

prima bistro

lunch

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

lunch

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

db.l.t.

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

22

trout grenobloise

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

32

wild boar ragout

house made noodles, mushrooms, pecorino romano

38

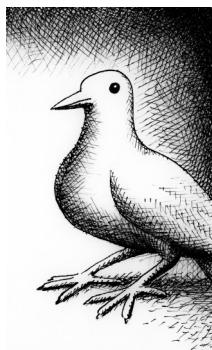
risotto

arborio rice, seasonal vegetables, parmesiano-reggiano

24

with house pancetta add 4

with a 4oz pan seared salmon filet add 14



substitutions politely declined

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, dijon, gruyere
22

madame

parisian ham, bechamel, dijon, gruyere,
fried *intimis farm* egg
24

provençal

parisian ham, bechamel, dijon, gruyere,
vine ripe tomato
24

prima

parisian ham, bechamel, dijon, gruyere,
vine ripe tomato, fried *intimis farm* egg
26

half croque monsieur with soup du jour

17

half croque madame with soup du jour

19

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