

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]*



- BREAKFAST TACOS 13.95**  
flour tortilla, soft scrambled eggs,  
mojo pork, tomatillo 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
- HUEVOS VERDES 16.75**  
two poached eggs\*, tomatillo stew,  
mushroom, cotija, pepitas, cilantro,  
local crumb  
*[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]*

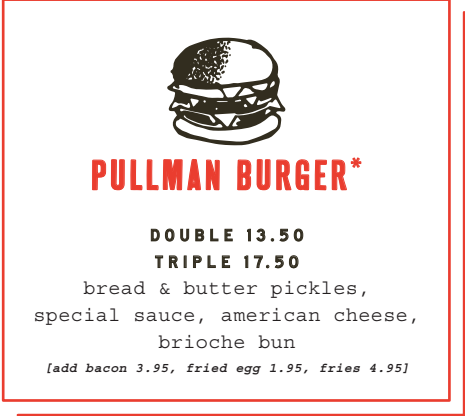


\*ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR HONEY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NOT RECOMMENDED FOR CONSUMPTION BY CHILDREN UNDER 1 YEAR OF AGE

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 salmon 11]*
- SMOKED SALMON\* & WHEAT BERRIES 17.50**  
arugula, cucumber, kalamata olives,  
zhoug vinaigrette, labneh, crispy  
capers, lemon, dill
- BEET SALAD 14.95**  
beets, radish, pickled shallot, feta,  
labneh, sunflower seeds,  
dill vinaigrette *[add salmon 11]*
- 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



- TUNA TARTINE 16.50**  
yellowfin tuna\*, local sourdough,  
aioli, pickled shallots, cucumber,  
pepper, kalamata olive, fines herbs
- CRISPY CHICKEN SANDWICH 13.95**  
bread & butter pickles, iceberg,  
american cheese, special sauce,  
brioche bun, farm greens
- BUFFALO CHICKEN SANDWICH 13.95**  
bread & butter pickles, iceberg, blue  
cheese dressing, brioche bun,  
farm greens
- PRINCE'S HOT CHILI CHICKEN 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

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@PULLMANDINER

