

prima bistro

starters

chicken liver mousse

croutons,
cornichons
15

house fermented tarragon pickle

3.5

chickpea fries

curry mayonnaise
9.5

crispy pork belly

mostarda
13

warm gougeres

8.5

foie gras terrine

preserves
26
with a glass of
sauternes
35

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
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
26

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

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

prima bistro dinner

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 ragout

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
7

grilled broccolini
8

puy lentils with
bacon
8

side dressings,
mayonnaises and
aiolis
7

seabiscuit
bakery
baguette with
butter
5

5 croutons
1.5

substitutions politely declined

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

