

the pullman  
evening

[snacks]

house chips   warm blue cheese	5½	chicken liver pate   fig jam, pickled onion, grilled bread	8½
crispy pork rinds   truffle & parmesan	6½	house marinated olives	4
garlic herb marinated cheese curds	4½	roasted brussels   sheep feta, pomegranate, cumin vin	6½
bacon pickled deviled eggs   maple gastrique	1½ea	oysters on the half   mignonette changing daily	2½ea

[salads, small]

simple greens   hazelnuts, blue cheese granny smith apples, cider vin	8½
chopped radicchio   kale & cabbage feta, pomegranate, candied walnuts, orange vin	10
handmade gnocchi   winter squash shrooms, greens, parmesan, truffle vin	13
kale   parmesan, pine nuts currants, champagne vin	9½

[small plates]

soup changing daily	a.q.
korean short rib tacos   house made tortilla kim chi, gojulang, cilantro & scallion	12½
smoked brisket poutine   house fries madeira gravy, cheese curds, pickled onion, arugula	13½
roasted local beets   panko crusted chevre shaved celery, sunflower seeds	10½

[salads, large]

casey's root vegetable salad   spinach preserved lemon vin, sundried tomato, reggiano	13½
roasted cauliflower   fennel salami corona beans, feta, croutons, oregano vin	13½
grilled chicken & kale   quinoa, queso fresco cranberries, pepitas & pumpkin seed oil vin	14½
grilled steak*   field greens fries, blue cheese, grilled onions, house bacon	17

[pasta]

mac & cheese   for the table gruyere, white cheddar, mustard sage bread crumb	9½/14½
pierogis   truffle potato caramelized onions, scallion crème fraiche	14½
short rib ramen   kimchi, mushrooms soy broth, fried farm egg, cilantro & scallion	16½
maxima squash & chevre agnolotti roasted fennel, red chili honey	15½

[large plates...]

winter vegetable cianfotta   parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni   mushroom risotto stuffed, tomato coriander sauce, crispy basil	15½
roasted natural chicken   garlic & tomato collard greens, crispy butter ball potatoes	19½
grilled ruby trout   cauliflower & red potato hash, cauliflower puree, brown butter vinaigrette	22½
CO striped bass   "clam chowder", smoked bone marrow butter, red potatoes, pickled jalapeno	19½
pullman grass fed burger*   bacon jalapeno jam, white cheddar, house mayo, sesame bun	14½
grilled angus flat iron*   creamed kale, smoked bone marrow butter, onion straws, red wine demi	25½
apple braised pork shoulder   grilled sweet potato salad, apple fennel slaw	23½

[sides]

house fries	5½	grilled sweet potato salad	5½	apple fennel slaw	5½
garlic tomato collard greens	5½	cauliflower hash	5½	creamed kale	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

12/7/2018

\*" 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."

