

prima bistro

3-5 menu

prima greens
mixed greens, red wine
vinaigrette, blue cheese or chevre
9 / 13
add chicken breast or bay shrimp
15 / 19

island caesar
romaine, croutons, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
11 / 15
add chicken breast or bay shrimp
17 / 21

fried cashews
olive oil, sea salt, piment d'espelette
9.5

chickpea fries
curry mayonnaise
9.5

chicken liver mousse
cornichons, croutons
15

crispy pork belly
mostarda
13

paté maison
honeyed filberts, cornichons,
whole grain mustard
18

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

calamar frit
chickpea and rice flour, harissa rouille
16

fried goose point oysters
semolina flour, truffle mayonnaise
19

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

penn cove clams and chorizo
house made chorizo,
white wine, oregano, tomato coulis
27

***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

happy hour 3-5

dollar off drafts and glass pour wines
\$6 well drinks

campuget red, white or rosé
6 / glass 10 / pichet

brochette du jour
(limited availability)
6

chef de cuisine: mandi fix
sous chef: jeremy robbins

substitutions politely declined

*the state of washington would like you to know that eating
raw and/or undercooked foods may be harmful to your health.

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