

# prima bistro

## starters

**\*rare grilled  
spanish iberico pork**  
romesco  
18

**chicken liver mousse**  
croutons,  
cornichons  
10

**house fermented  
tarragon pickle**  
3.5

**roasted wagyu  
marrow bone**  
croutons, capers, herb  
salad  
12

**chickpea fries**  
curry mayonnaise  
9.5

**warm gougeres**  
7.5

**foie gras terrine**  
pickled mustard seed  
21

**burgundy snails**  
herb butter  
11

**warm marinated  
castelvetrano  
olives**  
8

**crispy pork belly**  
pickled apple,  
cider reduction  
10

**duck fried  
fingerling  
potatoes**  
aioli  
9

**fried cashews**  
olive oil, sea salt,  
piment  
d'espelette  
9

## small plates

**paté maison**  
honeyed filberts, cornichons, whole grain  
mustard, sea salt  
16

**confit of muscovy duck leg**  
puy lentils, frisée, warm red wine and  
bacon vinaigrette  
21

**charcuterie**  
selection of house cured meats, house pickles  
19

**pan fried veal sweetbreads**  
apricot-thyme gastrique  
18

**grilled lamb chops**  
fried polenta, lavender, whole grain mustard  
and honey jus  
21

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

**raclette**  
roasted alpine style cheese, new potatoes,  
cornichons, house cured lonza  
22

**\*tartare de boeuf**  
(limited availability)  
hand chopped to order, shallots, capers, sea  
salt, egg yolk  
18

## soups/salads

**soup du jour**  
always a purée, seabiscuit bakery baguette  
7.5

**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 / 12  
add chicken breast or bay shrimp  
14 / 18

**island caesar**  
romaine, grilled crouton, anchovies, roasted garlic  
vinaigrette, parmigiano-reggiano  
9 / 13  
add chicken breast or bay shrimp  
15 / 19

**beet salad**  
locally grown bibb lettuce, candied walnuts,  
marinated onions, fourme d'ambert,  
walnut vinaigrette  
19

**\*salade nicoise**  
rare grilled ahi, fingerling potatoes, baby spinach,  
apples, ricotta salata, marinated castelvetrano olives,  
hard boiled egg, dijon vinaigrette  
22

**house cold smoked gravlax**  
radicchio, frisée, citrus supremes, mustard-citrus  
vinaigrette, rye croutons  
16

## les fromages

ripened in our own cheese cave  
see the board for our current selections  
with seabiscuit bakery crackers &  
house accompaniments  
5 / one cheese  
14/ three cheeses

**calamari fritti**  
atlantic squid, chickpea and rice flour,  
harissa rouille  
15

**pan roasted brussels sprouts**  
bagna cauda, lemon, fines herbs  
14

**truffled wild shrimp**  
marcona almonds, honey, sea salt, fines herbs,  
truffle oil  
19

**\*oysters on the half shell**  
white wine mignonette  
21 - half dozen / 42 - dozen

**penn cove clams and chorizo**  
house made chorizo,  
white wine, basil, tomato coulis  
20

**penn cove mussels "à la marinière"**  
white wine, shallots, celery, garlic  
20  
with a side of fries  
25

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

28

## penn cove mussels "à la marinière"

white wine, shallots, celery, garlic

28

with a side of fries

33

## quiche du jour

mixed greens

15

## trout grenobloise

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

24

## steak frites

*Painted Hills* beef, pt reyes blue cheese aioli, grilled broccolini, french fries.

### \*8oz hanger

29

### \*12oz new york strip

34

### \*6oz filet mignon

36

## 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  
24

### penn cove manila clams and chorizo

house made chorizo, white wine, basil, tomato coulis  
28

### penn cove mussels "à la marinière"

white wine, shallots, celery, garlic  
28

with a side of fries  
33

### steak frites

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

\*8oz hanger  
29

\*12oz new york strip  
34

\*6oz filet mignon  
36

## 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  
32

### tuesday

#### berkshire pork belly roulade

glazed carrots, shallots, black garlic pan jus  
26

### wednesday

#### wagyu beef cheek bourguignon

oyster mushrooms, root vegetables, bacon  
26

### thursday

#### cassoulet

lamb, pork, duck confit, house made  
toulouse sausage, white beans, ham hock  
32

### 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