

prima bistro • lunch

starters

**chicken liver
mousse**
8.50

fried cashews
olive oil, sea salt,
piment
d'espelette
8.00

fried pork belly
mostarda
8.50

**house fermented
tarragon
pickle**
3.00

burgundy snails
herb butter
9.50

**roasted wagyu
marrow bone**
croutons, capers,
herb salad
10.50

**crispy
carlton farms
pig ears**
chili gastrique
8.50

**warm marinated
castelvetrano
olives**
6.50

brochette du jour
6.50

foie gras terrine
preserves
18.00

chickpea fries
curry mayonnaise
7.50

**duck fried
fingerling
potatoes**
aioli
8.50

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
17.00

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
mustard, 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
14.50

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 fraîche,
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

entrees

***bistro burger**

Painted hills ground beef, house baked bun, watercress, red wine onions, aioli, grafton village reserve cheddar, french fries
17.50
split plate add 2.00

***lamb burger**

chevre aioli, house baked bun, pickled pepper-tomato relish, mixed greens, french fries
18.50
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 ham, gruyere, 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
18.00

red's sandwich

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

fish frites

semolina crusted rock fish, fennel-red onion slaw, french fries, caper remoulade
15.00

clams and chorizo

washington clams, house made chorizo, white wine, basil, tomato coulis
21.00

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

steak frites

Painted hills 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



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mixed greens, red wine vinaigrette,
pt. reyes blue cheese or cypress grove chevre
8.00/11.00
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island caesar

romaine, grilled crouton, anchovies, roasted garlic vinaigrette,
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17.50

split plate add 2.00

*lamb burger

chevre aioli, house baked bun, pickled pepper-tomato relish, mixed greens, french fries
18.50

split plate add 2.00

pan roasted washington natural half chicken

(please allow extra time)

polenta, braised endive, rosemary-gorgonzola pan jus
24.00

french ham and corn risotto

parmigiano-reggiano
18.00

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
21.00

penn cove mussels:

"à la marinière" white wine, shallots, celery, garlic
21.00

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

plats du jour

sunday

coq au vin

red wine braised washington natural chicken, chevre gnocchi, bacon, mushrooms
24.00

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

mouillard duck breast a l'orange

grilled endive, pommes dauphine, citrus jus
28.00

thursday

lamb navarin

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
5.00

fried polenta, honey-mustard jus
5.00

mixed greens, vinaigrette
5.00

puy lentils
5.00

house baked bread and butter
3.00



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