

prima bistro

starters

gioia burrata

oil cured olive
tapenade

14

*rare grilled spanish iberico pork

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

11

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

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 fraîche,
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

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

*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!

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, 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 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

seabiscuit bakery
baguette 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, grifton 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 ragout

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

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

sausage stuffed quail

shallots, grapes, white wine
26

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

seabiscuit bakery bread and butter
3