

CHAUTAUQUA DINING HALL



8am - 3pm Daily

BREAKFAST PLATES

THE BASIC* - two eggs, biscuit, choice of potatoes or fruit 8.75 with choice of meat 10.75

BISTRO BENEDICT* - toasted house challah, poached eggs, prosciutto, bearnaise, arugula, preserved lemon, IPA red onions 12.5

COLORADO SCRAMBLE - fire roasted Anaheim chilies, red peppers, onions, ham, cheddar, biscuit, choice of potatoes or fruit 10.5

CORNED BISON* - hash browns, spinach, poached egg, chipotle aioli, melon 15

BISCUITS & GRAVY* - two eggs, sausage gravy 9.5

ELK CHORIZO RAGU CASSEROLE* - house made elk chorizo ragu, hash browns, poached egg, sourdough 11

OPEN FACE EGG & CHEESE* - hero roll, muenster cheese, rapini, sunny side eggs, house hot sauce, fruit 11

DUCK CONFIT CREPES - onions, spinach, brie fondue, tomato jam, fruit 12.5

THREE SISTERS SKILLET - blackened tempeh, corn, green beans, squash, potato, picante sauce, fruit 10 add 2 eggs 12

BREAKFAST BURRITO - eggs, chorizo, potato, cheddar cheese, roasted peppers & onions, pork green chili 11

BAKED FRENCH TOAST - brioche, raspberry coulis, powdered sugar, whipped cream 10

add two eggs* 11 add two eggs* & choice of meat 13

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

AVOCADO TOAST - smashed avocado, rustic bread, cherry tomato, basil, toasted sesame seeds, arugula salad with rum spiced blackberries, lemon feta vinaigrette 11 add 1 egg* \$1

- Meat choice includes breakfast sausage, maple turkey sausage or bacon

SHARED

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

PORK BELLY - cilantro 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 - cured meats, local cheeses, pickled vegetables, huckleberry preserves, grilled sourdough 14

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

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

SOUPS & SALADS

SOUP DU JOUR - 4 cup / 6 bowl

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

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

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

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

FLATIRON - mixed greens, cucumber, tomato, hard boiled egg, radish, niçoise olive, green beans, feta, champagne vinaigrette 12

POWER BOWL - red quinoa, kale, cherry tomatoes, avocado, raw bee pollen, basil walnut vinaigrette, poached egg 12
add to your salad - grilled tofu or chicken* 3 salmon* 6

SANDWICHES & PLATES

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

LAMB PHILLY - roasted lamb, caramelize peppers & onions, jack cheese, mint pistou, baguette 12.75

CHICKEN CORDON BLEU - ham, fried buttermilk chicken thigh, swiss fondue, stone mustard, tomato, frisée, onion bun 12

STOUT BRAISED SHORT RIB - BBQ, house made pickles, coleslaw, onion bun 13.5

GRILLED HAM & CHEESE - prosciutto cotto, pepper jack cheese, tomato, parmesan sourdough 13

ALL AMERICAN BURGER - LTO, pickles, American cheese, special sauce 12

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

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

OYSTER MUSHROOM FETTUCCINI - parsley, sage, shaved almond, raw bee pollen, fennel, lime broth 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.

Our Chefs work directly with our farmer to ensure the highest quality seasonal ingredients for our guests.