

prima bistro

starters

chicken liver mousse
croutons,
cornichons
10

**house fermented
tarragon pickle**
3.5

chickpea fries
curry mayonnaise
9.5

warm gougeres
7.5

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

burgundy snails
herb butter
11

**warm marinated
castelvetrano
olives**
8

crispy pork belly
pickled apple,
cider reduction
10

**duck fried
fingerling
potatoes**
aioli
9

small plates

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

farmer's plate
charcuterie, artisanal cheeses, house pickles,
grapes, whole grain mustard
19

pan fried veal sweetbreads
apricot-thyme gastrique
18

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

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

salads

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

calamar
atlantic squid, chickpea and rice flour,
harissa rouille
15

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

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

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

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

*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

entrees

steak frites

*8oz *painted hills* beef hanger steak, pt reyes blue cheese aioli, grilled broccolini, french fries.
29

*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

croque monsieur

seabiscuit bakery pain de mie, parisian ham. gruyere, dijon, béchamel mixed greens or fries
17

croque madam

seabiscuit bakery pain de mie, parisian ham. fried egg, gruyere, dijon, béchamel mixed greens or fries
18.5

seasonal vegetable risotto

house pancetta, parmigiano-reggiano
19.5

shrimp espellette

wild gulf shrimp, fresh noodles, tomato-espellete pepper sauce, oregano
24

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, oregano, tomato coulis
28

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
28
with a side of fries
33

quiche du jour

not available after 3 pm
mixed greens
15

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, fingerling potatoes
24

on the side...

french fries
6

grilled broccolini
8

mixed greens, vinaigrette
6

puy lentils with bacon
6

fried polenta, honey-mustard jus
6

seabiscuit bakery baguette and butter
3

wines by the glass/pichet/bottle

white

le charmel sauvignon blanc
8.5/17/32

cooper hill pinot gris
9.5/19/36

gärd "freyja" viognier-roussanne
10.50/21/40

argyle chardonnay
12.5/25/48

rosé

campuget rosé
8.5/17/32

prima pink by whidbey island winery
9.5/19/36

sparkling

argyle brut
(not available by the pichet)
11/64

red

georges vigouroux "pigmentum" cahors
8.5/17/32

domaine solitude cotes du rhone
10.5/21/40

cms cabernet sauvignon
10.5/21/40

syncline "subduction red"
12.5/25/48

cloudline pinot noir
12.5/25/48

hedges syrah
14/28/54

cocktails

langley daiquiri

a classic daiquiri made with trois rivere l'océan rum, fresh lime juice and a hint of anise.....12

barrel aged cocktail

house craft cocktail perfectly aged in an oak barrel, subject to change.....13

southern hospitality

rough rider bourbon, kashmiri amaro, peach liquor and fresh lemon served on the rocks.....12

cagney's breakfast

a hangover cure. irish whiskey, fresh grapefruit, fresh ginger, house made hot sauce and mint.....11

empresses new groove

sipsmith gin, empress gin, elder flower liqueur and fresh lemon.....12