### PULLMAN

#### BAR & DINER

#### **COMMUNITY HOUR =** 3:00 - 6:00PM | MONDAY - FRIDAY **DRINKS** FOOD \$2 OFF all drafts **PICKLES** 3 \$3 OFF craft cocktails FRIED PICKLES 5 \$3 OFF wine by the glass KITCHEN FRIES 9 \$5 HIGH BALLS **SALMON TARTARE** 9 \* SHIFT BEER \* SPICY CHICKEN WINGS 8 Choice of Bud, PBR, or Coors and a **CHARCUTERIE** 12 shot of Short's whiskey for \$6

#### **SOFT BEVERAGES**

PEPSI
DIET PEPSI
MOUNTAIN DEW
SIERRA MIST
ICED RISHI BLACK 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 COLA

GRAPE
BIRCH BEER

ORANGE

CREME

GINGER ALE

BLACK CHERRY

\$3,5

Rishi Tea

JADE GREEN
HIBISCUS BERRY
EARL GREY

\$3.5

## 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. 200z FRENCH PRESS POT

\$4.5

#### **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 Manager: Brittany Quaid

Assistant General Manager: Devon Henderson

Chef de Cuisine: Nathan Woody

Sous Chef: Matthew Prince-Sanchez

Sous Chef: Brandon Banaszek

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:

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)
Echollective Farm (Mechanicsville, IA)
Kroul Farms (Mt Vernon, IA)
Deluxe (Iowa City, IA)
Dan & Debbie's Creamery (Ely IA)
Noble Bee Honey (Amana, IA)
Great River Maple (Garnavillo, IA)

### PULLMAN

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SOUPS + SALADS  FRENCH ONION SOUP	6
gruyère cheese, crusty bread  SOUP OF THE DAY	6
SIMPLE SALAD farm greens, pickled shallot, radish, red wine mustard vinaigrette, fines herbs [add smoked salmon tartare* or breaded chicken for \$5]	7
COBB SALAD farm greens, honey mustard, breaded chicken, hardboiled egg, cucumber, rotating vegetable, garlic croutons	14
WEDGE SALAD (NEW) blue goddess dressing, bacon, radish, red onion, miche crumb	11
RICE NOODLE SALAD (NEW) farm greens, Vietnamese vinaigrette, cucumber, pickled shallot, carrot [add smoked salmon tartare* or breaded chicken for \$5]	11

SANDWICHES	
add a side of house fries \$3	
MO BURGER* two 4oz beef patties, smoked fresno aioli, cheddar, bacon jam, avocado	14
MUSHROOM: IMPOSSIBLE (NEW) Impossible burger, caramelized onion, provolone, greens, aioli, on wheat with a side of farm greens	14
CRISPY CHICKEN SANDWICH American cheese, spiced honey, shredded iceberg, Russian dressing with farm greens	11
GRIDDLED TURKEY CLUB bacon, avocado, tomato jam, aioli, shredded iceberg, served on Pullman loaf with farm greens	10
FRISCO MELT* two 4oz beef patties, provolone, sofrito, Russian dressing, served on garlic toast with farm greens	11
CHICKEN SALAD SANDWICH honey mustard, cranberry, walnut, celery, served on toasted wheat with farm greens	9
CROQUE MADAME* ham & gruyère cheese, sunny side egg, sauce mornay, chives, served on Pullman loaf	11

## \* ROASTED MARROW BONES \* BACON JAM, FRESH HERBS, SEA SALT, CRUSTY BREAD \$15

TO SHARE	
HOUSE BUFFALO WINGS house-made Fresno Buffalo sauce, blue cheese	)
BREAD & BUTTER PICKLES house pickles, mustard seed, chili flake (if fried, served w/ blue chz dressing)  regular 4 fried 7	
ROASTED BRUSSELS SPROUTS (NEW) 12 pickled peppers, marcona almonds, carrot, maple vinaigrette, grana padano	
RICOTTA & MUSHROOMS carmelized onion, everything seasoning, crusty bread	
SMOKED SALMON TARTARE* traditional garnishes, crusty bread	
CHEESE & CHARCUTERIE 16 rotating selection, pickles, preserves, and crusty bread chef's choice or build your own*	
KITCHEN FRIES house fries, cheddar cheese, bacon jam, Russian dressing, scallions [add an egg \$1.5]	

## **PULLMAN BURGER** ★ BREAD 6 BUTTER PICKLES, SPECIAL SAUCE, AMERICAN CHEESE double 10 | triple 13 + 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

# PIE OF THE MOMENT 8 HOUSE MADE 5 ICE CREAM BANANAS FOSTER 10 BREAD PUDDING VANILLA ICE CREAM

#### **★RAMEN**★

FRIDAYS @ 10 PM

Get it before it's gone!

MAINS —	
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STEAK FRITES*	26
flat iron steak, house fries, house-made Worcestershire sauce	
[add an egg $\$1.5$ ]	
CAVATELLI (NEW)	16
mushroom, onion, crispy kale, grana padano, sunny egg	
DUCK BREAST (NEW)	25
brussels sprouts, butternut squash, marinated raisins, sesame crumble	

#### **BREAKFAST ALL DAY = BREAKFAST TACOS** 9 flour tortilla, soft scrambled egg, mojo pork, salsa, cilantro, onion, cheddar, smoked fresno aioli SIMPLE BREAKFAST\* 9 two eggs, bacon, potatoes O'Brien, Pullman toast THE HUEVOS\* 12 two sunny side eggs, potatoes, sofrito, black beans, avocado, house salsa, fried tortilla [add Mojo pork for \$3] 13 **CORNED BEEF HASH\*** house made corned beef, potatoes O'Brien, sunny side egg, sauce mornay

 ${\rm *Items\ are\ served\ raw\ or\ undercooked\ or\ contain\ (or\ may\ contain)\ raw\ or\ undercooked\ ingredients.}$ 

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