

starters

**chicken liver  
mousse**  
9.00

**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**  
7.00

**brochette du jour**  
7.50

**foie gras terrine**  
preserves  
18.00

**chickpea fries**  
curry mayonnaise  
8.50

**duck fried  
fingerling  
potatoes**  
aioli  
8.50

soups

**soup du jour**  
always a purée, with house  
baked bread  
7.50

**onion soup gratinée**  
chicken and beef stocks, croutons, gruyere  
13.50

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  
14.00

**confit of muscovy duck leg**  
puy lentils, frisée, warm red wine and  
bacon vinaigrette  
17.00

**charcuterie**  
selection of house cured meats, fermented  
tarragon pickle  
16.00

**pan fried veal sweetbreads**  
apricot-thyme gastrique  
14.50

**grilled lamb chops**  
fried polenta, lavender, whole grain mustard  
and honey jus  
17.00

**\*tartare de boeuf** (limited availability)  
hand chopped to order, shallots, capers, sea  
salt, egg yolk  
14.50

**raclette**  
roasted spring brook "reading" raclette style  
cheese, new potatoes, house cured lonza,  
cornichons  
18.50

**georgie's brussels sprouts**  
11.00

seafood small plates

**calamari fritti**  
atlantic squid, chickpea and rice flour,  
harissa rouille  
13.00

**house cold smoked salmon gravlax**  
grilled rye crostini, mustard crème fraiche,  
caper-red onion slaw  
13.00

**truffled wild prawns**  
marcona almonds, honey, sea salt, fines herbs,  
truffle oil  
16.50

**penn cove clams and chorizo**  
house made chorizo,  
white wine, basil, tomato coulis  
15.00

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

**semolina crusted northwest oysters**  
truffle mayonnaise  
14.00

**penn cove mussels "à la marinière"**  
white wine, shallots, celery, garlic  
15.00  
with a side of fries  
19.00

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  
15.00

**\*salade nicoise**  
rare grilled ahi, fingerling potatoes, baby spinach, apples,  
french feta, marinated castelvetrano olives, hard boiled egg,  
dijon vinaigrette  
18.00

**salade lyonnaise**  
frisée, pain de mie croutons, house pancetta, poached egg,  
warm sherry vinaigrette  
14.00

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

entrees

**\*bistro burger**

*painted hills* ground beef, house baked bun, watercress, red wine onions, aioli, graffon village reserve cheddar, french fries  
18.00  
split plate add 2.00

**\*lamb burger**

chevre aioli, house baked bun, pickled pepper-tomato relish, mixed greens, french fries  
19.00  
split plate add 2.00

**prima reuben**

house made rye bread, wagyu corned beef and sauerkraut. emmenthaler, harissa rouille, dijon mixed greens or fries  
16.50

**croque monsieur**

house made pain de mie and berkshire parisian ham. gruyere, dijon, béchamel mixed greens or fries  
16.50

**croque madam**

house made pain de mie and berkshire parisian ham. fried egg, gruyere, dijon, béchamel mixed greens or fries  
18.50

**red's sandwich**

on a house baked demi-baguette, with mixed greens or fries. please see your server for *today's creation*  
16.00

**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  
22.00

**penn cove mussels:**

**"à la marinière"** white wine, shallots, celery, garlic  
22.00  
*with a side of fries*  
26.00

**trout grenobloise**

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

**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  
3.00

**steak frites**

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

\*8oz hanger  
28.00

\*12oz new york strip  
30.00

\*6oz filet mignon  
32.00



\*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!

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# prima bistro • dinner

## entrees

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*Painted Hills* ground beef, house baked bun, watercress, red wine onions, aioli, Grafton Village Reserve Cheddar, french fries  
18.00  
split plate add 2.00

### \*lamb burger

chevre aioli, house baked bun, pickled pepper-tomato relish, mixed greens, french fries  
19.00  
split plate add 2.00

### cassoulet

lamb, berkshire pork, duck confit, house made toulouse sausage, white beans, ham hock.  
26.00

### pan roasted washington natural half chicken

(please allow extra time)  
polenta, braised endive, rosemary-gorgonzola pan jus  
24.00

### squash and house pancetta risotto

parmigiano-reggiano  
18.00

### wagyu short rib ragout with house made noodles

locally grown oyster mushrooms, pecorino romano  
22.00

### 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  
22.00

### penn cove mussels:

"à la marinière" white wine, shallots, celery, garlic  
22.00  
with a side of fries  
26.00

## steak frites

*Painted Hills* naturally raised beef, pt Reyes blue cheese aioli, grilled broccolini, french fries.

8oz hanger  
28.00

\*12oz new york strip  
30.00

\*6oz filet mignon  
32.00

## 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

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

### thursday

berkshire pork chop  
munster, gratin of yukon gold potatoes, whole grain mustard cream and thyme  
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

