

CHAUTAUQUA DINING HALL 8AM - 3PM DAILY



BREAKFAST PLATES

- THE BASIC*** - two eggs, biscuit, choice of potatoes or fruit 8.5 with choice of meat 10.5
BEET CURED TROUT BENEDICT* - potato cakes, spinach, poached eggs, hollandaise, choice of potatoes or fruit 12
PORK BELLY BENEDICT* - hot water cakes, tomato, poached eggs, adobo hollandaise, choice of potatoes or fruit 13
CHICKPEA BENEDICT - English muffin, chickpea croquette's, sliced tomato, asparagus, tofu hollandaise, choice of potatoes or fruit 12
HAYSTACK OMELETTE * - Haystack Mountain chevre, tomato cream, arugula, sherry vinaigrette, biscuit, choice potatoes of fruit 11
COWBOY SKILLET* - two eggs, elk chorizo baked beans, marinated flank steak, fried jalapeno, grilled sourdough 13
THREE SISTERS SKILLET - blackened tempeh, corn, green beans, squash, potato, picante sauce, fruit 10 add 2 eggs 12
BISCUITS & GRAVY - two eggs, sausage gravy 9.5
DUCK CONFIT CREPES* - onions, spinach, brie fondue, tomato jam, side of fruit 12.5
CROQUE MADAME* - black forest ham, Dijon, gruyere cheese, sunny side up eggs, sliced melon 10
DENVER CROISSANT SANDWICH * - scrambled eggs, ham, green bell peppers, onion, cheddar cheese, chimichurri aioli, sliced melon 11
BREAKFAST BURRITO* - eggs, chorizo, potato, cheddar cheese, roasted peppers & onions, pork green chili 11
CINNAMON ROLL FRENCH TOAST* - cream cheese icing 8.5 with two eggs 9.5 with two eggs & choice of meat 11.5
FLAPJACKS* - 8.5 with two eggs 9.5 with two eggs & choice of meat 11.5
YOGURT & GRANOLA - house-made granola, yogurt, fruit 8.5
- *Meat choice includes breakfast sausage, green chili chicken sausage or bacon.*

SHARED

- CRISPY BRUSSELS SPROUTS** - peppadew chili, preserved lemon, agrodolce 7.5
HOUSE MADE WEISSWURST* - veal & pork sausage, pickled vegetables, mustard seeds, grilled sourdough 11
FRIED GREEN TOMATOES - chevre, roasted red pepper vinaigrette, basil 8
VENISON TERRINE - onion & raisin chutney, cornichon, grilled sourdough 12
CHARCUTERIE* - cured meats, local cheeses, pickled vegetables, huckleberry preserves, grilled sourdough 14
PEPPERONI & CAESAR FLATBREAD - hand cut salumeria pepperoni, marinara, mozzarella, Caesar salad 13
BUTTERNUT SQUASH FLATBREAD - fig jam, beets, burrata, arugula, sherry vinaigrette, candied pecans 11

SOUP & SALADS

- SOUP DU JOUR** - 4 cup / 6 bowl
AMERICAN ONION SOUP - sweet onion, Colorado bourbon, crouton, aged white cheddar 6/bowl
ELK CHILI - sour cream, cheddar cheese, green onion 5 cup / 6.5 bowl
SIMPLE - mixed greens, red wine-agave nectar vinaigrette 6
CHICKEN BROCCOLINI * - grilled chicken, arugula, quinoa, almonds, oranges, pickled beets & onions, parsley vinaigrette 14
BIG COUNTRY* - romaine heart, fried chicken, tomato, bacon, blue cheese, cornbread croutons, horseradish, buttermilk ranch 13
FLATIRON - mixed greens, cucumber, tomato, hard boiled egg, radish, nicoise olive, green beans, feta, champagne vinaigrette 12
add to your salad - grilled tofu or chicken 4 salmon* 6*

SANDWICHES & PLATES

*all sandwiches come with choice of: house cut fries, simple salad, soup du jour (\$add 1)
elk chili & American Onion (add \$2)*

- LAMB PHILLY** - roasted lamb, caramelize peppers & onions, jack cheese, mint pistou, baguette 12.5
CRISPY FRIED CHICKEN SANDWICH - pickles, slaw, spicy buffalo aioli, Crème Brewery ale bun 12
SALMON BURGER* - freshly ground salmon, corn, scallion, avocado mousse, arugula, sweet red pepper aioli 12
RODEO BURGER* - beef patty, arugula, IPA pickled red onions, cucumber relish, Rocky Mountain Oysters 13
ALL AMERICAN BURGER* - LTO, pickles, American cheese, special sauce 12
BISTRO BISON BURGER - creamy brie, caramelized onions, fig jam, arugula 14
SOUTHWESTERN BLACK BEAN BURGER - house made black bean patty, chipotle crema, onion rings, arugula 12
ELK PAPPARDELLE FONDUE - cherry tomatoes, English peas, Drunken Tomme Stout fondue 14
MUSHROOM BOURGUIGNON - creamy polenta, carrots, potatoes, Hazel Dell Farm cremini mushroom & pearl onions 13
MARINATED FLANK STEAK* - buttermilk onion rings, roasted jalapeño butter, arugula salad 16



**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All ingredients are not listed on the menu; please be specific with your server regarding any dietary restrictions. Some dishes may be modified for vegan, vegetarian & gluten free diets.*

OUR COMPANY AND OUR FARM

The Chautauqua Dining Hall is operated by Three Leaf Concepts, a local, family owned Restaurant Group including The Boulder Dushanbe Teahouse, Leaf Vegetarian Restaurant in Boulder, The Huckleberry and Zucca Italian Ristorante in Louisville, and our catering company, Three Leaf Catering. Our commitment to fresh, local and organic ingredients led us to create Three Leaf Farm in Lafayette, CO which allows us to provide organic, seasonal, freshly harvested ingredients, and strengthens our commitment to cultivating a more sustainably focused company. Our Chefs work directly with our farmer to ensure the highest quality seasonal ingredients for our guests.