

Chautauqua Dining Hall

900 Baseline Rd 80302-7547 · +13034403776 · Updated: Jan 14, 2026

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SHARED PLATES 9

P.e.i. Mussels	\$10.00
smoked tomato herb broth, fresh bread crumbs	
Bison Carpaccio	\$11.00
pickled green garlic, arugula, sea salt, lemon	
Roasted Brussels Sprouts	\$5.00
local honey, chile, lime	
Burrata Cheese	\$9.00
pickled fig, pepitas, roasted cauliflower, focaccia	
Green Garlic & Gigante Bean Hummus	\$7.00
grilled vegetables	
Colorado Trout Rilletes	\$7.00
milk stout mustard, apple butter	
Chautauqua Poutine	\$8.00
house-cut fries, fresh cheese curds, mushroom gravy	
Roasted Bone Marrow	\$12.00
three leaf farm sprout salad, fresh herbs, bread	
Charcuterie Platter	\$12.00
house-made sausages, chicken liver mousse, bacon jam, assorted pickles, grilled bread	

SOUP AND SALAD 8

French Onion Soup	\$6.00
Carrot Tarragon Soup	AVAILABLE OPTIONS
	Cup: \$3.50
	Bowl: \$6.00
Arugula Salad	\$8.00
smoked almonds, golden raisins, grana padano, radish, lemon oil	
Simple Salad	\$5.00
three leaf farm greens, sea salt, e.v.o.o, agave nectar, 7% red wine vinegar	

Cobb Salad	\$11.00
confit chicken or smoked tofu, blue cheese, egg, avocado, bacon, tomato, greens, buttermilk ranch	
Classic Tuna Nicoise	\$13.00
albacore tuna, capers, tomatoes, green beans, potatoes, egg, creamy bagna cauda	
Applewood Smoked Salmon	\$12.00
frisee, heirloom tomatoes, pickled red onions, roasted onion vinaigrette, grilled sourdough	
Chautauqua Salad	AVAILABLE OPTIONS
grilled radicchio, chicory, tomato, beets, pea shoots, feta	
	\$10.00
	With Chicken Or Smoked Tofu: \$11.00
	With Steak: \$12.00

LIGHTER PLATES 5

Hall Burger	AVAILABLE OPTIONS
bacon jam, three leaf farm fried egg, tomato, aged cheddar, brioche bun	
	Beef: \$11.00
	Bison: \$13.00
Margherita Flatbread	\$9.00
garlic, basil, red sauce, mozzarella	
Mushroom Flatbread	\$10.00
mushrooms, white sauce, herbs, grana padano, arugula	
Spicy Salami Flatbread	\$11.00
salami, red sauce, chili oil, mozzarella	
Fish & Chips	\$13.00
white fish, malt vinegar, house-cut chips, crème fraiche tarter sauce	

LARGER PLATES 12

Chautauqua Cottage Pie	\$16.00
smoked buffalo, roasted vegetables, whipped potato, grana padano	
Roast Chicken	\$16.00
boneless half chicken, smoked bacon, fingerling potatoes, onions, pickled peppers, pan jus	
Verlasso Salmon	\$20.00
french green lentils, confit fennel, orange, radish sprouts	
Bangers & Mash	\$15.00
smoked venison sausage, whipped potatoes, caramelized onion, sauerkraut, mustard	
Straw & Hay	\$17.00
hay smoked pork chop, toasted barley, braised greens, caramelized apple verjus	
Dry Aged Sirloin	\$24.00
pommes anna, roasted cauliflower, grilled brocolini, veal jus	

Braised Colorado Lamb	\$20.00
pecorino crust, baby carrots, mint, chili oil	
Rigatoni Pasta	\$14.00
tomato ragù, grana padano, garlic	
Steak Frites	\$17.00
butcher cut steak, pommes frites, tarragon butter, red wine reduction	
Colorado Golden Trout	\$16.00
almond meneure, garlic, parsley, lemon, three leaf farm spinach, gold potato	
Grilled Leek	\$16.00
fresh lentil salad, roasted mushrooms, spring radish, lemon, walnuts	
Seared Polenta	\$14.00
roasted artichoke, feta fondue, arugula chicory salad, heirloom tomato	