

JAN

FEB

MAR

APR

MAY

JUN

JUL

AUG

SEP

OCT

NOV

DEC

EAT
HERE

17 S DUBUQUE ST
IOWA CITY, IA
52240

BREAKFAST

COFFEE CAKE \$6

almond streusel, maple butter

MAPLE GLAZED BACON \$8

house cured and smoked, black pepper

PANCAKES

SINGLE \$5

DOUBLE \$8

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

SIMPLE BREAKFAST \$11

two eggs*, potatoes O'Brien, bacon
Pullman toast

[substitute tofu scramble \$3]

BAGEL AND LOX \$14.95

caper & onion cream cheese, arugula,
dill, Local Crumb everything bagel,
farm greens

BREAKFAST TACOS \$13.95

Flour tortilla, soft scrambled eggs,
mojo pork, salsa, cilantro, onion,
cheddar frico, chipotle aioli

[add avocado \$1.95]

BISCUITS & GRAVY \$12.95

two buttermilk biscuits, sausage
gravy, sunny egg*, scallion

[add fried chicken \$6]

CROQUE MADAME \$14.95

country ham, gruyere cheese, sunny
egg*, sauce mornay, chive,
Pullman loaf

[add potatoes O'Brien \$3.50, or farm greens \$3.50]

THE GLAZY SUSAN \$12.95

two over-hard eggs, gruyere, maple
glazed bacon, chipotle aioli, brioche
bun, potatoes O'Brien

THE HUEVOS \$14.95

two sunny eggs*, potatoes O'Brien,
sofrito, black beans, avocado, salsa,
fried tortilla

[add mojo pork for \$3.50]

PULLMAN FRIED RICE \$13.95

garlic, ginger, onions, peas, peanut
chile sauce, sweet aromatic soy,
scallion, sunny egg*

[add bacon \$3.95]

MIMOSA TIME



SEE OUR DRINK
MENU FOR A FULL
LIST OF BRUNCH
COCKTAILS

*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.

LUNCH

KITCHEN FRIES \$13.50

cheddar, 1000 island, bacon jam,
[add an egg \$1.95]

FRENCH ONION SOUP \$6.50

crouton, gruyere cheese

SIMPLE SALAD \$7.95

Pickled shallot, radish, dill
vinaigrette, fines herbs

[add fried chicken \$6]

COBB SALAD \$16.50

fried chicken, cucumber, hard boiled
egg, kalamata olive, red pepper,
radish, honey mustard, greens

BEET SALAD \$14.95

marinated beets, radish, red onion,
feta, yogurt, sunflower seeds, dill
vinaigrette

BLUE CHEESE & BACON SALAD \$14.95

bibb lettuce, pickled peppers, house
made bacon, smoked blue cheese, herbs

MO BURGER \$16.95

two 4oz beef patties, cheddar, bacon
jam, avocado, chipotle aioli, brioche
bun



PULLMAN BURGER

DOUBLE \$12.95

TRIPLE \$16.95

bread & butter pickles,
special sauce, american cheese,
brioche bun [add bacon \$3.95, fried
egg \$1.95, fries \$4.95]

TUNA TARTINE \$16

yellowfin tuna*, artisanal loaf,
aioli, pickled shallots, cucumber,
pepper, olive, fines herbs

FRISCO MELT \$13.95

two 4oz beef patties, provolone,
sofrito, 1000 island, garlic toast,
greens

CRISPY CHICKEN SANDWICH \$13.95

B&B pickles, american cheese, iceberg,
special sauce, brioche bun, greens
(tossed in smoked buffalo sauce \$1)

PRINCE'S HOT CHILI CHICKEN SANDWICH \$15.95

spicy chili, B&B pickles, iceberg,
special sauce, brioche bun, greens

CURRIED CHICKEN SALAD SANDWICH \$12.95

Golden raisin, iceberg, aioli,
multigrain toast, farm greens

PULLMAN
BAR & DINER
IOWA CITY, IOWA

HISTORY

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

Stephanie Breitbach,
Director Of Hospitality

Ben Young,
Assistant General Manager

Emma Rogers,
Bar Manager

Matthew Prince,
Chef De Cuisine

Jorge Marerro,
Sous Chef



No
17



PULLMANDINER.COM
TEL: 319 338 1808
@PULLMANDINER