

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 castelvetroano 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 24

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 14

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

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~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

brochette du jour
rotating sauce 8

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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