

CHAUTAUQUA DINING HALL



BREAKFAST PLATES

CHAUTAUQUA BREAKFAST* - two eggs, choice of meat, house made pop tart, choice of potatoes or fruit 11

COLORADO OMELET - fire roasted Anaheim chilies, red peppers, onions, ham, cheddar, grilled sourdough, choice of potatoes or fruit 10.5

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

CHILAQUILES* - two eggs, tortilla chips, shredded chicken, tomatillo sauce, pickled peppers, radish, cilantro crema, cotija cheese 12

BREAKFAST BURRITO - eggs, chorizo, potato, cheddar cheese, roasted peppers & onions, pork green chili 11.5

CHURRO WAFFLE* - bananas brûlée, caramel sauce - 8 Add two eggs 10 add two eggs & choice of meat 12

FLAPJACKS - 8 with two eggs 10 with two eggs & choice of meat 12

ACAI BOWL - yogurt, banana, fresh berries, house made granola 10

AVOCADO TOAST - smashed avocado, 9 grain bread, cherry tomato, basil, toasted sesame seeds, arugula salad with rum spiced blackberries, lemon feta vinaigrette 11 add an egg* 1 add meat choice 3

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

SHARED

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 8.5

MOLE TOTS - queso fresco, pickled IPA red onions, crema, cilantro 8.5

CHARCUTERIE - cured meats & cheese, pickled vegetables, spiced nuts, grilled sourdough 15

ELK BRATWURST - braised cabbage & apples, pickled beets, IPA mustard 9

BUTTERNUT FLATBREAD - roasted mushrooms, fontina, evoo, sage 12 add Elk Sausage 15

SOUPS & SALADS

SOUP DU JOUR - 4 cup / 6 bowl

ELK CHILI - aged cheddar, cilantro, crema, cornbread 8.5/bowl

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

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

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

KALE SALAD - quinoa, roasted beets, candied walnut, pickled pear, shaved pecorino, citrus vinaigrette 12

add to your salad - grilled tofu or chicken* 3 salmon* 6

SANDWICHES & PLATES

all sandwiches come with choice of: house cut fries or simple salad, house tots (\$add 1), soup du jour (\$add 1) American onion (add \$2) Bowl Elk Chili (add \$4)

BISON PASTRAMI RUEBEN - Swiss, house made sauerkraut, special sauce, marble rye 14

HALL BURGER* - sautéed onions & mushrooms, aged cheddar, smoked bacon, horseradish aioli, fried egg, sourdough bun 15

BISTRO BISON BURGER* - creamy brie, caramelized onions, fig jam, arugula, brioche bun 15

TURKEY BURGER* - seasoned house made turkey patty, guacamole, aged white cheddar, roasted garlic chipotle aioli, sourdough bun 13

SOUTHWEST BLACK BEAN BURGER - house made black bean patty, chipotle crema, onion rings, arugula, brioche bun 13

MOUNTAIN HIPPIE SANDWICH - zucchini, roasted red peppers & mushrooms, kale, sprouts, pepper jack cheese, avocado vinaigrette, 9 grain bread 13

LAMB SHEPHERD'S PIE - slow braised lamb, roasted carrots & mushrooms, tomatoes, herbs, parsnip whipped potato crust, aged cheddar 15

CHILE RELLENO - Southwestern quinoa filling, fire roasted poblano, arugula, black bean puree, tomatillo reduction, queso fresco 14

*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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

A 3% surcharge will be added to your final bill to lessen the financial burden of our mandated efforts to minimize the spread of Covid-19. We greatly appreciate your support and patronage and we will do all we can to keep our Guests and staff safe.