

prima bistro

starters

***rare grilled spanish iberico pork "pluma"**
romesco
18

chicken liver mousse
croutons,
cornichons
9.5

house fermented tarragon pickle
3.5

fried cauliflower
truffle
mayonnaise
8.5

roasted wagyu marrow bone
croutons, capers,
herb salad
11.5

chickpea fries
curry mayonnaise
9.5

warm gougeres
7.5

foie gras terrine
pickled mustard
seed
18

burgundy snails
herb butter
9.5

warm marinated castelvetrano olives
7.5

crispy carlton farms pig ears
chili gastrique
8.5

crispy pork belly
pickled apple,
cider reduction
9.5

duck fried fingerling potatoes
aioli
8.5

fried cashews
olive oil, sea salt,
piment
d'espelette
8.5

small plates

paté maison
honeyed filberts, cornichons, whole grain
mustard, sea salt
15

confit of muscovy duck leg
puy lentils, frisée, warm red wine and
bacon vinaigrette
18.5

charcuterie
selection of house cured meats, fermented
tarragon pickle
21

pan fried veal sweetbreads
apricot-thyme gastrique
15

grilled lamb chops
fried polenta, lavender, whole grain mustard
and honey jus
18

merguez sausage
house-made sausage, chickpeas, yoghurt,
mint, argan oil
14

***tartare de boeuf**
(limited availability)
hand chopped to order, shallots, capers, sea
salt, egg yolk
17

salads

prima greens
mixed greens, red wine vinaigrette,
pt. reyes blue cheese or cypress grove chevre
8 / 11
add chicken breast or bay shrimp
14 / 17

island caesar
romaine, grilled crouton, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
9 / 12
add chicken breast or bay shrimp
15 / 18

beet salad
locally grown bibb lettuce, candied walnuts, marinat-
ed onions, fourme d'ambert, walnut vinaigrette
18

***salade nicoise**
rare grilled ahi, fingerling potatoes, baby spinach, ap-
ples,
ricotta salata, marinated castelvetrano olives,
hard boiled egg, dijon vinaigrette
19.5

arugula salad
roasted goat cheese crottin, crouton, house cured
bresaola, soft boiled quail egg, sherry vinaigrette
16

les fromages

ripened in our own cheese cave
see the board for our current selections
with house made crackers &
pickled mustard seed
5 / one cheese
14 / three cheeses

calamari fritti
atlantic squid, chickpea and rice flour,
harissa rouille
14

house cold smoked salmon gravlax
grilled rye crouton, mustard crème fraiche,
caper-red onion slaw
16

truffled wild prawns
marcona almonds, honey, sea salt, fines herbs,
truffle oil
18

***oysters on the half shell**
white wine mignonette
18 - half dozen / 36 - dozen

penn cove clams and chorizo
house made chorizo,
white wine, basil, tomato coulis
16

penn cove mussels "à la marinière"
white wine, shallots, celery, garlic
16
with a side of fries
21

chef/owner: sieb jurriaans
chef de cuisine: zachary harris
sous chef: pete remey
pastry chef: allyss taylor

*the state of washington would like you to know that eating raw and/or under-
cooked foods may be harmful to your health.

prima would like you to know that it's worth the risk!

prima bistro lunch

***bistro burger**

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

18.5
split plate
20.5

***lamb burger**

chevre aioli, house baked bun, pickled pepper-tomato relish, arugula, french fries

19.5
split plate
21.5

prima reuben

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

17

croque monsieur

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

17

croque madam

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

18.5

red's sandwich

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

today's creation

17

fish frites

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

16

clams and chorizo

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

23

penn cove mussels:

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

23

with a side of fries

28

quiche du jour

mixed greens

15

steak frites

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

***8oz hanger**

29

***12oz new york strip**

32

***6oz filet mignon**

34

on the side...

french fries
6

grilled broccolini
8

mixed greens,
vinaigrette
6

puy lentils with
bacon
6

house baked
bread and butter
3

fried polenta,
honey-mustard jus
6

fried egg
2

prima bistro dinner

entrees

fish frites

semolina crusted rock fish, fennel-red
onion slaw, french fries, caper remoulade
16

*bistro burger

Painted Hills ground beef, house baked bun,
watercress, red wine onions, aioli, grafton village
reserve cheddar, french fries
18.5
split plate
20.5

*lamb burger

chevre aioli, house baked bun, pickled pepper-tomato
relish, arugula, french fries
19.5
split plate
21.5

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

polenta, braised endive, rosemary-gorgonzola pan jus
24

seasonal vegetable risotto

parisian ham, parmigiano-reggiano
19.5

dungeness crab pappardelle

horseradish butter, spinach, shallots, white wine
24

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown
butter sauce, fingerling potatoes
23

penn cove manila clams and chorizo

house made chorizo, white wine, basil, tomato coulis
23

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
23
with a side of fries
28

steak frites

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

*8oz hanger
29

*12oz new york strip
32

*6oz filet mignon
34

plats du jour

sunday

coq au vin

red wine braised washington natural chicken,
potatoes, bacon, mushrooms
26

monday

bouillabaisse

mussels, clams, white fish, fingerling potatoes,
croutons, rouille, saffron fumé
28

tuesday

*venison chop basquaise

pipperade, potatoes, white wine,
extra virgin olive oil
28

wednesday

wagyu beef cheek bourguignon

oyster mushrooms, root vegetables, bacon
26

thursday

smoked washington natural half chicken (served cold)

mayonnaise, cilantro-white bean salad, citrus
vinaigrette
24

friday and saturday

please see your server

on the side...

french fries
6

grilled broccolini
8

fried polenta, honey-mustard jus
6

mixed greens, vinaigrette
6

puy lentils with bacon
6

house baked bread and butter
3

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