

CHAUTAUQUA DINING HALL 5 pm - Close Daily



SHARED

CRISPY BRUSSEL SPROUTS

peppadew chili, preserved lemon, agrodolce 8.75

ELK BRATWURST

snow pea slaw, pilsner mustard, pickled vegetables 9

MOLE TOTS

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

SOUP & SALAD

SOUP DU JOUR 4 C / 6 B

WHITE GAZPACHO - pickled grapes, garlic oil, pine nuts 8 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 12.5

KALE SALAD - cornbread croutons, cherry tomato, avocado, grated parmesan, creamy dill vinaigrette 12.5

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

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.

COLORADO CHARCUTERIE

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

ASPARAGUS FLATBREAD

olive oil, pecorino, sunny egg, preserved lemon 13

CHARRED CUCUMBER

lemon-ricotta cream, basil, toasted quinoa 13

BURGERS

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

BISTRO BISON BURGER* - creamy brie,

caramelized onions, arugula, smoked tomato jam, brioche bun 16

HALL BURGER - sautéed onions & mushrooms, aged cheddar, smoked bacon, horseradish aioli, fried egg, brioche bun 16

SOUTHWEST BLACK BEAN BURGER -

house made black bean patty, onion rings, arugula, chipotle crema, brioche bun 14

TURKEY BURGER - house made turkey patty, guacamole, aged white cheddar,

roasted garlic chipotle aioli, brioche bun 14

BISON PASTRAMI REUBEN - Swiss,

house made sauerkraut, special sauce, marble rye 15

PLATES

GRILLED HALF CHICKEN* -

coconut-achiote marinade, wild rice pilaf, broccolini 19

COLORADO STRIPED BASS* - crispy skin, fennel-seafood broth, Israeli couscous, fennel salad, fresh herbs 22

RICOTTA HERB GNUDI - parmesan broth, English peas, cherry tomatoes, pea shoots 18

BONE-IN PORK CHOP* - duck fat fingerlings, smoked tomato chutney, blistered peppers, charred summer squash 21

PAPPERDELLE - milk-braised beef, cherry tomatoes, lemon, basil, ricotta salata 19

LAMB RIBS - sugar snap peas, mint, fondant potatoes, cilantro chimichurri 25

RIBEYE STEAK - crispy polenta cake, grilled asparagus, rosemary-chive butter 25

**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 4% 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.