

prima bistro lunch

starters

chicken liver mousse

croutons,
cornichons
12.5

house fermented tarragon pickle

3.5

chickpea fries

curry mayonnaise
9.5

crispy pork belly

mostarda
12.5

warm gougeres

8.5

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
9.5

small plates

paté maison

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

farmers plate

charcuterie, artisanal cheeses, house
pickles, grapes, whole grain mustard
23

confit of muscovy duck leg

puy lentils, frisée, warm red wine and
bacon vinaigrette
24

raclette

alpine cheese, potatoes,
cornichons, charcuterie
24

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

*tartare de boeuf

(limited availability)

hand chopped to order, shallots, capers, sea
salt, egg yolk, croutons
25

calamar frit

atlantic squid, chickpea and rice flour,
harissa rouille
16

penn cove clams and chorizo

house made chorizo,
white wine, oregano, tomato coulis
24

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
24
with a side of fries
29

soup and salads

soup du jour

always a purée, seabiscuit bakery baguette
7.5

prima greens

mixed greens, red wine vinaigrette,
pt. reyes blue cheese or cypress grove chevre
9 / 13
add chicken breast or bay shrimp
15 / 19

island caesar

romaine, seabiscuit bakery croutons, anchovies,
roasted garlic vinaigrette, parmigiano-reggiano
10 / 14
add chicken breast or bay shrimp
16 / 20

beet salad

bibb lettuce, candied walnuts,
marinated onions, fourme d'ambert,
walnut vinaigrette
20

salade niçoise

island trollers wild pacific albacore, potatoes in
mustard vinaigrette, olives, haricot vert, cherry
tomatoes, vermouth capers, hard boiled egg,
provençal extra virgin olive oil
24

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, beecher's
white cheddar, french fries

19

split plate

21

*steak frites

naturally raised beef, *pt. reyes* blue cheese
aioli, grilled broccolini, french fries
m.p.

croque monsieur

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

18

croque madam

seabiscuit bakery pain de mie and 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

34

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic

34

with a side of fries

39

quiche du jour

mixed greens

18

trout grenobloise

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

26



on the side...

french fries

6

mixed greens,
vinaigrette

7

fried polenta,
honey-mustard jus

7

grilled broccolini

8

puy lentils with
bacon

7

sunny side up egg

2

seabiscuit bak-
ery baguette
with butter

3