

prima bistro lunch

starters

chicken liver mousse
croutons,
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
cheremoula
18

**duck fat fried
fingerling potatoes**
aioli
15

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 oil, garlic
12

roasted marrow bone
(allow extra time)
fines herbs-caper
salad, crostini
22

soup 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
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, parmigiano-reggiano
15
sub bougerones 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 *intimis*
farm free range egg, bibb lettuce, extra virgin ol-
ive 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

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

gravlax
house cured and smoked salmon, rye
crostini, pickled red onion-fines herbs salad,
dijon crème fraîche.
18

oeufs en meurette
button mushrooms, shallots, bacon, red
wine, demi-glace, pain de mis croutons,
poached *intimis farm* eggs
24

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

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

for parties of 6 or more: one check will be presented
with an included 20% gratuity.

substitutions politely declined

tree nut allergy warning—cashews fried in main fryer

prima bistro lunch

entrees

***bistro burger**

painted hills ground beef, artisan bun, water-cress, 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 rotating bistro cut
38
12oz ribeye
49
add maître d'hôtel butter for 3
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

shrimp espelette

wild gulf shrimp, fresh pasta, tomato-espelette sauce, basil, mint, extra virgin olive oil
34

risotto

arborio rice, seasonal vegetables, parmigiano-reggiano
24
with parisian ham add 4
with a 4oz pan seared salmon filet add 15

baguette sandwich

prosciutto, gruyere, butter, cornichons, dijon
12

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**

19

**half croque madame with
soup du jour**

20

on the side...

french fries
7

duck fat
mayonnaise
4

side dressings,
mayonnaises and
aiolis
1.5

4oz pan seared
salmon filet
15

mixed greens,
red wine
vinaigrette
9

braised greens
9

little red hen
bakery
baguette with
butter
7

5 crostini
5

substitutions politely declined

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*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!