

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	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

[salads, small]

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

[small plates]

soup changing daily	a.q.
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

[salads, large]

greek falafel crispy falafel, tzatziki, olives roast romas, cucumbers, feta, red wine vin	13½
roasted vegetable baby carrots & pickle beets frisee, wild barley, manchego, pepitas, orange vin	14
duck cobb salad duck confit, chevre crumbles croutons, maple tomatoes, currants, soft boiled farm egg	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
lamb fettucine forever braised lamb shoulder charred tomato sauce, bacon drippings, spinach	16½
red beet agnolotti goat cheese filling, arugula pickled beet relish. carrot puree, poppy seeds	15½

[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, sambal chili 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, pineapple brandy 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

[large plates, et.al.]

spring vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander broth, crispy basil	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	bacon wrapped asparagus, almond, habanero molasses	6½
charred cactus slaw, panella crumbles	5½	roasted garlic spinach, aleppo chili, béchamel	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

4/6/2018

*" 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."

