

CHAUTAUQUA DINING HALL 5 pm - Close Daily



SHARED

CRISPY BRUSSEL SPROUTS

peppadew chili, preserved lemon, agrodolce 9

ELK & CHEDDAR BRATWURST

charred corn succotash, whole-grain honey mustard, pickled vegetables 9

MOLE TOTS

queso fresco, pickled IPA red onions, peanuts, crema, cilantro 9

SOUP & SALAD

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 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 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.

COLORADO CHARCUTERIE

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

HEIRLOOM TOMATO FLATBREAD

creamed leeks, bacon, basil, balsamic reduction 13

ZUCCHINI FRITTERS

creamy dill dipping sauce 7.5

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 15

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

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

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

PLATES

ACHIOTE CHICKEN BREAST* -

coconut-achiote marinade, wild rice pilaf, kale 19

COLORADO STRIPED BASS* - crispy skin,

fennel-seafood broth, Israeli couscous, fennel salad, fresh herbs 22

RICOTTA HERB GNUDI - parmesan butter sauce, sweet corn, cherry tomatoes, sprouts 18

SLOW BRAISED PORK SHANK - garlic mashed potatoes, Swiss chard, apple-mustard jus, grilled apple slaw 24

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

LAMB RIBS - green beans, mint, fondant potatoes, cilantro chimichurri 25

NY STRIP STEAK - crispy polenta cake, braised turnips, grilled summer squash, tarragon bearnaise 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 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. We ask for your support in 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.

