

the pullman
lunch

[snacks]

house chips warm blue cheese	5½	chicken liver pate house jam, pickled onion, grilled bread	8½
crispy pork rinds truffle, parmesan	6½	house marinated olives	5
roasted shishitos sesame, maldon	6	two roots radishes pig butter, maldon	6
bacon pickled deviled eggs maple gastrique	1½ea	warm house spiced nuts	5

[salads, small]

simple greens two roots radishes walnuts, blu chz, radish green ranch	10
marinated melon & arugula feta, sunflower seeds, balsamic & evo	11
handmade chevre gnocchi green beans shrooms, greens, parmesan, truffle vin	13
kale parmesan, pine nuts currants, champagne vin	10

[small plates]

soup changing daily	a.q.
braised local goat tacos house made tortilla pasilla salsa, avocado, black beans, queso, red onion	14
housemade burrata with heirloom tomatoes balsamic, basil, toasted pistachio	14
herb grilled whole artichoke halves lemon aioli	10

[salads, large]

blackened salmon romaine, anchovy vin hard boiled egg, croutons, reggiano	15
roasted local vegetables red wine vin two roots arugula, feta, sunflower seeds, tzatziki	15
grilled chicken & kale quinoa, queso fresco cranberries, pepitas, sherry vin	15
grilled steak* field greens fries, blue cheese, grilled onions, house bacon	18

[pasta]

mac & cheese for the table gruyere, white cheddar, mustard sage bread crumb	9/15
pierogis truffle potato caramelized onions, scallion crème fraiche	15
braised local goat goat cheese agnolotti greens, shrooms, roasted romas, truffle oil	17
housemade fettucine baby arts, peas, pesto fava crema, reggiano,	16

[sandwiches] choose house fries, greens or house made chips & cider slaw to accompany

pullman grass fed burger* caramelized onion, white cheddar, english muffin	16
grilled mahi mahi chips & cole slaw, tartar sauce; housemade soft roll	14
turkey cobb bacon, blue chz, avocado; house whole wheat pullman	14
roast CO lamb shoulder "gyro" tzatziki, cucumber salad, roasted romas, feta; house flatbread	15
buffalo fried chicken franks hot sauce, blue cheese slaw; soft roll	14
WMS heirloom tomato BLT two roots arugula, bacon, lemon aioli; house whole wheat	14
the EGG sando scrambled with bacon, fontina; english muffin	12

[large plates, et.al.]

summer vegetable cianfotta parmesan broth, basil pesto, grilled bread	16
eggplant cannelloni mushroom risotto stuffed, tomato coriander broth, crispy basil	17
roast AK halibut rock shrimp & fava bean succotash; house tartar sauce	25
grilled angus flat iron* crispy smoked potatoes, green bean "casserole", six89 steak sauce	19
roast rocky mountain trout fingerlings, squash, smoked almonds; brown butter sage vin	21

[sides]

house fries	5½	green bean casserole	5½	tomato panzanella	7
cheesy grits	5½	smoked potatoes	5½	black bean stew	5½

[other tasty bevs]

rocky mtn sodas	3¾	boylan bottling co	3½	fountain sodas	2½
root beer		crème soda		add vanilla	1½
blackberry		orange soda		add cherry	1½
ginger beer		elevated elixirs kombucha	5	iced tea	2½
**straws available upon request		rotating flavors		fresh lemonade	3½

9/9/2019

*" These items may be served raw and/or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness and may kill you. But then, so can crossing the street."

