

the pullman

[evening]

[snacks]

house chips warm blue cheese	6
chicken liver pate blueberry preserves, grilled bread	9
pork rinds truffle oil, parmesan	6
bacon pickled deviled eggs maple gastrique	1½ea
thai fried brussel sprouts cilantro aioli	7

[small plates & salads]

seasonal soup changing daily a.q.	
lettuce & herb salad radishes, pickled herbs, smoked almonds, feta, palisade peach vinaigrette	10
angus short rib tacos house made tortilla, sambal, avocado, pickled onions, cilantro	14
potato brava housemade tater tots spicy tomato sauce, bacon fat aioli	10
tempura pork cheek cheesy grits, pickled peach mostarda	12
handmade chevre gnocchi salad roast WMS squash, wild mushrooms, greens, parmesan, truffle vin	13
kitchen sink kale salad currants, olives, radishes, pine nuts, sourdough croutons, reggiano, lemon yogurt vin	12
roasted beet salad green goddess vin, whipped chevre, pistachios	12
calamari fritti misto arts, olives, carrots: black garlic aioli	14

[pasta]

mac & cheese gruyere, white cheddar, mustard sage bread crumb	9
pierogis truffle potato, caramelized onions, scallion crème fraiche	15
roast WMS squash agnolotti sage, brown butter, roasted shrooms, hazelnuts, crispy squash	16
elk bolognese housemade pappardelle, herb ricotta, parmesan, balsamic reduction	17

[large plates & salads]

grilled chicken quinoa salad kale, roasted squash, dried cranberries, pepitas, feta, apple cider vin	15
steak salad* field greens, fries, blue cheese, grilled onions, house bacon	18
eggplant cannelloni mushroom risotto stuffed, tomato coriander sauce, balsamic reduction, crispy basil	17
½ lb nieslanik beef burger* caramelized onion, white cheddar, english muffin; house fries	16
roast natural ½ chicken roasted brussel sprouts, red onions, sweet potato, mustard jus	19
PEI mussels house bacon, roasted romas & fennel, cream, fries, herb aioli	18
alamosa striped bass gnocchi, roasted tomatoes, olives, roasted peppers, radish	22
roast angus flatiron* smoked fingerlings, roasted mushrooms & squash, bone marrow butter: porcini jus	29
braised pork shoulder poblano creamed hominy, roasted tomato, cabbage, cilantro, grilled lime	23

[sides & vegetables]

house truffle fries reggiano, rosemary salt	8
poblano creamed hominy	6
sweet potato & brussel sprout hash	6
cheesy grits	6

warm bread available upon request

[tasty bevs]

rocky mtn sodas root beer, black berry	4
boylan bottling co orange, creme	3½
fresh lemonade	3½
iced tea	2½

**straws available upon request

10/14/2020

**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."

