

Lunch – Served 11 am to 3 pm

APPETIZERS

White Bean Hummus Crostini, cumin, extra virgin olive oil	6
Pimento Cheese Cheddar, pimentos, crispy water crackers	6
Guacamole Tortilla chips, sliced radish	7
Buffalo Style Chicken Wings Celery, blue cheese dressing	8
Maryland Crab Cake Fresh backfin lump crab, remoulade, coleslaw	12
House Smoked Salmon Herb potato salad, hard-boiled egg, mustard caper sauce	10

SIDES

White Corn Grits	3
Herb Potato Salad	3
Coleslaw	3
Seasonal Fresh Fruit	3
French Fries	4
Pork Green Chili	4
Sautéed Spinach	4

SOUPS & SALADS

Tomato Soup	6
Sweet Corn Soup Sour cream, smoked paprika	7
Pork Green Chili Toasted flour tortilla	8
Mixed Green Salad Cucumber, radish, carrot Choice of balsamic vinaigrette, buttermilk ranch, Champagne vinaigrette, or blue cheese dressing	6
Caesar Salad Romaine, garlic croutons, Parmigiano	6
Roasted Beet Salad Mixed greens, orange segments, sunflower seeds, goat cheese, Champagne vinaigrette	8
Chopped Salad Romaine, bacon, egg, peas, red onion, cucumber, crumbled blue cheese, tomato, choice of dressings	8

Salad Options:

Crumbled Blue Cheese or Goat Cheese	2
Grilled Chicken Breast	5
Sautéed Shrimp	6
Pan Seared Trout Fillet	7



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SANDWICHES

Sandwiches include french fries

Chautauqua Burger 9
All natural Colorado beef

Garden Burger 9

Burger Options:

Cheddar, Swiss, or Blue cheese 1

Bacon or Mushrooms 2

Classic Tuna Salad 9

Cucumber, greens, multi-grain bread

Turkey Club 10

All natural turkey breast, Swiss cheese, tomato, bacon, herb mayonnaise, multi-grain bread

Carolina Style Pulled Pork 9

Slow cooked shredded pork, coleslaw, mustard barbecue sauce

Buffalo Style Chicken Wrap 9

Spicy chicken breast, romaine, cucumber, red onion, blue cheese dressing

Vegetable Wrap 9

Chili marinated grilled seasonal vegetables, hummus, greens, lemon yogurt

Pastrami Reuben 10

Sauerkraut, Swiss cheese, Russian dressing, grilled marble rye

Grilled Cheese and Tomato Soup Combo 9

Cheddar cheese, white bread

LATE BREAKFAST

Chautauqua Egg Breakfast 8

Two eggs any style, home fries, multi-grain toast

Add Bacon, Ham, or Sausage 2

House Made Orange Cranberry Granola 8

resh berries, vanilla yogurt

Huevos Rancheros 10

Flour tortilla, two fried eggs, refried beans, pork green chili, sour cream, pico de gallo, white cheddar

Charleston Style Shrimp and Grits 12

Creole spiced shrimp, white corn grits, buttermilk biscuit

LUNCH ENTREES

Baked Macaroni and Cheese 11

Cheddar, American, and Parmigiano cheese, roasted tomatoes, herb bread crumbs

Roasted Mushroom Pappardelle 14

Hazel Dell mushrooms, Parmigiano, lemon, parsley

Grilled Chicken Breast 13

White corn grits, succotash, smoked tomato jus

Pan Seared Rocky Mountain Trout 15

Corn meal crust, green beans, almonds, lemon vinaigrette, herb potato salad

Fish Tacos 14

Blackened tilapia, flour tortilla, shredded cabbage, sour cream, pico de gallo, refried beans

We proudly serve organic eggs, Red Bird Farms natural chicken, all natural Colorado beef, and Red Mountain bread. Our produce comes from local farmers whenever possible. Our cooking oils are 100% trans-fat free, and our take-out containers and utensils are fully compostable.

No separate checks please

An 18% gratuity may be added for parties of six or more. Not all ingredients are listed - Please advise your server about food allergies or dietary restrictions.

