

the pullman
brunch

[snacks]

house chips malt vinegar aioli dip	5½	chicken liver pate fig jam, grilled bread	8½
crispy pork rinds togarashi lime salt	6½	bacon pickled deviled eggs maple gastrique	1½ ea
marinated olives	4½	toast soft goat cheese, strawberry, saba, cress	6½
brussel sprouts IPA orange glaze	9½	crispy frogs legs LA hot sauce, blue cheese slaw	9½
grain mustard, manchego			

[small plates]

soup changing daily	aq
octopus tostadas grilled peppers, cilantro, toasted pepitas salsa verde	11½
celery root tater tots salmon pastrami horseradish apple sauce, fried capers	12½
tahitian ceviche coconut lime marinade, cucumber, tomato, taro chips	11½
mac & cheese gruyere, white cheddar, mustard bread crumb	9½

[salads, small]

simple greens snow peas & feta	8½
shaved baby root vegetables, red wine vin	
heirloom tomato "caprese" watermelon	10½
sheep feta, olives, saba, tarragon	
handmade gnocchi asparagus, shrooms	12½
greens, truffle vin, parmesan	
kale parmesan	9½
spiced pine nuts, pickled currants, champagne vin	

[salads, large]

grilled steak* field greens	16½
fries, blue cheese, grilled onions, house bacon	
papaya rice noodle grilled chicken & peanuts	13½
soft herbs, daikon, kale, lemongrass vin	
baby spinach aged manchego, strawberries	14½
roast beets, pickled turnips, sunflower seed	
greek falafel crispy falafel, tzatziki, olives	13½
roast romas, cucumbers, feta, red wine vin	

[sandwiches] choose house fries, greens or house made chips & cider slaw to accompany

pullman grass fed burger* caramelized onions, white cheddar; english muffin	14½
grilled vegetable dill goat cheese spread, eggplant & squash; ciabatta	12½
pepperjack grilled cheese bacon, jalapeno, grilled peppers & onions ; sourdough pullman	14½
turkey avocado aioli. w/g mustard. pickled onions. greens. white cheddar; herb focaccia	13½
el cubano roast pork, smoked ham, fontina, dijon; ciabatta	13½
virginia ham pesto olive tapenade, roma, basil. saba; ciabatta	14½
buttermilk fried chicken korean bbq sauce, kimchi, lime aioli, greens; soft bun	13½

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

fried french toast pecan maple syrup, sweet cream	11½
two eggs benedict english muffin, smoked ham, hollandaise; simple hash	13½
croque madame ham, gruyere, bechamel, fried 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 potatos & brussels, truffle hollandaise	18½

[sides/a la carte]

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

[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

**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."