

TO SHARE

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

BAKED FETA 16.50
sheep's milk feta, smoked grapes,
kalamata olives, cucumber, herb oil,
garlic baguette

SEARED SCALLOP* 18
preserved lemon, mint salsa verde,
fresnos, mint

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

KITCHEN FRIES 14.50
cheddar, 1000 island, bacon jam

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,
red wine vinaigrette, fines herbs
[add salmon 11]*

CAESAR SALAD 14
romaine, celery, pecorino, crouton,
caesar dressing*, dill
[add fried chicken 6, add bacon 5]

BEET SALAD 16
marinated beets, radish, red onion,
feta, sunflower seeds,
red wine vinaigrette
[add salmon 11]*

SMOKED SALMON & WHEAT BERRIES* 19.50
arugula, stone fruit, smoked grapes,
serrano ham, charred scallion
vinaigrette

SANDWICHES

THE
PULLMAN

BURGER*

DOUBLE 13.95
TRIPLE 17.95

bread & butter pickles,
special sauce, american
cheese, brioche bun
add fried egg 1.95*
add bacon 5

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

PRINCE'S HOT CHILI CHICKEN 16.95
Prince's hot chili sauce, 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, greens

IMPOSSIBLE BURGER 17.50
korean BBQ sauce, cabbage slaw, bread &
butter pickles, garlic sourdough, greens

ADD-ONS
SIDE OF HOUSE CUT FRIES 4.95
FRESH GREENS 3.50
SUBSTITUTE IMPOSSIBLE PATTY 4.00
EGG* 1.95

HOUSE SPECIALTIES

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

PORK CHOP* 31
apple, celery, roasted turnip, ponzu sauce,
sesame seed, naga negi

ORECCHIETTE 26
GG's pasta, garlic miso sauce, charred
broccoli, crispy shallots
[add salmon 11]*

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 Prince's hot chili sauce

STEAK FRITES* 45
8oz CAB flat iron steak, house cut fries,
house worcestershire sauce

PORK BELLY RICE BOWL 17.95
glazed pork belly, steamed rice, pickled
mustard greens, carrots, herb salad,
sesame seed, sunny egg*

CROQUE MADAME 14.95
country ham, gruyère cheese, sunny egg*, sauce
mornay, chive, pullman loaf

*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**

**CITRUS OLIVE
OIL CAKE 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,
Service Director

Spencer Zipse,
Assistant Service Director

Jillian Druzgala,
Bar Manager

Matthew Prince,
Executive Chef

Jacqueline Howard,
Sous Chef



PULLMAN
BAR & DINER
IOWA CITY, IOWA

