

CHAUTAUQUA DINING HALL 8AM - 3PM DAILY



BREAKFAST PLATES

- THE BASIC*** - two eggs, biscuit, choice of potatoes or fruit 8.5 with choice of meat 10.5
SOCKEYE SALMON BENEDICT* - house smoked Sockeye Salmon, sautéed spinach, hollandaise, choice of fruit or potatoes 14
PULLED PORK BENEDICT* - pulled pork, braised greens, roasted green chili hollandaise, choice of fruit or potatoes 14
EGGS RACLETTE* - raclette fondue, fingerling potatoes, bistro ham, two poached eggs, side fruit 12.50
OMELETTE OF THE DAY* - biscuit, choice of potatoes or fruit 11
FLATIRON STEAK & EGGS RANCHEROS* - two eggs, beans, chili rojo, corn tortillas 13
THE WHOLE COTTAGE* - two eggs, potatoes, bacon, sautéed onions & mushrooms, country gravy, cheddar, biscuit 12
BREAKFAST TACOS* - chorizo, white corn tortilla, eggs, pico de gallo, sour cream, avocado 11
TOFU SCRAMBLE - roasted mushrooms & peppers, tomatoes, cajun spice, biscuit, choice of potatoes or fruit 10
BREAKFAST BURRITO* - eggs, chorizo, potato, cheddar cheese, roasted peppers & onions, pork green chili 11
CINNAMON FRENCH TOAST* - 9 with two eggs 10 with two eggs & choice of meat 12
FLAPJACKS* - 9 with two eggs 10 with two eggs & choice of meat 12
YOGURT & GRANOLA - house-made granola, yogurt, fruit 8.50
- Meat choice includes breakfast sausage, green chili chicken sausage or bacon.

LUNCH PLATES

SHARED

- CRISPY BRUSSELS SPROUTS** - peppadew chili, preserved lemon, agrodolce 7.50
HOUSE-MADE ELK SAUSAGE* - sweet peppers & onions, marinara grilled sourdough 9
SWEET CORN & PEPPER JACK CROQUETTES - oregano sour cream 7
CHARCUTERIE* - cured meats, local cheeses, pickled vegetables, tomato preserves, grilled sourdough 14
HAND-CUT PEPPERONI FLATBREAD - salumeria pepperoni, marinara, mozzarella, caesar salad 13
HEIRLOOM TOMATO FLATBREAD - fresh basil, creamy brie 13

SOUP & SALADS

- add to your salad - Smoked tofu or chicken* 3 salmon* 6*
AMERICAN ONION SOUP - sweet onion, Colorado bourbon, crouton, aged cheddar 6/bowl
SOUP DU JOUR - 4 cup / 6 bowl
SIMPLE - red-wine agave nectar vinaigrette 6
FLATIRON - green beans, cucumber, tomato, hard boiled egg, radish, nicoise olive, feta, champagne vinaigrette 12
BIG COUNTRY* - romaine heart, fried chicken, cornbread croutons, tomato, bacon, blue cheese, horseradish, buttermilk ranch 13
CAULIFLOWER SALAD - roasted cauliflower, chili peppers, carrot, couscous, arugula, wild onion soubise dressing...12

SANDWICHES & PLATES

- all sandwiches come with choice of: house cut fries, simple salad, apple slaw, pasta salad, quinoa salad, cup of soup (\$1), American onion (\$2)*
BISON FRENCH DIP* - swiss cheese, horseradish cream, caramelized onion, baguette, au jus 14
CAROLINA PULLED PORK* - green apple slaw, brioche bun 11.50
TURKEY-BACON RANCH MELT* - smoked gouda, tomato, ranch dressing, rye bread 11.50
ROASTED SUMMER VEGETABLE SANDWICH - sweet pepper, zucchini, arugula, goat cheese, sherry vinaigrette, toasted sourdough 11
SALMON BURGER* - freshly ground salmon, corn, scallion, avocado, fresh greens, sweet red pepper aioli 12
BISTRO BISON BURGER* - creamy brie, caramelized onions, arugula, fig jam 14
ALL AMERICAN BURGER* - LTO, pickles, american cheese, special sauce 12
HALL BURGER* - applewood smoked bacon, tomato preserves, horseradish ranch 13
GARDEN BURGER - quinoa-portobello mushroom burger, lentils, arugula, house-pickle relish, red pepper aioli 12
GARGANELLI PASTA - heirloom tomato, peas, summer squash, nicoise olives, basil, pecorino, tomato fondue 14
FLATIRON STEAK FRITES* - house cut fries, chipotle lime agave sauce, arugula-cherry tomato salad 15



**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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, Aji Latin American Restaurant, 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.