

# PULLMAN

## BAR & DINER

### COMMUNITY HOUR

3:00 - 6:00PM | MONDAY - FRIDAY

#### DRINKS

**\$2 OFF** all drafts

**\$3 OFF** craft cocktails

**\$3 OFF** wine by the glass

**\$5 HIGH BALLS**

★ **SHIFT BEER** ★

*Choice of Bud, PBR, Hamm's or Coors  
and a shot of Short's whiskey for \$6*

#### FOOD

**POPCORN** 3

**PICKLES** 3

**FRIED PICKLES** 5

**KITCHEN FRIES** 8

**SALMON TARTARE** 9

**SPICY CHICKEN WINGS** 8

**CHARCUTERIE** 12

#### SOFT BEVERAGES

PEPSI

DIET PEPSI

MOUNTAIN DEW

SIERRA MIST

BLACK RISHI ICED TEA

LEMONADE

PINEAPPLE JUICE

CRANBERRY JUICE

GRAPEFRUIT JUICE

WHOLE MILK

CHOCOLATE MILK

MILLSTREAM ROOT BEER

*Join the*

### ★ PULLMAN A-LIST ★

Be the first to know about specials, events  
and be included in drawings for gift cards!

*Just send your email address by text message:*

text "PULLMAN" to 22828 to get started

#### BOYLAN

*cane sugar soda*

CANE COLA

GRAPE

BIRCH BEER

ORANGE

CREME

GINGER ALE

BLACK CHERRY

**\$3.50**

#### *Rishi Tea*

JADE GREEN

CINNAMON PLUM

EARL GREY

**\$3.5**

### OUR STORY

Pullman opened in winter of 2015 with the goal of serving honest, American diner-inspired food in a unique and inviting environment. The ownership group, all native Iowans, are committed to showcasing and celebrating the work of the region's finest farmers, brewers, distillers, and food artisans.

### CREDITS:

*General Manger:* Brittany Quaid

*Assistant General Manger:* Devon Henderson

*Chef de Cuisine:* Emily Agnew-Seiler

*Executive Sous Chef:* Gabe Branch

*Sous Chef:* Ryan McLaughlin

*Artist-in-Chief:* Jamie Boling

*Matriarch and Muse:* Lydia the Tattooed Lady.  
(Introduced to the world in a Pullman Palace dining car  
during the 1939 Marx Brothers movie, "At the Circus")

#### *Food and Drink Partners:*

Tiny but Mighty Popcorn (*Shellsburg, IA*)

Heartland Fresh Family Farms (*Donnellson, IA*)

John's Grocery (*Iowa City, IA*)

Big Grove Brewery (*Solon, IA*)

Cedar Ridge Distillery (*Swisher, IA*)

Wilson's Orchard (*Iowa City, IA*)

Green Share Farmers, LLC (*Iowa*)

La Quercia Prosciutto (*Norwalk, IA*)

Farmers Hen House (*Kalona, IA*)

Urban Greens (*Iowa City, IA*)

# PULLMAN

## BAR & DINER

### SOUPS + SALADS

<b>FRENCH ONION SOUP</b> gruyère cheese, crusty bread	6
<b>SOUP OF THE DAY</b>	6
<b>SIMPLE SALAD</b> farm greens, pickled shallot, radish, red wine mustard vinaigrette, fines herbs [add smoked salmon tartare* or breaded chicken for \$5]	6
<b>SALMON AND BEET SALAD* (NEW)</b> farm greens, orange supremes, shaved radish, red onion, brown butter hazelnut crumble, champagne mustard vinaigrette, herbs	13
<b>KALE AND COUSCOUS SALAD (NEW)</b> Israeli couscous, pickled carrots, fried cauliflower, pine nuts, red onion, dates, pickle vinaigrette, fresh herbs	11
<b>COBB SALAD</b> farm greens, honey mustard, breaded chicken, hardboiled egg, cucumber, rotating vegetable, garlic croutons	14

