

TO SHARE

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

**ROASTED CARROTS 13.50**  
arugula, blue cheese,  
bacon breadcrumb, radish, pickled  
mustard seeds, fines herbs

**ROASTED MARROW BONES 19.50**  
bacon jam, herbs, local sourdough  
*[brown butter whiskey luge 2]*

**KITCHEN FRIES 13.50**  
cheddar, 1000 island, bacon jam  
*[add an egg\* 1.95]*

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

**TUNA CRUDO\* 16**  
calabrian chili vinaigrette, orange,  
crispy capers, shallot, mint

**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

**BET SALAD 14.95**  
marinated beets, radish, pickled  
shallot, feta, labneh, sunflower  
seeds, dill vinaigrette  
*[add salmon 11]*

**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

**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

**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

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

**IMPOSSIBLE BURGER 15.50**  
avocado, marinated cucumbers, arugula,  
zhoug, 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

**THAI GREEN CURRY  
& WHITE FISH**

**33**  
sushi rice, bok choy, charred lime, herb salad

**DUCK BREAST\***

**35**  
chinese five spice, roasted carrot,  
bok choy, charred spring onion

**STEAK FRITES\***

**MARKET PRICE**  
8oz CAB flat iron steak, house cut fries,  
house 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, raw  
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

**MUSHROOM RISOTTO**

**23**  
oyster mushrooms, green garlic, shallot,  
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, 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



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



EAT  
HERE