

PULLMAN

BAR & DINER

QUICK EATS

SIMPLE SALAD farm greens, pickled shallot, radish, red wine mustard vinaigrette, fines herbes [add salmon or tuna for \$5]	6
ROASTED BEET SALAD farm greens, goat cheese, candied walnuts, beet vinaigrette	9
BURRATA crusty bread, pickled lemons and peppers, asparagus, peas, olive oil, mint	10
SEARED FINGERLING POTATOES snap peas, garlic, shallot, chili, lemon, Grana Padano	8
MOJO PORK SANDWICH braised pork, ham, provolone, bread and butter pickles, dijon, on toasted ciabatta with greens	10
CHICKEN SALAD SANDWICH honey mustard, cranberry, walnut, celery, farm greens, served on toasted miche	9
LOCAL VEGETABLE SOUP rotating selection of soup using local farm vegetables	6
FRENCH ONION SOUP Gruyère cheese, crusty bread	6
OPEN FACED TUNA TARTINE* confit yellowtail tuna, piquillo pepper, olive, pickled shallot, cucumber, fresh herbs, farm greens and aioli	11
CROQUE MADAME* ham & Gruyère cheese, sunny side egg, sauce mornay, chives	9.5
GRIDDLED TURKEY CLUB Pullman loaf, thin sliced griddled turkey, bacon, tomato, avocado, farm greens and aioli	9

add a side of house fries \$3

TO SHARE

TINY BUT MIGHTY® POPCORN chili, garlic, lime	5
BREAD & BUTTER PICKLES onion, mustard seed, chili flake	3
HOUSE MADE FRIES sided with aioli and mornay [add an egg \$1.5]	6
SMOKED SALMON TARTAR* traditional garnishes, crusty bread	12
ROASTED MARROW BONES bacon jam, fresh herbs, sea salt, crusty bread	14
SPICY CHICKEN WINGS chicken tossed in a spicy, Chinese inspired sauce	9
CHEESE & CHARCUTERIE rotating selection, pickles and preserves, crusty bread <i>chef's choice or build your own*</i> <i>*prices vary, ask server for selection</i>	15

PULLMAN BURGER

BREAD & BUTTER PICKLES, SPECIAL SAUCE, AMERICAN CHEESE

double 9 | triple 11

+ bacon \$2

+ fried egg \$1.5

+ fries \$3

MAINS

STEAK FRITES flat iron steak, fries, house made Worcestershire sauce [add an egg \$1.5]	22
ANSON MILLS GRITS Grana Padano brodo, asparagus, pickled pepper, 63 degree egg	14
SEARED SCALLOPS English peas, shallot, vanilla crème fraîche, cured pork, mint	23

★ FRIED CHICKEN ★

ALL NATURAL • FREE RANGE • IOWA CHICKEN

with house fermented hot sauce, local honey, biscuits and farm greens

2 PIECE \$14

BREAKFAST ALL DAY

EGG SANDWICH soft scrambled eggs, American cheese, bacon, avocado, tabasco aioli, chives served with farm greens	8
SIMPLE BREAKFAST* 2 eggs, bacon, potatoes O'Brien, Pullman toast	9
EGGS "EN COCOTTE"* potatoes O'Brien, oven dried tomato, porcini cream, two sunny side eggs, Grana Padano and crumbled bacon	11
CORNERD BEEF HASH* house made corned beef, potatoes O'Brien, soft cooked egg, sauce mornay	13

DESSERT

NUTELLA PIE banana ice cream	9
BUTTERMILK PIE lemon poppy seed ice cream	7
HOUSE MADE ICE CREAM	5
BANANAS FOSTER BREAD PUDDING	9

Award  Winning

COUNTER CULTURE
COFFEE

Counter Culture is dedicated to finding the most exciting and delicious coffees in the world-- setting the standard for quality & sustainability.

20oz FRENCH PRESS POT

\$4

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF & PARTNER BENJAMIN SMART

CHEF DE CUISINE SEPEHR SADRZADEH

MANAGING PARTNER CORY KENT

HOUSE MUSIC CURATOR ANDRE PERRY (ENGLERT THEATRE)

CUSTOM ARTWORK JAMIE BOLING

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