

JAN

FEB

MAR

APR

MAY

JUN

JUL

AUG

SEP

OCT

NOV

DEC

EAT
HERE

17 S DU, BUQUE 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 \$11.95

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

[substitute tofu scramble \$3]

TOMATO TARTINE* \$13.50

local sourdough, heirloom tomato, arugula, whipped cream cheese, chives, sunny egg*, 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 flour tortilla

[add mojo pork for \$3.50]

PULLMAN FRIED RICE \$13.95

garlic, ginger, peas, peanut chili sauce, sweet aromatic soy, scallion, cilantro, 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 \$7.50

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 \$12.25

romaine, celery, pecorino, sourdough 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 \$16.50

yellowfin tuna*, local sourdough, aioli, pickled shallots, cucumber, pepper, kalamata olive, fines herbs

FRISCO MELT* \$15.95

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 \$1]

PRINCE'S HOT CHILI CHICKEN SANDWICH \$15.95

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

CURRIED CHICKEN SALAD SANDWICH \$13.95

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

Jacqueline Howard,
Sous Chef



PULLMANDINER.COM

TEL: 319 338 1808

@PULLMANDINER

