

TO SHARE

**ASPARAGUS & PROSCIUTTO\*** 13  
trout roe beurre blanc, chives

**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]*

**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\*** 16  
cucumber, shallot, pickled chili  
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,  
croutons, honey mustard, greens

**BEET SALAD** 14.95  
marinated beets, radish, red onion,  
feta, yogurt, sunflower seeds, dill  
vinaigrette

**PULLMAN CAESAR SALAD** 10.95  
romaine, celery, pecorino, 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, American cheese,  
iceberg, special sauce, brioche bun, farm  
greens  
*tossed in Louisiana buffalo sauce \$2*

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

**TUNA TARTINE\*** 16  
Local Crumb, 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

coconut green curry, pickled chili vinaigrette,  
steamed rice, lime, bibb lettuce, herbs

**PORK TENDERLOIN\***

25

sweet & sour shallots, pomme fondants, mustard  
seed, ramps, spring vegetable puree

**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 Louisiana buffalo sauce 2*  
*tossed in Prince's hot chili sauce 2*

**RISOTTO**

21

asparagus, pecorino, fried garlic, ramp puree  
*(add prosciutto 8)*

*\*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



17 S DUBUQUE ST  
IOWA CITY, IA  
52240

DESSERT



**FLOURLESS  
CHOCOLATE TORTE**  
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

Emma Rogers,  
Assistant General Manager

Jillian Druzgala,  
Bar Manager

Matthew Prince,  
Chef De Cuisine

Jorge Marerro,  
Sous Chef



PULLMAN  
BAR & DINER  
IOWA CITY, IOWA



EAT  
HERE