

CHAUTAUQUA DINING HALL 5pm - close daily



SHARED

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 8

PORK BELLY* - jalapeño cabbage slaw, pickled Fresno, Fireside Bourbon glaze 10

HAZEL DELL FARM MUSHROOM PATE - sesame cracker, rosemary pickled carrots, cashews 8

FRIED PICKLES - house made dill pickle chips, habanero ranch 7

CHARCUTERIE - house made sausage, local cheeses, pickled vegetables, huckleberry preserves, grilled sourdough 14

PEPPERONI & CAESAR FLATBREAD - hand cut salumeria pepperoni, marinara, mozzarella, Caesar salad 13

HUITLACOCHÉ FLATBREAD - corn, jalapeño, Oaxaca cheese, IPA red onions, arugula 12

SOUP & SALAD

SOUP DU JOUR - 4 cup / 6 bowl

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

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

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

KALE SALAD - candied walnut, pomegranate seeds, red wine poached pear, pomegranate vinaigrette 12

CHICKEN BROCCOLINI* - grilled chicken, arugula, red quinoa, almonds, orange, pickled beets & onions, parsley vinaigrette 13

ADD TO YOUR SALAD - grilled tofu or chicken* 3 salmon* 6

SANDWICHES

Choice of: house cut fries, simple salad, soup du jour (add \$1), American onion (\$2)

BISTRO BISON BURGER* - creamy brie, caramelized onions, arugula, fig jam 14.25

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

CHICKEN CORDON BLEU - ham, fried buttermilk chicken thigh, swiss fondue, stone mustard, tomato, frisée, onion bun 13

PLATES

CHEF SPECIAL - chef's daily selection market price

PAN SEARED DUCK BREAST* - braised green lentils, English peas, arugula, pickled granny smith apples, cherry balsamic sauce 23

CHICKEN CHASSEUR - half chicken, tomato wine sauce, lion's mane mushrooms, red mashed potatoes 17

OLIVE OIL POACHED VERLASSO SALMON* - red quinoa, pear walnut salad, white truffle goat cheese, radish sprout puree 22

COLORADO STRIPED BASS* - confit beet puree, garlic roasted rainbow carrots, preserved lemon & mint vinaigrette 20

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

FLATIRON STEAK* - olive oil seared gnocchi, frisée salad, pistou 25

PORK BELLY CONFIT - pozole, watermelon radish, cabbage slaw 18

OYSTER MUSHROOM FETTUCCINI - parsley, sage, shaved almonds, raw bee pollen, fennel, lime broth 15

ROASTED CAULIFLOWER STEAK - Provençal potato vegetable gratin, basil pepita pesto 15

**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.