

DINNER 5PM - CLOSE DAILY



SHARED

- CRISPY BRUSSELS SPROUTS** - peppadew chili, preserved lemon, agrodolce 7.5
HOUSE MADE ELK SAUSAGE - sweet peppers & onions, marinara, grilled sourdough 9
SWEETCORN & PEPPER JACK CHEESE CROQUETTES - oregano sour cream 7
ROASTED BEETS - goat cheese, pistachios, arugula sherry vinaigrette 8
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 & SALAD

- add grilled 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, 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

BURGERS

- Choice of side: House cut fries, apple coleslaw, pasta salad, quinoa salad, simple salad, cup of soup (\$1), American onion (\$2)*
BISTRO BISON BURGER* - creamy brie, caramelized onions, arugula, fig jam 14
HALL BURGER* - Applewood smoked bacon, tomato preserves, horseradish ranch 13
ALL AMERICAN BURGER* - LTO, pickle, American cheese, special sauce 12
GARDEN BURGER - quinoa-portobello mushroom burger, lentils, red pepper aioli, arugula, house-pickle relish 12

PLATES

- MARKET FISH*** - chef's daily selection market price
GARGANELLI - heirloom tomato, peas, summer squash, nicoise olives, basil, pecorino, tomato fondue 16.50
PAN SEARED CHICKEN BREAST* - asparagus & oyster mushroom au jus, mashed potatoes, 18
SOCKEYE SALMON* - pearl cous cous, shaved fennel, red peppers frisee, lemon basil vinaigrette 23
LAMB LOIN CHOP* - Colorado lamb, cowboy rub, pepper pistou, warm potato-kale onion salad 23
FLATIRON STEAK FRITES* - house cut fries, chipotle lime agave sauce, arugula-cherry tomato salad 23
RED TROUT* - spinach & gold potato lyonnaise, lemon brown butter 19
SAINT LOUIS PORK RIBS* - smoked half rack Colorado bourbon BBQ sauce, mac & cheese, apple coleslaw 19
STUFFED POBLANO - quinoa, roasted vegetables, mozzarella cheese, chili rojo 16
BISON MEATLOAF - caramelized sweet onion, Three Leaf "ketchup", whipped gold potatoes, creamed corn 18
SCALLOPS - gold potato puree, Colorado chimichurri, creamed Three Leaf Farm greens, truffle cashews 27

**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.