

prima bistro takeout

starters

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

warm marinated castelvetrano olives
8

crispy pork belly
pickled apple cider reduction
10

duck fried fingerling potatoes,
aioli
9

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

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

calamar

atlantic squid, chickpea and rice flour, harissa rouille
15

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 (with fried egg) for 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

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