

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 22
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* 14.95
sweet aromatic soy sauce, peanut
chili sauce

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

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

PULLMAN CAESAR SALAD 12.95
romaine, celery, pecorino, sourdough
crouton, caesar dressing*, dill
[add fried chicken 6, add bacon 3.95]

SANDWICHES

THE
PULLMAN

BURGER*

DOUBLE 13.95
TRIPLE 17.95

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

MO BURGER* 17.95
two 4oz beef patties, cheddar, bacon jam,
avocado, chipotle aioli, brioche bun

CRISPY CHICKEN SANDWICH 15.95
bread & butter pickles, american cheese,
iceberg, 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

TUNA TARTINE* 16.95
local sourdough, aioli, pickled shallots,
cucumber, pepper, olive, fines herbs

IMPOSSIBLE BURGER 16.50
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

AFTER DINNER COFFEE



Locally roasted by
Council Oaks
Sioux City, Iowa

FRENCH PRESS 4.95
ESPRESSO 3.45
MACCHIATO 4.00
CAPPUCCINO 5.00



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

