



onion soup gratinée chicken and beef stocks, crouton, gruyere 15

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, marinated onions, fourme d'ambert, walnut vinaigrette 18.5

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

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

# 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 19.5

charcuterie selection of house cured meats, fermented tarragon pickle 22

> pan fried veal sweetbreads apricot-thyme gastrique 16

grilled lamb chops fried polenta, lavender, whole grain mustard and honey jus 19

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

raclette roasted alpine cheese, new potatoes, cornichons, house cured lonza 21

\*tartare de boeuf (limited availability)

hand chopped to order, shallots, capers, sea salt, egg yolk 17

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 19

\*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

\*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!



\*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, mixed greens, 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

sandwich du jour cooks whim, on a house baked demi-baguette, with mixed greens or french fries. please see your server for todays 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

#### penn cove mussels "à la marinière"

white wine, shallots, celery, garlic

23 with a side of fries 28

quiche du jour mixed greens

# 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

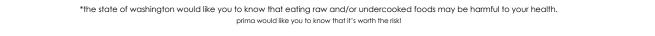
mixed greens, vinaigrette 6

puy lentils with bacon 6

seabiscuit bakery baguette and butter 3

fried polenta, honey-mustard jus 6

> fried\_egg 2





# 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, mixed greens, 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 26

seasonal vegetable risotto house pancetta, parmigiano-reggiano 19.5

**painted hills short rib ragôut** house made noodles, wild mushrooms, fried rosemary 26

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



# 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

sausage stuffed quail shallots, grapes, white wine 26

# friday and saturday

please see your server

# on the side...

french fries 6

grilled broccolini

fried polenta, honey-mustard jus

mixed greens, vinaigrette

puy lentils with bacon 6

seabiscuit bakery bread and butter