

# the pullman

[evening]

## [snacks]

<b>house chips</b>   warm blue cheese	7
<b>chicken liver pate</b>   blueberry preserves, grilled bread	11
<b>bacon pickled deviled eggs</b>   maple gastrique	1.5 ea
<b>fresh housemade pork rinds</b>   truffle oil, parmesan	7

## [small plates & salads]

<b>seasonal soup</b>   changing daily a.q.	
<b>herb salad</b>   picked herbs, dried apricot, spiced almonds, feta, lemon thyme vin	11
<b>pullman toast</b>   buratta, grilled palisade peaches, bentons ham, balsamic	13
<b>kanpachi crudo*</b>   cucumber, cilantro, lime, jalapeno, watermelon radish, crispy tortilla, yuzu oil	16
<b>handmade chevre gnocchi salad</b>   asparagus, local mushrooms, mixed greens, parmesan, truffle vin	14
<b>rocky ford melons</b>   herbed yogurt, cured wagyu short rib, cotija cheese, pickled chili	14
<b>tempura local mushrooms</b>   smoked shallots, hazelnut romesco sauce	14

## [pasta]

<b>pierogis</b>   truffle potato, caramelized onions, scallion crème fraiche	17
<b>herb ricotta agnolotti</b>   braised rabbit ragu, chanterelle mushrooms, swiss chard, cippolinis, parm	24
<b>spring onion fettucine &amp; clams</b>   calabrian chile sausage, white wine, roasted tomatoes, breadcrumbs	23

## [large plates & salads]

<b>grilled chicken &amp; local kale salad</b>   currants, olives, radishes, pine nuts, croutons, parmesan, lemon yogurt vin	17
<b>steak salad*</b>   field greens, fries, blue cheese, grilled onions, house bacon	22
<b>eggplant cannelloni</b>   mushroom risotto stuffed, tomato coriander sauce, balsamic reduction, crispy basil	17
<b>6 oz colorado wagyu beef burger*</b>   caramelized onion, white cheddar, fancy sauce, brioche-potato bun, rosemary fries	18
<b>half roasted natural chicken</b>   fava bean puree, farro, snap peas, radish, preserved lemon, feta, mustard jus	24
<b>pan roasted barramundi</b>   summer squash, marinated eggplant, heirloom tomatoes, basil, olathe corn puree	28
<b>grilled prime 8 oz coulotte steak*</b>   potato gnocchi, asparagus, beech mushrooms, potato crema, ramp butter, porcini jus	36
<b>grilled heritage 10 oz pork chop*</b>   double corn grits, palisade peach relish, bacon, frisee, pickled onion, peach jus	28

## [sides & vegetables]

<b>mac &amp; chz</b>   gruyere, white cheddar, mustard breadcrumbs	9
<b>summer ratatouille</b>   saffron corn puree	8
<b>house truffle fries</b>   reggiano, rosemary salt	8
<b>double corn grits</b>	7

## [tasty bevs]

<b>rocky mtn sodas</b>   root beer, blackberry	4
<b>boylan bottling co</b>   orange, creme	4
<b>fresh lemonade</b>	3.5
<b>iced tea</b>	2.5

\*\*straws available upon request

warm bread available upon request

9/2/2022

\*"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."

