

# prima bistro lunch

## starters

**chicken liver mousse**  
croutons,  
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 vert**  
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  
28

**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, croutons, 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  
croutons, 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

\*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!

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

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## 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  
12oz ribeye 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

**shrimp espelette**

wild gulf shrimp, fresh linguine, tomato-espelette pepper sauce, basil, mint, extra virgin olive oil  
28

**risotto**

arborio rice, seasonal vegetables, parmigiano-reggiano  
23  
with parisian ham 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

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