

JAN

FEB

MAR

APR

MAY

JUN

JUL

AUG

SEP

OCT

NOV

DEC

EAT
HERE

17 S DUBUQUE ST
IOWA CITY, IA
52240

BREAKFAST

COFFEE CAKE 7

almond streusel, maple butter

MAPLE GLAZED BACON 9

house cured and smoked, black pepper

PANCAKES

SINGLE 5

DOUBLE 8

[add chocolate chips or banana & walnut 1]

SIMPLE BREAKFAST 13.95

two eggs*, bacon, potatoes o'brien,
pullman toast

[substitute tofu scramble 3]

COFFEE



BREAKFAST TACOS 14.95

flour tortilla, soft scrambled eggs,
mojo pork, tomatillo salsa, cilantro,
onion, cheddar frico, chipotle aioli

[add avocado 1.95]

BISCUITS & GRAVY 14.95

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 13.95

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 14.95

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, 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 8.95

crouton, gruyere cheese

SIMPLE SALAD 8.95

pickled shallot, radish, dill
vinaigrette, fines herbs

[add salmon 11]

SMOKED SALMON* & WHEAT BERRIES 19.50

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 12.95

romaine, celery, pecorino, sourdough
croutons, caesar dressing*, dill

[add fried chicken 6]

MO BURGER* 17.95

two 4oz beef patties, cheddar,
bacon jam, avocado, chipotle aioli,
brioche bun



PULLMAN BURGER*

DOUBLE 13.95

TRIPLE 17.95

bread & butter pickles,
special sauce, american cheese,
brioche bun

[add bacon 3.95, fried egg 1.95, fries 4.95]

TUNA TARTINE 16.95

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

CRISPY CHICKEN SANDWICH 15.95

bread & butter pickles, iceberg,
american cheese, special sauce,
brioche bun, farm greens

BUFFALO CHICKEN SANDWICH 15.95

bread & butter pickles, iceberg, blue
cheese dressing, brioche bun,
farm greens

PRINCE'S HOT CHILI CHICKEN 16.95

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

CURRIED CHICKEN SALAD SANDWICH 14.95

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

