

prima bistro • lunch

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



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*

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

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entrees

*bistro burger

painted hills ground beef, house baked bun, watercress, red wine onions, aioli, graffton 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

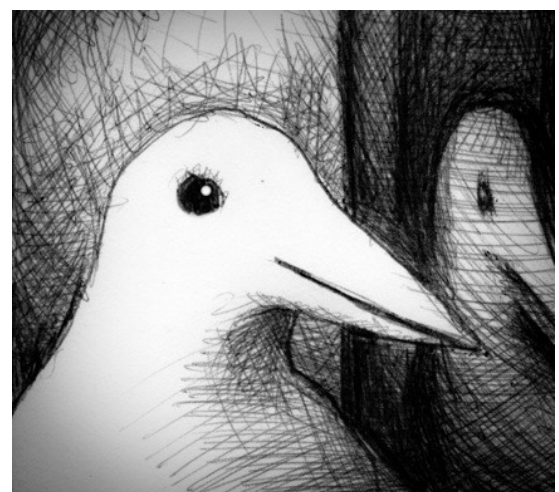
steak frites

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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add chicken breast or bay shrimp
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romaine, grilled crouton, anchovies, roasted garlic vinaigrette,
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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

