

“EAT HERE”
ALL DAY!

PULLMAN BAR & DINER

17 S DUBUQUE STREET
IOWA CITY 52240
PH. 319 338-1808

BREAKFAST

COFFEE CAKE 4

CINNAMON ROLL 4

FEATURED DONUT 3

Ask your server for today's flavor!

AVOCADO TOAST* v 7

avocado, tomato, sunny side egg,
red onion, on 9 grain bread

STEAK AND EGG* 14

steak, potatoes o'brien, mushroom cream, sunny egg

SIMPLE BREAKFAST 9

two eggs, bacon, potatoes o'brien, Pullman toast

BREAKFAST TACOS* 11

flour tortilla, soft scrambled egg, mojo pork, salsa, cilantro,
onion, cheddar, smoked pepper aioli
[add avocado \$1.5]

THE HUEVOS* v 13

two sunny side eggs, potatoes, sofrito, black beans, avocado,
house salsa, fried tortilla
[add Mojo pork for \$3]

MACPULLMAN* 6

housemade sausage patty, American cheese,
over hard egg, smoked pepper aioli, English muffin

SMOKED SALMON BAGEL 13

smoked salmon tartare, mascarpone dill spread,
red onion, capers, arugula, Deluxe everything bagel

BUTTERMILK PANCAKES

SINGLE 3 OR DOUBLE 5

100% maple syrup, maple butter

[add chocolate chips or banana walnut for \$1]

CROQUE MADAME* 12

ham & Gruyère cheese, sunny side egg, sauce mornay,
chives, served on Pullman loaf

CORNED BEEF HASH* 13

house made corned beef, potatoes O'Brien,
sunny side egg, sauce mornay

LUNCH

FRENCH ONION SOUP 6
gruyère cheese, crusty bread

SOUP OF THE DAY 6

SIMPLE SALAD v 7
farm greens, pickled shallot, radish, red wine mustard vinaigrette, fines herbes
[add smoked salmon tartare, tuna, or breaded chicken for \$5]

STEAK SALAD (NEW!) 16
kale, maple vinaigrette, smoked blue cheese, toasted seeds, pickled plums

TOMATO COUSCOUS (NEW!) 12
arugula, cherry tomato, lemon basil vinaigrette, bacon, preserved lemon, basil

PULLMAN COBB SALAD* 14
farm greens, honey mustard, breaded chicken, hard boiled egg, cucumber,
red pepper, kalamata olives, garlic croutons

PULLMAN BURGER*

DOUBLE 10 TRIPLE 13
bread & butter pickles, special sauce, American cheese
[add bacon \$2 or fried egg \$1.5]

MO BURGER* 14
two 4oz beef patties, smoked pepper aioli, avocado, cheddar, bacon jam

CRISPY CHICKEN SANDWICH 11
american cheese, spiced honey, shredded iceberg, Russian dressing with greens
Make it spicy! (NEW!) ask your server how

GRIDDLED TURKEY CLUB 11
thin sliced griddled turkey, bacon, avocado, tomato, aioli, shredded iceberg, served on Pullman
loaf with farm greens

FRISCO MELT* 12
two 4oz beef patties, provolone, sofrito, Russian dressing, served on garlic toast with farm
greens

CHICKEN SALAD SANDWICH 9
chipotle honey mustard, pecans, golden raisins, aioli, greens on toasted multi-grain with greens

TUNA TARTINE 13
confit tuna, kalamata olive, red pepper, pickled shallot, cucumber, aioli, on crusty
bread with farm greens

HOISON BBQ BURGER (NEW!) 14
vegan burger patty, hoison bbq sauce, sesame aioli, cabbage slaw, grilled onion with greens

BRUNCH COCKTAILS

FRENCH 75 9
gin, lemon, thyme simple, prosecco

TIPSY PIG 10
smoked bourbon, maple syrup,
bacon, orange

IRISH COFFEE 9
Jameson, Bailey's, fresh coffee
Kaluha whip cream

GEORGIA O'KEEFE 9
sparkling rose, demerara, lavender simple, rhubarb

APEROL SUN 8
Aperol, orange juice, prosecco

MIMOSA 7
prosecco, fresh squeezed juice
orange | grapefruit

SPANISH COFFEE 9
dark rum, Cointreau, Kahlua, Kahlua whip

WHITE RUSSIAN 10
Kahlua, vodka, amaretto, cream

“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.

