

prima bistro

3-5 menu

prima greens
mixed greens, red wine
vinaigrette
10
with blue cheese or
chevre
add 3
with chicken breast or bay
shrimp
add 9

**warm marinated
castelvetrano
olives**
8.5

~burgundy snails
herb butter
14

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

**warm seabiscuit bakery
gougeres**
9

les fromages
see the board for our
current selections with
crackers & house
accompaniments
7 / one cheese
19 / three cheeses

calamar frit
chickpea and rice flour,
harissa rouille
16

fried goose point oysters
semolina flour, truffle
mayonnaise
20

***bistro burger**
painted hills ground beef,
seabiscuit bakery bun,
watercress, red wine
onions, aioli, beecher's
white cheddar,
french fries
23
sub mixed greens or
caesar
25/27

island caesar
romaine, croutons,
anchovies, roasted garlic
vinaigrette, parmigiano-
reggiano
13
sub bougerones for
anchovies
add 3
with chicken breast or bay
shrimp
add 9

chickpea fries
curry mayonnaise
9.5

crispy pork belly
mostarda
13

chicken liver mousse
croutons,
cornichons
16

~paté maison
honeyed filberts,
cornichons, whole grain
mustard
18.5

**~penn cove mussels "à la
marinière"**
white wine, shallots, celery,
garlic
28

**~penn cove clams and
chorizo**
house made chorizo,
white wine, oregano,
tomato coulis
28

fish frites
semolina crusted rockfish,
fennel-red onion slaw,
french fries, caper
remoulade
24
sub mixed greens or
caesar for french fries
26/28

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~comes with 1 basket of *seabiscuit*
bakery baguette and butter

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mon-fri happy hour 3-5

drinks

dollar off drafts and glass pour wines
\$8 well drinks

happy hour red, white or rosé
8 / glass 14 / pichet

food 9/ea

brochette du jour
rotating sauce

petite croque monsieur
parisian ham, gruyere, bechamel, pain de mie

falafels maison
harissa aioli, curry mayonnaise

petite farmer's plate
charcuterie, cheese, grapes, pickles, mustard

fried haricot verte
rosemary & sage infused olive oil, garlic, fines herbs

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.
prima would like you to know that it's worth the risk!

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brochette du jour
(limited availability)
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