

CHAUTAUQUA DINING HALL 4 pm - Close Daily



SHARED

CRISPY BRUSSEL SPROUTS

peppadew chili, preserved lemon, agrodolce 8.75

ELK BRATWURST

braised cabbage & apples, pickled beets, IPA mustard 9

MOLE TOTS

queso fresco, pickled IPA red onions, crema, cilantro 8.75

CHARCUTERIE

cured meats, local cheeses, pickled vegetables, spiced nuts, grilled sourdough 15

BUTTERNUT FLATBREAD

roasted mushroom, fontina, evoo, sage 13
add Elk sausage 16

SOUP & SALAD

SOUP DU JOUR 4 C / 6 B

ELK CHILI - aged cheddar, cilantro, crema, cornbread 9/Bowl

AMERICAN ONION SOUP - sweet onion, Colorado bourbon, crouton, aged 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 12.25

KALE SALAD - quinoa, roasted beets, candied walnuts, poached pear, shaved pecorino, citrus vinaigrette 12.25

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



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.

PLATES

CREAMY LEMON CHICKEN* -

half chicken, kale, Yukon gold potatoes, carrots, basil 19

PAN SEARED TROUT* - carraway braised cabbage & apples, sage cream, roasted butternut & brussels 19

LAMB SHEPHERD'S PIE -

slow braised lamb, roasted carrots & mushrooms, tomatoes, herbs, parsnip whipped potato crust, aged cheddar 18

SMOKED PORK CHOP* - parsnip mashed potatoes, roasted rainbow carrots, apple chutney 21

CHILE RELLENO - Southwestern quinoa filling, fire roasted poblano, arugula, black bean puree, tomatillo reduction, queso fresco 17

BRAISED SHORT RIB - Hubbard squash bacon kale hash, porter jus, crispy beet hay 25

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.*

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.