

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 lunch

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

croque monsieur

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

19

sub caesar

23

croque madam

seabiscuit bakery pain de mie, parisian ham, fried egg, gruyere, dijon, béchamel mixed greens or fries

21

sub caesar

25

croque provençal

seabiscuit bakery pain de mie, parisian ham, vine ripe tomato, gruyere, dijon, béchamel, fines herbes

mixed greens or fries

21

sub caesar

25

quiche du jour

mixed greens or fries

19

sub caesar

23

trout grenobloise

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

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