### SANDWICHES

add a side of house fries \$3

<b>MO BURGER*</b> two 4oz beef patties, smoked fresno aioli, cheddar, bacon jam, avocado	13
<b>CRISPY CHICKEN SANDWICH</b> American cheese, spiced honey, lettuce, Russian dressing with farm greens	11
<b>GRIDDLED TURKEY CLUB</b> bacon, tomato, avocado, aioli, served on Pullman loaf with farm greens	10
<b>FRISCO MELT*</b> two 4oz beef patties, provolone, sofrito, russian dressing, served on garlic toast with farm greens	11
<b>CHICKEN SALAD SANDWICH</b> honey mustard, cranberry, walnut, celery, served on toasted wheat with farm greens	9
<b>CROQUE MADAME*</b> ham & gruyère cheese, sunny side egg, sauce mornay, chives, served on Pullman loaf	10
<b>CORNED BEEF DIP (NEW)</b> house made corned beef, creamy coleslaw, provolone, gruyère, Russian dressing, on wheat with French onion	14

### TO SHARE

<b>TINY BUT MIGHTY® POPCORN</b> (Shellsburg, IA) chili, garlic, lime	5
<b>SPICY CHICKEN WINGS</b> chicken tossed in a spicy, Chinese inspired sauce	10
<b>BREAD &amp; BUTTER PICKLES</b> house pickles, mustard seed, chili flake (if fried, served w/ blue chz dressing)	regular 4 fried 7
<b>KITCHEN FRIES</b> house fries, cheddar cheese, bacon jam, Russian dressing, scallions [add an egg \$1.5]	10
<b>BURRATA (NEW)</b> garlic sautéed brussels sprouts, grana padano, chili, lemon, garlic bread	15
<b>SMOKED SALMON TARTARE*</b> traditional garnishes, crusty bread	13
<b>ROASTED MARROW BONES</b> bacon jam, fresh herbs, sea salt, crusty bread	17
<b>CHEESE &amp; CHARCUTERIE</b> rotating selection, pickles, preserves, and crusty bread <i>chef's choice or build your own*</i>	16

### ★ PULLMAN BURGER ★

BREAD & BUTTER PICKLES, SPECIAL SAUCE, AMERICAN CHEESE

double 9 | triple 11

+ bacon \$2 + fried egg \$1.5 + fries \$3

### ★ FRIED CHICKEN ★

ALL NATURAL IOWA CHICKEN  
FROM HEARTLAND FRESH FAMILY FARMS  
with house fermented hot sauce, local  
honey, biscuits and farm greens

2 PIECE \$14

### BREAKFAST ALL DAY

<b>FRIED EGG SANDWICH</b> two over hard eggs, American cheese, bacon, Tabasco aioli, chives, served on Pullman toast sided with potatoes O'Brien [add avocado for \$1.50]	7
<b>BREAKFAST TACOS</b> flour tortilla, soft scrambled egg, mojo pork, salsa, cilantro, onion, cheddar, smoked fresno aioli	9
<b>SIMPLE BREAKFAST*</b> two eggs, bacon, potatoes O'Brien, Pullman toast	9
<b>THE HUEVOS*</b> two sunny side eggs, potatoes, sofrito, black beans, avocado, house salsa, fried tortilla [add Mojo pork for \$3]	11
<b>CORNED BEEF HASH*</b> house made corned beef, potatoes O'Brien, sunny side egg, sauce mornay	13

### MAINS

<b>STEAK FRITES*</b> flat iron steak, house fries, house made Worcestershire sauce [add an egg \$1.5]	26
<b>RICOTTA GNUDI (NEW)</b> house made gnudi, roasted mushrooms and butternut squash, grana padano, balsamic, brown butter, fried sage [add an egg \$1.5]	19
<b>PORK LOIN* (NEW)</b> local pork loin, apple chutney, yukon gold potatoes, parsnip purée, sautéed cabbage, balsamic glazed cipolini onions	25

### Dessert

<b>NUTELLA PIE</b> banana ice cream	8
<b>SHUGGA PIE</b> fruit loop ice cream	8
<b>HOUSE MADE ICE CREAM</b>	5
<b>BANANAS FOSTER BREAD PUDDING</b> vanilla ice cream	10

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  
\$4.5

\*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.

319-338-1808 | 17 S DUBUQUE, IOWA CITY, IA | PULLMANDINER.COM