

prima bistro

3-5 menu

- prima greens**
mixed greens, red wine vinaigrette
11
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
16
- fried cashews**
olive oil, sea salt, piment d'espelette
9.5
- warm acorn bakery gougeres**
9.5
- 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
16.5
- fried goose point oysters**
semolina flour, truffle mayonnaise
21
- *bistro burger**
painted hills ground beef, essential potato bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries
23.5
- island caesar**
romaine, croutons, anchovies, roasted garlic vinaigrette, parmigiano-reggiano
14
sub bougerones for anchovies add 3
with chicken breast or bay shrimp add 9
- chickpea fries**
curry mayonnaise
9.5
- crispy pork belly**
mostarda
13.5
- chicken liver mousse**
croutons, cornichons
16.5
- paté maison**
honeyed filberts, cornichons, whole grain mustard
18.5
- penn cove mussels "à la marinière"**
white wine, shallots, celery, garlic
30
- penn cove clams and chorizo**
house made chorizo, white wine, oregano, tomato coulis
30
- fish frites**
semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade
24.5

~comes with 1 basket of baguette and butter

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

fried duck wings "a l'orange"
orange-chili gastrique

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

matiz sardines
extra virgin olive oil, piquillo pepper, garlic, capers

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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