

the pullman
evening

[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	house marinated olives	4
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.
spice roasted goat tacos house made tortilla grilled salsa roja, cilantro slaw	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 potatoes, 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
rigatoni roasted local cherry tomatoes housemade burrata, fresh basil, reggiano	15½

[large plates...]

summer vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander sauce, crispy basil	15½
roasted natural chicken creamed hominy, pasilla salsa roja, avocado, tortilla chip slaw, cilantro	19½
grilled ruby trout fava beans & field green salad, brown butter vinaigrette, smoked almonds	22
roast AK halibut asparagus hash, preserved lemon remoulade, pea shoots	25½
pullman grass fed burger* malt vinegar aioli, pickled onion, white cheddar, house fries	14½
grilled angus flat iron* yukon golds, grilled asparagus, wild ramp salsa verde	24½
¾lb bone in pork chop white cheddar stone ground grits, bacon rhubarb agrodolce	25½

[sides]

house fries	5½	white cheddar stone ground grits	5½	yukon gold potatoes	5½
sundried tomato panzanella	5½	asparagus hash	5½	creamied hominy	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

6/26/2018

*" 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."

