

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\*, bacon, potatoes O'Brien, Pullman toast

[substitute tofu scramble \$3]

**BAGEL AND LOX\* \$14.95**

caper, red 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 chili sauce, sweet aromatic soy, scallion, sunny egg\*

[add fried chicken \$6]

**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.

3% convenience fee for non cash purchases

**LUNCH**

**KITCHEN FRIES \$13.50**

cheddar, 1000 island, bacon jam, scallion [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, crouton, honey mustard, greens

**BEET SALAD \$14.95**

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

**PULLMAN CAESAR SALAD \$10.95**

romaine, celery, pecorino, Local Crumb croutons, caesar dressing\*, dill

[add fried chicken \$6]

**MO BURGER\* \$16.95**

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



**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]

**TUNA TARTINE \$16**

yellowfin tuna\*, Local Crumb, aioli, pickled shallots, cucumber, pepper, kalamata olive, fines herbs

**FRISCO MELT\* \$13.95**

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

**CRISPY CHICKEN SANDWICH \$13.95**

bread & butter pickles, iceberg, american cheese, special sauce, brioche bun, farm greens

[tossed in Louisiana buffalo sauce \$2]

**PRINCE'S HOT CHILI CHICKEN SANDWICH \$13.95**

bread & butter pickles, iceberg, aioli, brioche bun, farm 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

Emma Rogers,  
Assistant General Manager

Jillian Druzgala,  
Bar Manager

Matthew Prince,  
Chef De Cuisine

Jorge Marerro,  
Sous Chef



[PULLMANDINER.COM](http://PULLMANDINER.COM)

TEL: 319 338 1808

@PULLMANDINER

