

the pullman  
brunch

[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	grilled texas hot link   jalapeno poblano jelly, mustard, rusks	9½
oysters* on the half   daily mignonette	2½ea	lamb barbacoa taco   homemade tortilla, charred salsa verde	5½ea

[small plates]

soup   changing daily	aq
brussel sprout caesar   sourdough croutons, sundried tomatoes, manchego	10½
pullman picnic   cured ham & cheese plate, juniper crackers, pistachios, apricot chutney	11½
celery root tater tots   salmon pastrami, horseradish apple sauce, fried capers	13
mac & cheese   gruyere, white cheddar, mustard sage bread crumb	9½   14 ½

[salads, small]

simple greens   shaved radish & baby carrot	8½
sheep feta cheese, red wine vin	
meredith sheep cheese   toasted pistachio	11
pickled pear, frisee, port redux, orange vin	
handmade gnocchi   asparagus, shrooms	13
greens, parmesan, truffle vin	
kale   parmesan, spiced pine nuts	9½
pickled currants, champagne vin	

[salads, large]

greek falafel   crispy falafel, tzatziki, olives	13½
roast romas, cucumbers, feta, red wine vin	
duck cobb salad   duck confit, swiss gruyere	14
croutons, maple tomatoes, currants, soft boiled egg	
roasted vegetable   baby carrots & radish,	14½
frisee, wild barley, manchego, pepitas, orange vin	
grilled steak*   field greens	17
fries, blue cheese, grilled onions, house bacon	

[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
beer battered mahi   grilled pineapple, greens, red onion, harissa aioli, poppy seed brioche	14½
grilled tofu & eggplant   ginger marinade, sweet miso mayo, kimchee, greens, pullman bread	12½
grilled cheese lambwich   barbacoa style lamb, almond butter, fontina, arugula & apple slaw	15½
barbecue turkey   crispy bacon, house made cherry bbq, slaw, cheddar; poppy seed brioche	13½
el pullmano   locally raised pork, avocado spread, pickled jalapeno & carrots, fontina; torta roll	14½
blackened jerk chicken   lime aioli, pickled papaya, cucumber & tomato; soft bun	13½

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

fried french toast   beer batter, maple syrup, sweet cream, walnuts	11½
two eggs benedict   english muffin, smoked ham, hollandaise; simple hash	13½
croque madame   ham, gruyere, béchamel, sunny side 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

[sides/a la carte]

english muffin	3½	house fries	5½	biscuits & duck sausage gravy	6½
two eggs any style	3½	simple hash	5½	pullman toast & jam	2½
daily donut	3½	bacon	4½		

[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."