

TO SHARE

PEI MUSSELS 13.95
Tempesta 'nduja, white wine, garlic, fines herbs, local crumb

PORK POT STICKERS* 13.75
sweet aromatic soy sauce, peanut chili sauce

ROASTED MARROW BONES 16.50
bacon jam, herbs, local crumb toast
[house smoked brown butter whiskey luge \$2]

CHARRED CARROT BABA GANOUSH 12
feta cheese, kalamata olive, pickled peppers, olive oil, naan, mint

KITCHEN FRIES 13.50
cheddar, 1000 island, bacon jam
[add an egg \$1.95]

MAPLE GLAZED BACON 8
house cured and smoked, black pepper

TUNA CRUDO 14
black garlic, strawberry, cucumber, jalapeno, mint, nori

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, radish, shaved red onion

SOUP & SALAD

SANDWICHES

THE 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]

MO BURGER 16.95
two 4oz beef patties, cheddar, bacon jam, avocado, chipotle aioli, brioche bun

CRISPY CHICKEN SANDWICH 13.95
bread & butter pickles, american cheese iceberg, special sauce, brioche bun, farm greens
tossed in smoked buffalo sauce \$1

PRINCE'S HOT CHILI CHICKEN SANDWICH 15.95
bread & butter pickles, iceberg, special sauce, brioche bun, farm greens

TUNA TARTINE 16
artisanal loaf, aioli, pickled shallots, cucumber, pepper, olive, fines herbs

IMPOSSIBLE BURGER 15.25
marinated cucumbers, avocado, arugula,

ADD-ONS

SIDE OF HOUSE CUT FRIES 4.95
FARM GREENS 3.50
EGG 1.95

HOUSE SPECIALTIES

All house specialties are made from scratch and prepared with care. Good food takes time

CRISPY WHOLE FISH

41
pan seared branzino, pickled chili vinaigrette, abundance of herbs, steamed rice, marinated vegetables, bibb lettuce

SMOKED PORK CHOP

27
charred carrot baba ganoush, crispy potato, asparagus, salsa verde

STEAK FRITES*

MARKET PRICE
8oz CAB flat iron steak, house cut fries, house made worcestershire sauce
(add egg 1.95, marrow bone 8)

FRIED CHICKEN

2 PIECE 18.95
all natural Iowa chicken from heartland fresh family farms, house fermented hot sauce, local honey, farm greens, biscuit
tossed in smoked buffalo sauce 2
tossed in Princes hot chili sauce 2

SPRING VEGETABLE RISOTTO

21
arborio rice, peas, asparagus, roasted local mushrooms, pecorino, lemon

**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.*



17 S DUBUQUE ST
IOWA CITY, IA
52240

DESSERT



NUTELLA PIE 10

BANANAS FOSTER BREAD PUDDING 11

DAN & DEBBIES ICE CREAM 5



COUNTER CULTURE COFFEE

20oz. FRENCH PRESS 4.95

COLD BREW 3.95



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



PULLMAN
BAR & DINER
IOWA CITY, IOWA



EAT
HERE