

# CHAUTAUQUA DINING HALL 5PM - CLOSE DAILY



## 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

**BUTTERNUT SQUASH FLATBREAD** - fig jam, beets, burrata, arugula, sherry vinaigrette, candied pecans 11

**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

## SOUP & SALAD

**SOUP DU JOUR** - 4 cup / 6 bowl

**AMERICAN ONION SOUP** - sweet onion, Colorado bourbon, crouton, aged cheddar 6 bowl

**ELK CHILI** - sour cream, cheddar cheese, green onion 5 cup / 6.5 Bowl

**SIMPLE SALAD** - mixed greens, red wine agave nectar vinaigrette 6

**FLATIRON** - green beans, cucumber, tomato, boiled egg, radish, nicoise olives, feta, champagne vinaigrette 12

**BIG COUNTRY** - romaine heart, fried chicken, cornbread croutons, tomato, bacon, blue cheese, horseradish, buttermilk ranch 13

**CHICKEN BROCCOLINI\*** - grilled chicken, arugula, quinoa, almonds, orange, pickled beets & onions, parsley vinaigrette 14

*Add to your Salad* grilled tofu or chicken 3 salmon 6

## BURGERS

*Choice of: house cut fries, simple salad, soup du jour (add \$1),*

*elk chili & American Onion (\$2)*

**BISTRO BISON BURGER\*** - creamy brie, caramelized onions, arugula, fig jam 14

**RODEO BURGER\*** - beef patty, arugula, IPA pickled red onions, cucumber relish, Rocky Mountain Oysters 13

**ALL AMERICAN BURGER\*** - LTO, pickle, American cheese, special sauce 12

**SOUTHWEST BLACK BEAN BURGER** - house made black bean patty, onion rings, arugula, chipotle crema 12

## PLATES

**COQ AU VIN\*** - half chicken, pancetta, Hazel Dell Farm cremini mushrooms, pearl onions, red wine, confit baby potatoes 20

**LEMON PEPPER SALMON\*** - wild rice, butternut squash & beet salad, candied pecans 19

**MARKET FISH\*** - chef's daily selection **MARKET PRICE**

**TROUT\*** - butternut squash puree, cauliflower, sweet basil vinaigrette 20

**PORK TWO WAYS** - braised pork belly & house smoked pork shoulder, maple baked beans, cauliflower & cashew hash 18

**SHEPHERDS PIE** - leg of lamb, English peas, carrots, onions corn, crispy whipped red potatoes, sautéed chard 16

**BISON MEATBALL SKILLET** - asparagus, bell peppers, cherry tomatoes, spinach, fingerling potatoes, mint puree 19

**SMOKED BRISKET AU POIVRE** - celeriac puree, Colorado bourbon sauce, grilled asparagus 21

**ELK PAPPARDELLE FONDUE** - cherry tomatoes, English peas, Drunken Tomme Stout fondue 18

**MUSHROOM BOURGUIGNON** - creamy polenta, carrots, potatoes, Hazel Dell Farm cremini mushroom & onion pearls 16

**VEGAN SUCCOTASH** - blackened tempeh, corn, green beans, squash, baby potatoes, roasted poblano coconut cream 14

*\*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. An 18% gratuity may be added to parties of 6 or more. Split plate fee is \$3.**

*One check will be presented to the table. We will gladly split payments accordingly.*



## 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.