

the pullman
lunch

[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

[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
crispy soft shell crab buttermilk ramp, apple fennel slaw; telera	15½
heirloom tomato arugula, avocado spread, basil aioli; pullman bread	11½
short rib grilled cheese smoked gouda, jalapeno, apple, caramelize onion; pullman sourdough	15½
turkey bacon, honey mustard, roasted roma, arugula, fontina; telera	14½
braised pork gojulang, basil aioli, kimchi, pickled cucumber, greens; brioche	14½
buffalo fried chicken franks hot sauce, blue cheese slaw; soft bun	13½

[large plates, et.al.]

autumn vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander broth, crispy basil	15½
grilled ruby trout cauliflower & red potato hash, cauliflower puree, brown butter vinaigrette	22½
grilled angus flat iron* cumin roasted baby carrots, black bean puree, salsa verde rancheros	18½
mussels & calamari roasted romas & fennel, pernod, grilled bread	19½

[sides]

house fries	5½	cauliflower hash	5½
house chips	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."

