

the pullman

lunch

[snacks]

house chips malt vinegar aioli dip	5½	chicken liver pate fig jam, pickled onion, grilled bread	8½
crispy pork rinds house cider hot sauce	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			

[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	

[small plates]

soup	a.q.
changing daily	
celery root tater tots salmon pastrami	12½
horseradish apple sauce, fried capers	
lamb barbacoa tacos home made tortilla	11½
grilled salsa verde, radish, cilantro	
roasted bone marrow sour cherry mostarda	12½
shallot confit, baked crostini	

[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	

[pasta]

mac & cheese for the table	9½ 14½
gruyere, white cheddar, mustard sage bread crumb	
pierogis truffle potato	13½
caramelized onions, scallion crème fraiche	
lamb fettucine forever braised lamb shoulder	16½
charred tomato sauce, bacon drippings, arugula	
smoked trout agnolotti mushrooms, squash	15½
spinach, lemon cream sauce, honey bourbon reduction	

[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
barbecue turkey crispy bacon, house made cherry bbq, slaw, cheddar; poppy seed brioche	13½
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

[large plates, et.al.]

roast pork ramen bowl mushroom soy broth, kimchi, fried egg, scallion, cilantro	15½
winter vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander broth	15½
CO striped bass bok choy & mushroom fried rice, sweet miso glaze, scallion, toasted sesame	22½
grilled angus flat iron* new potatoes, portabella, kale, red wine balsamic reduction, truffle butter	18½
prince edward island mussels foie gras white wine broth, crispy prosciutto, parsley crostini	16½

[sides]

house fries	5½	apple braised red cabbage, toasted almond	5½
cauliflower & sweet potato hash, duck sausage	6½		

[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

12/22/2017

*" 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."

