

TO SHARE

CHICKEN WINGS & LEGS 17.95
farm greens, blue cheese, scallion
*choice of hot chili or louisiana
buffalo sauce*

BRUSSELS SPROUTS 13
pickled chili vinaigrette, sesame
seeds, garlic, cilantro

ROASTED MARROW BONES 19.50
bacon jam, herbs, local sourdough
[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

PORK POT STICKERS* 14.50
sweet aromatic soy sauce, peanut
chili sauce

TUNA CRUDO* 16
marinate chili, pickled shallot,
sunflower seed, yuzu oil, cilantro

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,
croutons, honey mustard, greens


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

PULLMAN CAESAR SALAD 12.25
romaine, celery, pecorino, sourdough
crouton, caesar dressing*, dill
[add fried chicken 6, add bacon 3.95]

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 \$1

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

TUNA TARTINE* 16
local sourdough, aioli, pickled shallots,
cucumber, pepper, olive, fines herbs

IMPOSSIBLE BURGER 15.50
avocado, marinated cucumbers, arugula, Old
Capitol Mayu, garlic toast, 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 42
branzino, lemon-caper beurre blanc, pommes
fondantes, broccolini, chives

SEARED SCALLOPS* 33
bacon lardon, cannellini beans, roasted
mushrooms, alliums

STEAK FRITES* MARKET PRICE
8oz CAB flat iron steak, house cut fries, house
made worcestershire sauce
(add egg 1.95, marrow bone 12)

FRIED CHICKEN

2 PIECE 19.95

all natural Iowa chicken from heartland fresh
family farms, house fermented hot sauce, local
honey, farm greens, biscuit
*tossed in Louisiana buffalo sauce 1
tossed in Prince's hot chili sauce 1*

CROQUE MADAME 14.95
country ham, gruyere cheese, sunny egg*, sauce
mornay, chive, pullman loaf

RISOTTO 21
San Marzano tomatoes, Calabrian chili, garlic,
thyme, lemon, gremolata

**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

Jacqueline Howard,
Sous Chef



PULLMAN
BAR & DINER
IOWA CITY, IOWA

