

the pullman  
brunch

[snacks]

house chips   malt vinegar aioli dip	5½	chicken liver pate   fig jam, 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			

[small plates]

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

[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



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."