

# prima bistro lunch

## starters

### chicken liver mousse

*croustons,  
cornichons*  
16.5

### house fermented tarragon pickle

3.5

### chickpea fries

*curry mayonnaise*  
10

### crispy pork belly

*mostarda*  
14

### burgundy snails

*herb butter*  
16

### matiz sardines

*extra virgin olive oil,  
piquillo pepper, garlic,  
capers*  
12

### foie gras terrine

*preserves*  
28

*with a glass of  
sauternes*  
37

### warm marinated castelvetrano olives

10

### fried cashews

*olive oil, sea salt,*

*piment  
d'espelette*  
10

### little red hen bakery gougeres

10

### fried haricot verte

*rosemary and sage  
Infused olive oil, garlic,  
fines herbs*  
11

## small plates

### paté maison

*honeyed filberts, cornichons, whole grain  
mustard, sea salt*  
18.5

### farmers plate

*charcuterie, artisanal cheeses,  
house pickles, grapes, whole grain mustard*  
28

### muscovy duck leg confit

*puy lentils, frisée, lardons, warm  
red wine vinaigrette*  
38

### les fromages

*see the board for our current selections  
with crackers & house accompaniments*  
9 / one cheese  
25 / three cheeses

## soups and salads

### soup du jour

*always a purée*

*little red hen bakery baguette and butter*  
9

*with a drizzle of white truffle oil add 2*

### prima greens

*mixed greens, red wine vinaigrette*  
10

*with blue cheese or chevre add 3*

*with chicken breast or bay shrimp add 7*

### island caesar

*romaine, croustons, anchovies, roasted garlic  
vinaigrette, parmigiano-reggiano*  
14

*sub bougerones for anchovies add 4  
with chicken breast or bay shrimp add 7*

### beet salad

*bibb lettuce, candied walnuts,  
marinated onions, fourme d'ambert,  
walnut vinaigrette*  
24

### salade niçoise

*island trollers tinned pacific albacore, potatoes in  
mustard vinaigrette, olives, haricot vert, cherry  
tomatoes, vermouth capers, hard boiled egg,  
bibb lettuce, extra virgin olive oil*  
27

### \*salade lyonnaise

*(allow extra time, sometimes eggs break!)*

*poached egg, frisée, lardons, pain de mie  
croustons, warm sherry vinaigrette*  
24

### pan fried veal sweetbreads

*apricot-thyme gastrique*  
26

### \*tartare de boeuf

*(limited availability)*

*hand chopped to order, shallots, capers, sea  
salt, egg yolk, sherry vinegar, extra virgin  
olive oil, crostini*  
32

### calamari fritti

*atlantic squid, chickpea and rice flour,  
harissa rouille*  
16

### fried goose point oysters

*semolina flour, truffle mayonnaise*  
22

### penn cove clams and chorizo

*house made chorizo,  
white wine, oregano, tomato coulis*  
32

### penn cove mussels "à la marinière"

*white wine, shallots, celery, garlic*  
32  
*with a side of french fries*  
38

chef de cuisine: jeremy robbins  
sous chef: jenne hastings  
pastry chef: jack lamey

substitutions politely declined

for parties of 8 or more: one check will be presented  
with an included 20% gratuity.

# prima bistro lunch

## entrees

### \*bistro burger

*painted hills* ground beef, artisan bun, water-cress, red wine onions, aioli, beecher's white cheddar, french fries  
25

### \*steak frites

*painted hills* beef, french fries, blue cheese aioli  
8oz hanger  
38  
6oz filet mignon  
48  
add green peppercorn sauce for 5

### fish frites

semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade  
22

### db.l.t.

house moulard duck bacon, bibb lettuce, vine ripe tomato, duck fat mayonnaise, dijon, hoagie roll, mixed greens  
20

### trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes  
32

### risotto

arborio rice, seasonal vegetables, parmigiano-reggiano  
23  
with house pancetta add 4

## les croques

baked ham & cheese sandwich on *little red hen bakery* pain de mie served with mixed greens in red wine vinaigrette

### monsieur

parisian ham, bechamel, gruyere  
21

### madame

parisian ham, bechamel, gruyere, fried egg  
23

### provençal

parisian ham, bechamel, gruyere, vine ripe tomato  
23

### prima

parisian ham, bechamel, gruyere, vine ripe tomato, fried egg  
25

### half croque monsieur with soup du jour

16

### half croque madame with soup du jour

18

## on the side...

french fries  
7

duck fat  
mayonnaise  
4

side dressings,  
mayonnaises and  
aiolis  
1.5

mixed greens,  
red wine  
vinaigrette  
8

little red hen  
bakery  
baguette with  
butter  
7

5 crostini  
5

substitutions politely declined