

prima bistro lunch

starters

chicken liver mousse

croutons,
cornichons
12

house fermented tarragon pickle

3.5

chickpea fries

curry mayonnaise
9.5

crispy pork belly

mostarda
12

warm gougeres

8

foie gras terrine

preserves
24

with a glass of
sauternes
33

warm marinated castelvetrano olives

8

fried cashews

olive oil, sea salt,
piment
d'espelette
9

salt cod fritters

caper remoulade
13

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

beet 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

house cold smoked gravlax

radicchio, frisée, radish, preserved meyer lemon,
honey-whole grain mustard vinaigrette
19

small plates

paté maison

honeyed filberts, cornichons, whole grain
mustard, sea salt
18

confit of muscovy duck leg

puy lentils, frisée, warm red wine and
bacon vinaigrette
23

farmers plate

charcuterie, artisanal cheeses, house
pickles, grapes, whole grain mustard
19

les fromages

see the board for our current selections
with seabiscuit bakery crackers &
house accompaniments
6 / one cheese
16 / three cheeses

pan fried veal sweetbreads

apricot-thyme gastrique
18

grilled lamb chops

fried polenta, lavender, whole grain mustard
and honey jus
22

*tartare de boeuf

(limited availability)

hand chopped to order, shallots, capers, sea
salt, egg yolk, croutons
22

calamar frit

atlantic squid, chickpea and rice flour,
harissa rouille
15

penn cove clams and chorizo

house made chorizo,
white wine, oregano, tomato coulis
22

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
22
with a side of fries
27

chef/owner: sieb jurriaans
chef de cuisine: zachary harris
sous chef: mandi wolf
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 lunch

entrees

*bistro burger

Painted Hills ground beef, house baked bun,
watercress, red wine onions, aioli, graston 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
18

croque madam

house made pain de mie and berkshire parisian
ham. fried egg, gruyere, dijon, béchamel
mixed greens or fries
19.5

clams and chorizo

penn cove clams, house made chorizo,
white wine, oregano, tomato coulis
30

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
30
with a side of fries
35

quiche du jour

mixed greens
18

trout grenobloise

pan seared idaho rainbow trout, lemon-
caper brown butter sauce, potatoes
25



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