

# PULLMAN

## BAR & DINER

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### GLUTEN-FREE

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| FRENCH ONION SOUP . . . . .   | 6  |
| gruyère cheese  |    |
| SIMPLE SALAD . . . . .  | 7  |
| farm greens, pickled shallot, radish, red wine-mustard vinaigrette, fines herbs<br>[add smoked salmon tartare or confit tuna for \$5]             |    |
| PULLMAN COBB SALAD* . . . . .   | 14 |
| farm greens, honey mustard, hardboiled eggs, cucumber, roasted red peppers, kalamata olives<br>[add smoked salmon tartare or confit tuna for \$2] |    |
| CARROT AND BEET SALAD (NEW!) . . . . .  | 11 |
| BBQ carrots, roasted beets, green lentils, tahini yogurt dressing, zhoug, dates   |    |
| SIMPLE BREAKFAST . . . . .  | 9  |
| two eggs, bacon, potatoes O'Brien, farm greens  |    |
| THE HUEVOS* . . . . .   | 12 |
| two sunny-side eggs, potatoes, sofrito, black beans, avocado, house salsa [add Mojo pork for \$3]   |    |
| BREAD & BUTTER PICKLES . . . . .  | 4  |
| house pickles, mustard seed, chili flake  |    |
| CHEESE & CHARCUTERIE . . . . .  | 16 |
| rotating selection, pickles and preserves, chef's choice or build your own*   |    |
| GRIDDLED TURKEY CLUB SALAD . . . . .  | 10 |
| griddled turkey, bacon, tomato, avocado, served on farm greens with red wine vinaigrette  |    |
| STEAK SALAD . . . . .   | 16 |
| kale, smoked blue cheese, toasted seeds, pickled pear, maple vinaigrette  |    |
| TUNA TARTINE SALAD . . . . .  | 13 |
| confit tuna, kalamata olive, roasted red pepper, pickled shallot, cucumber served on farm greens  |    |
| FLATIRON STEAK . . . . .  | 26 |
| flatiron steak, farm greens, house-made Worcestershire sauce [add an egg \$1.5]   |    |
| BURRATA AND BRUSSELS SPROUTS (NEW!) . . . . .   | 14 |
| squash puree, grana padano  |    |
| POLENTA CAKE (NEW!) . . . . .   | 16 |
| pan-fried polenta cake, butternut squash, oyster mushroom, crispy pumpkin seeds, queso fresco, chipotle sauce, charred scallion                   |    |
| BEEF SHORT RIB (NEW!) . . . . .   | 14 |
| braised short rib, celery root puree, beef jus, blistered carrot, crispy shallot, charred scallion  |    |

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**“EAT HERE”  
ALL DAY!**

**PLEASE NOTE** While we will take every precaution to prevent gluten cross contamination, we are unable to completely guarantee there will not be trace amounts due to the large amount of flour we use in house.

# PULLMAN

## BAR & DINER

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### VEGETARIAN & VEGAN

- BREAD & BUTTER PICKLES** v  
regular/fried . . . . . 4 / 7  
house pickles, mustard seed, chili flake  
(fried served w/ blue cheese dressing)
- KITCHEN FRIES** . . . . . 11  
house fries, cheddar cheese, Russian dressing, scallions
- CHEESE BOARD** . . . . . 16  
rotating selection, pickles and preserves, crusty bread
- SIMPLE SALAD** v . . . . . 7  
farm greens, pickled shallot, radish, red wine mustard  
vinaigrette, fines herbs
- PULLMAN COBB SALAD\*** . . . . . 14  
farm greens, honey mustard, avocado, hardboiled eggs,  
cucumber, olive & red pepper mix, garlic croutons
- CARROT AND BEET SALAD (NEW!)** . . . . . 11  
BBQ carrots, roasted beets, green lentils, tahini yogurt  
dressing, zhoug, dates
- SIMPLE BREAKFAST** . . . . . 9  
two eggs, avocado, potatoes O'Brien, Pullman toast
- BREAKFAST TACOS** . . . . . 11  
flour tortilla, soft-scrambled egg, avocado, salsa,  
cilantro, onion, cheddar, smoked fresno aioli
- THE HUEVOS\*** v . . . . . 12  
two sunny side eggs, potatoes, sofrito, black beans,  
avocado, house salsa, fried tortilla
- HOISON BBQ BURGER** v . . . . . 14  
vegan burger patty, hoison bbq sauce, sesame aioli,  
cabbage slaw, grilled onion with greens
- POLENTA CAKE (NEW!)** . . . . . 16  
pan-fried polenta cake, butternut squash, oyster  
mushroom, crispy pumpkin seeds, queso fresco,  
chipotle sauce, charred scallion

#### JOIN US!

The last weekend of every Month is our vegan weekend. Our chefs explore new dishes and create features that are entirely vegan, including our Friday night ramen!

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v Item is or can be modified to be vegan. Just ask your server!

\*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.

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WELCOME TO THE  
**GOOD LIFE!**