

the pullman  
evening

[snacks]

house chips   buttermilk ramp 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 cashews	3½	roasted brussels   pancetta, gold raisins, pine nuts, citrus	6½
bacon pickled deviled eggs   maple gastrique	1½ea	oysters on the half   mignonette changing daily	2½ea

[salads, small]

simple greens   hazelnuts. blue cheese granny smith apples, cider vin	8½
two roots farm salad   baby root vegetables bitter greens, buttermilk ramp dressing	11
handmade gnocchi   autumn squash shrooms, greens, parmesan, truffle vin	13
heirloom kale   parmesan, pine nuts currants, champagne vin	9½

[small plates]

soup changing daily	a.q.
korean short rib tacos   house made tortilla kim chi, gojulang, cilantro & scallion	12½
bacon & autumn squash beignets sage crema	8½
casey's heirloom tomatoes chevre, crispy shallots, arugula, saba	10

[salads, large]

casey's root vegetable salad   spinach preserved lemon vin. sundried tomato. reggiano	13½
smoked salmon "nicoise"   favas, grated egg red potatoes, roasted romas, kalamata vin	14
grilled chicken & kale   quinoa, queso fresco cranberries, pepitas & pumpkin seed oil vin	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
short rib ramen   kimchi, mushrooms soy broth, fried farm egg. cilantro & scallion	16½
rigatoni   roasted heirloom tomatoes housemade burrata, fresh basil, reggiano	15½

[large plates...]

autumn vegetable cianfotta   parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni   mushroom risotto stuffed, tomato coriander sauce, crispy basil	15½
roasted natural chicken   heirloom tomato panzanella, chicken jus	19½
grilled ruby trout   cauliflower & red potato hash, cauliflower puree, brown butter vinaigrette	22½
mussels & calamari   roasted romas & fennel, pernod, grilled bread	19½
pullman grass fed burger*   malt vinegar aioli, pickled onion, white cheddar, house fries	14½
grilled angus flat iron*   cumin roasted baby carrots, black bean puree, salsa verde rancheros	24½
apple braised pork shoulder   grilled sweet potato salad, apple fennel slaw	25½

[sides]

house fries	5½	grilled sweet potato salad	5½	apple fennel slaw	5½
heirloom tomato panzanella	5½	cauliflower hash	5½	cumin roasted carrots	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

9/18/2018

\*\* 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.**"

