

the pullman  
brunch

[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

[small plates]

soup   changing daily	aq
spice roasted goat tacos   avocado, house tortilla, salsa roja, 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
mac & cheese   gruyere, white cheddar, mustard sage bread crumb	9½   14½

[salads, small]

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

[salads, large]

artichoke fritters   apples, almonds, arugula	13½
sheep feta, green goddess dressing	
smoked salmon "nicoise"   favas, grated egg	14
yukon potatoes, roasted romas, kalamata vin	
glass noodle   grilled chicken, house kimchi	14½
kale, chili lime peanuts, miso vinaigrette	
grilled steak*   field greens	17
fries, blue cheese, grilled onions, house bacon	

[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 rueben   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

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

fried french toast   beer batter, raspberry preserves, maple syrup, sweet cream, walnuts	11½
two eggs benedict   english muffin, smoked ham, hollandaise; simple hash	13½
huevos rancheros   chorizo & black beans, tortilla, salsa verde, avocado, cilantro & queso	15½
smoked salmon   english muffin & mascarpone, roasted roma, arugula, grated egg; simple hash	14½
american breakfast   two eggs, bacon, simple hash, pullman toast & jam	13½
steak & eggs*   two eggs, fingerling potatoes & brussels, truffle hollandaise	18½

[sides/a la carte]

english muffin	3½	house fries	5½	daily donut	3½
two eggs any style	3½	simple hash	5½	pullman toast & jam	2½
		bacon	4½		

[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



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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."