



soup and salads

soup du jour

always a purée seabiscuit bakery baguette and butter 8

onion soup gratinée chicken and beef stocks, crouton, gruyere

16

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 11/15 add chicken breast or bay shrimp 17 / 21

> beet salad bibb lettuce, candied walnuts, marinated onions, fourme d'ambert, walnut vinaigrette 22

salade niçoise

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

chef de cuisine: mandi fix sous chef: jeremy robbins

substitutions politely declined

small plates

paté maison

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

farmers plate

charcuterie, artisanal cheeses, house pickles, grapes, whole grain mustard 26

confit of muscovy duck leg

puy lentils, frisée, warm red wine and bacon vinaigrette 25

eggplant and tomato tian fig and balsamic vinegar, bread crumbs, parmigiano_reggiano 25

raclette roasted alpine cheese, potatoes, cornichons, house cured lonza 20

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

calamar frit

atlantic squid, chickpea and rice flour, harissa rouille 16

fried goose point oysters semolina flour, truffle mayonnaise 19

penn cove clams and chorizo

house made chorizo, white wine, oregano, tomato coulis 27

penn cove mussels "à la marinière" white wine, shallots, celery, garlic 27

with a side of fries 32

*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!



entrees

*bistro burger

painted hills ground beef, seabiscuit bakery bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries 21 sub mixed greens or caesar 23/25

*steak frites

painted hills teres major, blue cheese aioli, grilled broccolini, french fries 38 sub mixed greens or caesar 40/42

pan roasted washington free range half chicken (allow 30 minutes) braised endive, fried polenta, blue cheese pan jus 32

wild boar ragôut

house made noodles, mushrooms, parmigiano-reggiano 20

seasonal risotto pancetta, parmigiano-reggiano 20

trout grenobloise pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes 28

on the side...

french fries 6 mixed greens, vinaigrette

grilled broccolini 8

puy lentils with bacon 8

side dressings, mayonnaises and aiolis 7

> 5 croutons 1.5

seabiscuit bakery baguette with bu<u>t</u>ter

5

plats du jour

sunday

coq au vin red wine braised washington free range chicken leg & thigh, grilled breast, chevre gnocchi, lardons, mushrooms 38

monday

bouillabaisse mussels, clams, white fish, fingerling potatoes, croutons, rouille, saffron-pernod fumé 38

tuesday

choucroute garni

salmon creek bone in pork chop, house made sausage, pork belly rillons, bacon, potatoes, riesling braised sauerkraut 38

wednesday

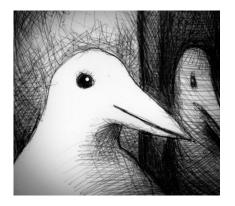
duck a l'orange pan roasted moulard duck breast, pommes dauphine, grilled endive, orange supremes, grand marnier pan jus 38

thursday

cassoulet lamb, pork, duck confit, house made toulouse sausage, white beans, ham hock, bread crumbs 38

friday and saturday

please see your server



substitutions politely declined