

prima bistro

3-5 menu

prima greens

mixed greens, red
wine vinaigrette
11
with blue cheese or
chevre
add 5

fried cashews

olive oil, sea salt,
piment d'espelette
10

les fromages

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

chickpea fries

curry mayonnaise
12

calamari fritti

fried chickpeas,
chickpea and rice
flour, harissa rouille
18

fried goose point oysters

semolina flour, truffle
mayonnaise
22

*bistro burger

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

duck fat fried fingerling potatoes

aioli
13

island caesar

romaine, croutons,
anchovies,
roasted garlic
vinaigrette,
parmigiano-reggiano
15
sub bougerones for
anchovies
add 4

warm marinated castelvetrano olives

10

crispy pork belly

mostarda
14

chicken liver mousse

croutons,
cornichons
17

paté maison

honeyed filberts,
cornichons, whole
grain mustard
18.5

penn cove mussels "à la marinière"

white wine, shallots,
celery, garlic
32

penn cove clams and chorizo

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

fish frites

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

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happy hour

3-5

drinks

dollar off drafts and glass pour wines
\$8 well drinks

happy hour red, white or rosé
8 / glass 14 / picet

food 9/ea

brochette du jour
rotating sauce

wild gulf shrimp

olive oil, sea salt, ras el hanout

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

*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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