

TO SHARE

**SHRIMP & TOAST 14**  
sweet corn, smoked pepper rouille,  
lemon, basil, 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]*

**BABA GANOUSH 13.50**  
fennel, tomato, marinated eggplant,  
local peppers, feta, kalamata olive,  
naan

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

**MAPLE GLAZED BACON 12**  
house cured and smoked, black pepper

**TUNA CRUDO 15**  
summer melon, agua-chile, cucumber,  
pickled chile vinaigrette, cilantro,  
mint

**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

**PULLMAN CAESAR SALAD 10.95**  
gem lettuce, celery, parmesan, local  
crumb crouton, caesar dressing, dill  
*[add fried chicken 6]*

SOUP & SALAD

SANDWICHES

THE  
PULLMAN  
BURGER

DOUBLE 13.50  
TRIPLE 17.50

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, iceberg, special  
sauce, brioche bun, farm greens  
*tossed in smoked buffalo sauce \$2*

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

**TUNA TARTINE 13.50**  
artisanal loaf, aioli, pickled shallots,  
cucumber, pepper, olive, fines herbs

**IMPOSSIBLE BURGER 12.95**  
marinated cucumbers, avocado, arugula,  
zhoug aioli, brioche bun, farm greens

ADD—ONS

SIDE OF HOUSE CUT FRIES ..... 4.95

FARM GREENS ..... 3.50

EGG ..... 1.95

SUBSTITUTE IMPOSSIBLE PATTY ..... 2.50

HOUSE SPECIALTIES

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

CRISPY WHOLE FISH

MARKET PRICE

pickled chili vinaigrette, abundance of herbs,  
steamed coconut rice, cucumber, radish

SMOKED PORK CHOP

28

sweet corn, marinated tomatoes, crispy potato,  
mustard bacon jus, summer herbs

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*

CAVATELLI

23

burrata, tomato, parmesan, cracked pepper,  
chives, basil

*\*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



**BROWNIE &  
ESPRESSO ICE CREAM**  
8

**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