

starters

chicken liver mousse
croutons,
cornichons
10

foie gras terrine
preserves
21

**house fermented
tarragon pickle**
3.5

**warm marinated
castelvetrano
olives**
8

chickpea fries
curry mayonnaise
9.5

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

warm gougeres
7.5

soups/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, seabiscuit bakery croutons, anchovies,
roasted garlic vinaigrette, parmigiano-reggiano
9 / 13
add chicken breast or bay shrimp
15 / 19

beef salad
bibb lettuce, candied walnuts,
marinated onions, fourme d'ambert,
walnut vinaigrette
19

***salade niçoise**
albacore belly in olive oil with piquillo peppers,
potatoes in mustard vinaigrette, olives, haricot
vert, cherry tomatoes, vermouth capers, hard
boiled egg, provençal extra virgin olive oil
24

chef/owner: sieb juriaans
chef de cuisine: zachary harris
pastry chef: allys taylor

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

farmers 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

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

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

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

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prima would like you to know that it's worth the risk!

entrees

***bistro burger**
painted hills ground beef, house baked bun,
watercress, red wine onions, aioli, grifton vil-
lage
reserve cheddar, french fries
18.5
split plate
20.5

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

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

clams and chorizo
penn cove clams, house made chorizo,
white wine, oregano, tomato coulis
28

penn cove mussels "à la marinère"
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, potatoes
24

on the side...

french fries
6

mixed greens,
vinaigrette
6

fried polenta,
honey-mustard jus
6

grilled broccolini
8

puy lentils with
bacon
6

fried egg
2

seabiscuit bak-
ery baguette
with butter
3

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