

the pullman  
lunch

[snacks]

house chips   malt vinegar aioli dip	5½	chicken liver pate   fig jam, pickled onion, grilled bread	8½
crispy pork rinds   'frank's' spice, blue cheese	6½	grilled shrimp taco   house tortilla, avocado, kimchi	5½ea
chili lime spiced peanuts	3½	roasted brussels   pancetta, gold raisins, pine nuts, citrus	6½
bacon pickled deviled eggs   maple gastrique	1½ea	asparagus in bacon   almond, habanero molasses	6½

[salads, small]

simple greens   pickled rhubarb, sheep feta roasted pistachio, rhubarb vin	8½
two roots farm salad   baby root vegetables bitter greens, buttermilk ramp dressing	11
handmade gnocchi   asparagus, shrooms greens, parmesan, truffle vin	13
heirloom kale   parmesan, pine nuts currants, champagne vin	9½

[small plates]

soup changing daily	a.q.
seared lobster & shrimp cakes   pea shoots preserved lemon remoulade, charred lime dust	12½
smoked korean gogujang bbq ribs sesame & scallion, pickled cucumber	11½
fancy toast   house made burrata, pea shoots roasted tomato relish, balsamic reduction	9½

[salads, large]

artichoke fritters   apples, almonds, arugula sheep feta, green goddess dressing	13½
smoked salmon "nicoise"   favas, grated egg yukon golds, roasted romas, kalamata vin	14
glass noodle   grilled chicken, house kimchi kale, chili lime peanuts, miso vinaigrette	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
braised goat fettucine   lemon herb yoghurt sauce snow pea shoots, radish	16½
red beet agnolotti   goat cheese filling, frisee pickled beets. 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
grilled mahi   grilled pineapple, greens, red onion, sambal chili aioli; poppy seed brioche	14½
tofu & eggplant   ginger marinade, sweet miso mayo, kimchee, greens; pullman bread	12½
goat rieben   purple sauerkraut, 1000 island, fontina; house ipa rye	15½
turkey   crispy bacon, pesto, roasted roma, arugula, cheddar; pullman bread	13½
el pullmano   locally raised pork, avocado spread, pickled jalapeno & carrots, fontina; torta roll	14½
crispy chicken   slaw, habanero molasses; soft bun	13½

[large plates, et.al.]

summer vegetable cianfotta   parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni   mushroom risotto stuffed, tomato coriander broth, crispy basil	15½
grilled ruby trout   fava beans & field green salad, brown butter vinaigrette, smoked almonds	20½
grilled angus flat iron*   yukon golds, grilled asparagus, wild ramp salsa verde	18½
roast AK halibut   asparagus & fingerling hash, preserved lemon remoulade, pea shoots	25½

[sides]

house fries	5½	asparagus hash	5½
house chips	5½	yukon gold potatoes	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

6/22/2018

\*" 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."

