

# BRUNCH 8 AM - 3 PM SATURDAY AND SUNDAY

## BRUNCH CLASSICS

- The Basic - two eggs, biscuit, choice of grits, potatoes, or fruit 7 with choice of meat 9  
Chatauqua Benedict - poached eggs, house-cured bacon, tomato, hollandaise, English muffin, choice of grits, potatoes, or fruit 12  
Benedict Florentine - poached eggs, tomato, spinach, feta fondue, English muffin, choice of grits, potatoes, or fruit 11  
Corned Buffalo Hash - two eggs, potato, roasted peppers, caramelized onions, biscuit, fruit 11  
Caprese Omelet - burrata cheese, heirloom tomato and basil, biscuit, choice of grits, potatoes or fruit 9  
Denver Skillet - two eggs, ham, roasted peppers and chiles, potatoes, smoked cheddar, caramelized onions, biscuit, fruit 9  
Breakfast Sandwich - sourdough, cream cheese, bacon, roasted red pepper, spinach, fried egg, choice of grits, potatoes, or fruit 9  
Biscuits & Gravy - house-made sausage gravy, two eggs 8  
Breakfast Tacos - house-made chorizo, corn tortilla, eggs, Pico de Gallo, queso fresco, avocado 11  
Tofu Scramble - roasted mushrooms, tomato, roasted peppers, cajun spice, biscuit, choice of potatoes or fruit 9  
Melted Leek & Mushroom Frittata - tomato ragù, goat cheese, fresh fruit 9  
French Toast - 7, with two eggs - 9, with two eggs and choice of meat - 11  
Flapjacks - 7, with two eggs - 9, with two eggs and choice of meat - 11  
Yogurt & Granola - house-made granola, yogurt, fruit 7

\* Meat choice includes maple breakfast sausage, chorizo, or house cured bacon.

## SANDWICHES, FLATBREADS AND SALADS

- American Onion Soup - sweet onion, Colorado bourbon, sourdough crouton, aged cheddar 6 bowl  
Soup du Jour- 3.5 cup / 6 bowl  
Simple Salad - red wine-agave nectar vinaigrette 6  
Cobb Salad - smoked chicken or tofu, blue cheese, egg, avocado, bacon, tomato, greens, buttermilk ranch 11  
Kale & Barley Salad - meyer lemon, grilled onion, apple cider, roasted almond 10  
Poached Pear Salad - beets, mixed lettuce, bleu cheese, hazelnuts, sherry vinaigrette 10  
  
Hall Burger - bacon jam, fried egg, tomato, aged cheddar *Pastured Colorado beef 12 or Colorado bison 14*  
All-American Burger - lettuce, tomato, onion, pickle, american cheese, special sauce *Pastured Colorado beef 12 or Colorado bison 14*  
Garden Burger - housemade mushroom burger, avocado aioli, swiss, pickled zucchini, roasted red peppers, sprouts 10  
Chatauqua Reuben - house corned beef, sauerkraut, swiss, special sauce, rye bread 11  
\* Choice of simple salad, fries, or soup du jour (add \$1) with all Sandwiches.

- Braised Duck Flatbread - soubise, green olive, goat cheese 12  
Brussels Sprouts Flatbread - celery root cream, meyer lemon, pecorino, chili oil 10  
Apple Flatbread - brie, speck, kale 11

## ON THE SIDE

- House-cured bacon 4, Housemade sausage 4 (choice of maple breakfast, chorizo, or venison), Two eggs (or whites) any style 3  
Fresh fruit 4, Grits 3, Fresh baked breakfast breads and pastries 3, Flapjack 2.5

## BEVERAGES

- Coffee 2  
Pot of Tea 3.5 (ask for our list of premium loose leaf teas)  
Fresh Juices - orange, apple, cranberry, pineapple 3  
Boulder Dushanbe Teahouse Chai 3  
With soy milk +.50, with almond milk +1

**Full Espresso Bar Available**

## AM COCKTAILS

- Mimosa - sparkling wine, orange juice 6.5  
Hibiscus Mimosa - sparkling wine, Sweet Hibiscus Tea 6.5  
Kir Royale - sparkling wine, crème de cassis, lemon twist 6.5  
Bloody Mary - 303 Vodka, house made bloody mary mix 7  
\* substitute house-infused Peppar vodka .50  
Iced Coffee Cocktail - 303 Vodka, Spirit Hound Liquor, coffee and cream 7.5



## OUR FARM AND OUR COMPANY

The Chatauqua 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. Our Chefs work directly with our farmer to ensure the highest quality seasonal ingredients for our guests.