3.5	4.5	2.5
COLD	FRENCH	DRIP
BREW	PRESS	COFFEE
	20oz. pot	

→ PULLMAN BLOODY MARY ←

“TO COMPLETE A WELL...” 9 “...BALANCED MEAL”

pickled vodka, house mix,
bacon, fresh garnish

RISHI TEA

HERBAL

JADE GREEN

EARL GREY

3.5



Orange | Grapefruit
FRESH SQUEEZED
3.5

*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.

PULLMAN

“ZERO PROOF” BEVERAGES

PEPSI
DIET PEPSI
MOUNTAIN DEW
SIERRA MIST
ICED RISHI BLACK TEA
LEMONADE

PINEAPPLE JUICE
CRANBERRY JUICE
GRAPEFRUIT JUICE
WHOLE MILK
2% CHOCOLATE MILK
MILLSTREAM ROOT BEER

DOING IT RIGHT SINCE 1891: BOYLAN CANE SUGAR SODA

COLA GRAPE ORANGE BIRCH-BEER
GINGER-BEER CREME BLACK-CHERRY

3.5

A MOMENT FOR US

GET LIFTED / MOVE ON UP!

JOIN THE PULLMAN A-LIST

Be the first to know about specials, events,
& be included in drawings for gift cards.
Text “PULLMAN” TO 22828 to get started.

WELCOME TO THE
GOOD LIFE!

JUST AROUND THE CORNER

WE INVITE YOU TO VISIT OUR SISTER RESTAURANT

ST. BURCH TAVERN

Enjoy two distinctive experiences:
Upstairs, our main dining room, The Tavern
Downstairs, our informal bar, The Den

ORIGINS

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.

OUR TEAM

BRITTANY QUAID, General Manager
SARAH NAGENGAST, Assistant General Manager
NATHAN WOODY, Chef de Cuisine
MATTHEW PRINCE-SANCHEZ, Sous Chef
BRANDON BANASZEK, Sous Chef
JAMIE BOLING, Artist-in-Chief



OUR PARTNERS

HEARTLAND FRESH FAMILY FARMS, Donnellson
JOHN’S GROCERY, Iowa City
BIG GROVE BREWERY, Solon
CEDAR RIDGE DISTILLERY, Swisher
WILSON’S ORCHARD, Iowa City
GREEN SHARE FARMERS, Mt. Pleasant
LA QUERCIA PROSCIUTTO, Norwalk
FARMER’S HEN HOUSE, Kalona
URBAN GREENS, Iowa City
ECHOLLECTIVE FARM, Mechanicsville
KROUL FARMS, Mount Vernon
DELUXE, Iowa City
DAN & DEBBIE’S CREAMERY, Ely
NOBLE BEE HONEY, Amana
GREAT RIVER MAPLE, Garnavillo
JOANNA’S TONIC SYRUP, Iowa City

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flour tortilla, soft scrambled egg, mojo pork, salsa,
cilantro, onion, cheddar, smoked freso aioli
[add avocado \$1.5]

THE HUEVOS* v 13
two sunny side eggs, potatoes, sofrito, black beans,
avocado, house salsa, fried tortilla
[add Mojo pork for \$3]

MACPULLMAN* 6
housemade sausage patty, American cheese,
over hard egg, freso aioli, English muffin

SMOKED SALMON BAGEL 13
smoked salmon tartare, mascarpone dill spread,
red onion, capers, arugula, Deluxe everything bagel

BUTTERMILK PANCAKES
SINGLE 3 OR DOUBLE 5
100% maple syrup, maple butter
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chives, served on Pullman loaf

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house made corned beef, potatoes O'Brien,
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LUNCH

FRENCH ONION SOUP 6
gruyère cheese, crusty bread

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[add smoked salmon tartare, tuna, or breaded chicken for \$5]

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Kaluha whip cream

APEROL SUN 8
Aperol, orange juice, prosecco

MIMOSA 7
prosecco, fresh squeezed orange juice

SPANISH COFFEE 9
dark rum, Cointreau, Kahlua, Kahlua whip

WHITE RUSSIAN 10
Kahlua, vodka, Amaretto, heavy cream

→ **PULLMAN
BLOODY MARY** ←

TO COMPLETE
A WELL... 9 ...BALANCED
MEAL*
pickled vodka, house mix,
bacon, fresh garnish

“AWARD WINNING”

→ COUNTER CULTURE COFFEE ←

4.5
**FRENCH
PRESS**
20oz. pot

OR

2.5
**DRIP
COFFEE**

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HERBAL
JADE GREEN
EARL GREY
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FRESH SQUEEZED
Orange | Grapefruit
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