

prima bistro

dinner

starters

chicken liver mousse
croûtons, cornichons
17

house fermented tarragon pickle
3.5

chickpea fries
curry mayonnaise
12

crispy pork belly
mostarda
14

burgundy snails
herb butter
17

grilled spanish octopus
chermoula
18

duck fat fried fingerling potatoes
dioli
13

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
12

caramelized brussels sprouts
garlic, fines herbs, sea salt
14

salads

prima greens

mixed greens, red wine vinaigrette
11

with blue cheese or chevre add 5
with chicken breast add 8
with bay shrimp add 11
with side 4oz salmon filet add 15

island caesar

romaine, croutons, anchovies, roasted garlic vinaigrette, parmesan-reggiano
15

sub bouquerones for anchovies add 4
with chicken breast add 8
with bay shrimp add 11
with side 4oz salmon filet add 15

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 *intimis* farm free range egg, frisée, lardons, pain de mie croutons, warm sherry vinaigrette
24

executive chef/owner: sieb jurriaans
chef de cuisine: jeremy robbins
sous chef: jennie huckleberry
pastry chef: jack lamey

soups

soup du jour

always a purée
little red hen bakery baguette and butter
9
with a drizzle of white truffle oil add 2

onion soup gratinée

chicken and beef stocks, croutons, gruyere
19

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

raclette

roasted alpine cheese, potatoes, cornichons, charcuterie
28

muscovy duck leg confit

puy lentils, frisée, lardons, warm red wine vinaigrette
29

les fromages

see the board for our current selections with crackers & house accompaniments
10 / one cheese
28/ three cheeses

pan fried veal sweetbreads

apricot-thyme gastrique
26

*tartare de boeuf

(limited availability)

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

calamari fritti

atlantic squid, fried chickpeas, chickpea and rice flour, harissa rouille
18

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

substitutions politely declined

prima bistro

dinner

entrees

*bistro burger

painted hills ground beef, artisan bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries
26

*lamb burger

umpqua valley ground lamb, artisan bun, arugula, pickled jalapeno-tomato relish, chevre aioli, french fries
28

*steak frites

painted hills beef, french fries, blue cheese aioli
8oz hanger
39
12oz ribeye
49
add green peppercorn sauce for 5

fish frites

semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade
23

pan roasted free range half northwest chicken

(allow 30 minutes)
braised endive, fried polenta, blue cheese pan jus
36

wild boar ragout

house made noodles, mushrooms, pecorino romano
38

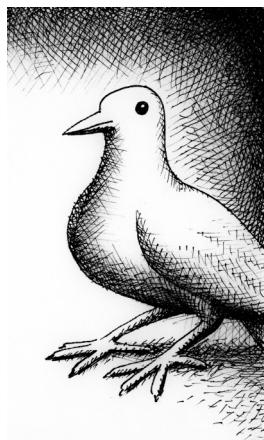
risotto

arborio rice, seasonal vegetables, parmesano-reggiano
24
with house pancetta add 4
with a 4oz pan seared salmon filet add 14

trout grenobloise

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

sub mixed greens or caesar for french fries
add 5/ add 7



substitutions politely declined

plats du jour

39/ea

sunday

coq au vin
red wine braised washington free range chicken hindquarters, chevre gnocchi, lardons, mushrooms

monday

bouillabaisse
mussels, clams, white fish, potatoes, croutons, rouille, saffron-pernod fumé

tuesday

choucroute garnie
house fermented sauerkraut braised in riesling with bacon and caraway. grilled pork loin, pork belly confit, house made sausage, uli's weisswurst, parisian ham, potatoes, served with mustards and munster d'alsace

wednesday

magret de canard au calvados
mouldard duck breast, pommes flambé, fondant potatoes, calvados pan jus, crème fraiche

thursday

cassoulet
lamb, pork, duck confit, house made toulouse sausage, white beans, ham hock, bread crumbs

on the side...

french fries

7

mixed greens,

red wine

vinaigrette

9

duck fat

mayonnaise

4

little red hen

bakery

baguette with

butter

7

side dressings,
mayonnaises and
aiolis

1.5

4oz pan seared
salmon filet

15

5 crostini

5