

house baked bread and butter 3.00



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