

the pullman
brunch

[snacks]

house chips malt vinegar aioli dip	5½	chicken liver pate fig jam, grilled bread	8½
crispy pork rinds togarashi lime salt	6½	bacon pickled deviled eggs maple gastrique	1½ea
marinated olives	4½	crispy squid fries panko, harissa aioli, lemon	9½
brussel sprout caesar sourdough croutons	9½	oysters* on the half daily mignonette	2½ea
sundried tomatoes, manchego			

[small plates]

soup changing daily	aq
roast pork flatbread huitlacoche sauce, queso fresco, pickled peppers, cilantro, scallions	15½
celery root tater tots salmon pastrami, horseradish apple sauce, fried capers	12½
roasted bone marrow palisade peach mostarda, b&b pickles, shallot confit, baked crostini	14½
mac & cheese gruyere, white cheddar, mustard sage bread crumb	9½ 14 ½

[salads, small]

simple greens smoky hazelnuts	8½
blue cheese, honey crisp apples, fig balsamic vin	
goat cheese fritter red beets, arugula	10½
espelette, pepitas, burnt orange vin, grapefruit	
handmade gnocchi squash, shrooms	12½
greens, parmesan, truffle vin	
kale parmesan, spiced pine nuts	9½
pickled currants, champagne vin	

[salads, large]

grilled steak* field greens	16½
fries, blue cheese, grilled onions, house bacon	
wild black rice grilled chicken, avo vinaigrette	13½
kale, panella, grapefruit, flax seed crunch	
israeli cous cous spinach, squash, almond	14½
dry cranberries, lemon cider vin, manchego	
greek falafel crispy falafel, tzatziki, olives	13½
roast romas, cucumbers, feta, red wine vin	

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

pullman grass fed burger* malt vinegar aioli, pickled onion, white cheddar; soft bun	14½
rock shrimp po boy semolina breading, harissa aioli, pickle pepper slaw, buttermilk roll	14½
open face eggplant portabellas, avocado vinaigrette, grilled onion, arugula; english muffin	12½
grilled cheese lambwich braised lamb shoulder, panela, apple cabbage, baharat yoghurt	15½
el cubano roast pork, smoked ham, dijon, fontina; house made cuban roll	13½
buttermilk fried chicken korean bbq sauce, kimchi, lime aioli, greens; soft bun	13½
open face turkey garlic mash, red wine gravy, onion straws, cran relish, sourdough, no side	13½

[eggs...and other things appropriate to eat for brunch] [farm fresh eggs available!]

fried french toast pecan maple syrup, sweet cream, walnuts	11½
two eggs benedict english muffin, smoked ham, hollandaise; simple hash	13½
croque madame ham, gruyere, béchamel, fried eggs; sourdough pullman	13½
huevos rancheros chorizo & black beans, tortilla, salsa verde, avocado; cilantro & queso	15½
house salmon pastrami new potato hash, eggs poached, spinach, horseradish apple sauce	15½
american breakfast two eggs, bacon, simple hash, pullman toast & jam	13½
steak & eggs* two eggs, fingerling potatoes & brussels, truffle hollandaise	18½
roast pork ramen bowl mushroom soy broth, kimchi, fried egg, scallion, cilantro	15½

[sides/a la carte]

english muffin	3½	house fries	5½	maple duck sausage	6½
two eggs any style	3½	simple hash	5½	pullman toast & jam	2½
daily donut	4½	bacon	4½	savory poppy muffins, lemon glaze	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				iced tea	2½
				fresh lemonade	3½

**to decrease landfill waste, straws available upon request



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**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."