

the pullman

lunch

[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	1½ea
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			

[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	

[small plates]

soup	a.q.
changing daily	
celery root tater tots salmon pastrami	12½
horseradish apple sauce, fried capers	
octopus tostadas grilled peppers, cilantro	11½
toasted pepitas salsa verde	
tahitian ceviche coconut lime marinade, taro chips	10½
cucumber, tomato	

[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	

[pasta]

mac & cheese	9½
gruyere, white cheddar	
pierogis truffle potato	13½
caramelized onions, scallion crème fraiche	
gnudi fennel duck sausage, queso fresco	16½
toasted pepitas salsa verde, tomatillo, radish	
housemade kale pappardelle squash noodles	15½
roasted peppers, goat cheese sauce, sunflower seeds	

[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, dijon, fontina; 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

[large plates, et.al.]

summer vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander broth	15½
rocky mountain trout asparagus & peas, new potatoes, harissa aioli, shaved baby carrots	21½
grilled angus flat iron* fresh horseradish chimichurri, seared bok choy, new potatoes	18½

[sides]

house fries	5½	roasted green beans, baharat yoghurt	5½
red curry bok choy	5½	grilled asparagus, crispy garlic, basil	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

**straws available upon request

6/28/2017

*" 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."

