

CHAUTAUQUA DINING HALL



BREAKFAST PLATES

CHAUTAUQUA BREAKFAST* - two eggs, choice of meat, house made pop tart, choice of potatoes or fruit 11.5

COLORADO OMELET - fire roasted Anaheim chilies, red peppers, onions, ham, cheddar, grilled sourdough, choice of potatoes or fruit 11.5

BISTRO BENEDICT* - maple braised pork belly, poached eggs, roasted Anaheim hollandaise, toasted house challah, pickled peach 13

CHILAQUILES* - two eggs, tortilla chips, shredded chicken, tomatillo sauce, radish, cilantro crema, cotija cheese 12.5

BREAKFAST BURRITO - eggs, chorizo, potato, cheddar cheese, roasted peppers & onions, pork green chili 12

BELGIAN WAFFLE* - mascarpone cream, fresh berries- 9.5 Add two eggs 11.5 add two eggs & choice of meat 13.5

FLAPJACKS - granola, honey yogurt, blueberries 9.5 with two eggs 11.5 with two eggs & choice of meat 13.5

ACAI BOWL - yogurt, house made granola, banana, fresh berries, flax seed, toasted coconut 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

CHURRO BEIGNETS - cinnamon sugar, Mexican chocolate anglaise 7

ZUCCHINI FRITTERS - creamy dill dipping sauce 7.50

CRISPY BRUSSEL SPROUTS - peppadew chili, preserved lemon, agrodolce 9

MOLE TOTS - queso fresco, pickled IPA red onions, peanuts, crema, cilantro 9

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

ELK & CHEDDAR BRATWURST - charred corn succotash, whole-grain honey mustard, pickled vegetables 9

BREAKFAST FLATBREAD - white sauce, bacon, tater tots, cheddar cheese, "everything" bagel spice, over-easy egg 13

HEIRLOOM TOMATO FLATBREAD - creamed leeks, bacon, basil, balsamic reduction 13

SOUPS & SALADS

SOUP DU JOUR - 4 cup / 6 bowl

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

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

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)

BISON PASTRAMI REUBEN - Swiss, house made sauerkraut, special sauce, marble rye 14.5

HALL BURGER* - bacon jam, grilled onions, roasted chilis, aged cheddar, arugula, brioche bun 15

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

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

TURKEY BURGER* - house made turkey patty, guacamole, aged white cheddar, chipotle aioli, brioche bun 14

SOUTHWEST BLACK BEAN BURGER - house made black bean patty, chipotle crema, onion rings, arugula, brioche bun 14

OYSTER MUSHROOM TACOS - avocado crema, shredded cabbage, pickled onions, queso fresco, choice of side 13

FRIED CHICKEN SANDWICH - bread & butter pickles, garlic aioli, peppadews, coleslaw, brioche bun 13

*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 2.5% Kitchen Living Wage surcharge will be added to each Guest check to address the growing wage disparity among restaurant employees. This fee goes directly to hardworking and creative Kitchen staff. Please support this new, sustainable practice.

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.