

TO SHARE

SALMON RILLETTE 15.95
local crumb baguette, crème fraîche, capers, red onion, trout roe, dill

ROASTED ASPARAGUS 16.75
serrano ham, sunny egg*, pimentón aioli, preserved lemon, spring herbs

PATATAS BRAVAS 13.50
crispy fingerlings, salsa brava, pimentón, garlic aioli, parsley

PORK POT STICKERS 14.95
sweet aromatic soy sauce, peanut chili sauce, naga negi

KITCHEN FRIES 14.50
cheddar, 1000 island, bacon jam
[add an egg \$1.95]*

ROASTED MARROW BONES 22
bacon jam, fines herbs, local crumb sourdough
[brown butter whiskey luge \$2]

FRENCH ONION SOUP 8.95
crouton, gruyère cheese

SIMPLE SALAD 8.95
pickled shallot, radish, dill vinaigrette, fines herbs
[add salmon 11]*

CAESAR SALAD 12.95
romaine, celery, pecorino, crouton, boqueroné, caesar dressing*, dill
[add fried chicken 6, add bacon 5]

BEET SALAD 14.95
marinated beets, radish, red onion, feta, sunflower seeds, dill vinaigrette
[add salmon 11]*

SMOKED SALMON* & WHEAT BERRIES 19.50
english peas, asparagus, crème fraîche, arugula, charred scallion vinaigrette, preserved lemon, naga negi

SOUP & SALAD

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, pimentón aioli, brioche bun

CRISPY CHICKEN SANDWICH 15.95

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

BUFFALO CHICKEN SANDWICH 16.95

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

PRINCE'S HOT CHILI CHICKEN 16.95

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

TUNA TARTINE* 17.50

yellowfin tuna*, local crumb sourdough, pimentón aioli, pickled shallots, cucumber, olive, capers, mint

IMPOSSIBLE BURGER 17.50

olive tapenade, shallot jam, spring mix, garlic toast, greens

CROQUE MADAME 14.95

country ham, gruyère cheese, sunny egg*, sauce mornay, chive, pullman loaf

ADD-ONS

SIDE OF HOUSE CUT FRIES 4.95
FRESH GREENS 3.50
SUBSTITUTE IMPOSSIBLE PATTY 4.00

HOUSE SPECIALTIES

All house specialties are made from scratch and prepared with care. Good food takes time

PORK TENDERLOIN* 36

braised greens, sweet potato, pickled fresno pepper, mushroom nage

DUCK & RICE 25

sweet potato, peanut chili sauce, steamed rice, herb salad

FRIED CHICKEN

sourced locally from heartland fresh family farms

2 PIECE 19.95

housemade hot sauce, raw local honey*, greens, biscuit

WINGS & LEGS 17.95

greens, blue cheese, scallion

*tossed in Louisiana buffalo sauce
tossed in Prince's hot chili sauce*

SHRIMP & GRITS 27

head-on red shrimp, Stringtown grits, andouille sausage veloute, naga negi

GARGANELLI 24

GG's pasta, rot's bounty mushrooms, spring peas, roasted garlic sauce, pea tendrils

STEAK FRITES* 45

8oz CAB flat iron steak, house cut fries, house worcestershire sauce

*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 11

BANANAS FOSTER BREAD PUDDING 12

HOUSEMADE ICE CREAM 6

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

