



## lunch

### our company and our farm

Leaf Vegetarian Restaurant is operated by Three Leaf Concepts, a local, family owned restaurant group including The Boulder Dushanbe Teahouse, Aji Latin American Restaurant, The Chautauqua Dining Hall, 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.



## small plates

**Spring Rolls 7 v, gf**  
collard green wrap, zucchini-basil pate, cashew ricotta, carrots, ginger-soy sauce

**Avocado Tartare 8 v, gf, r**  
marinated crimini mushrooms, endive, cucumber-orange pico de gallo

**Buffalo Cauliflower Tacos 7.5 v**  
corn tortillas, "blue cheese" dressing, celery, carrots

**Roasted Corn Gnocchi 7.5**  
cherry tomatoes, fresh mozzarella, basil, chili flakes, almonds

**Soup — Cup 4 | Bowl 6**

## salads

*add "crab cake", tempeh, harissa tofu, or blackened tofu 2.5*

**House Salad 10 / 7 v, gf**  
sprouts, farm greens, sunflower seeds, pickled red onion, sherry vinaigrette

**Raw Kale Salad 12 / 9 v, gf, r**  
walnuts, apples, dates, carrots, apple cider vinaigrette

**"Sushi" Salad 12 / 9 v, gf**  
seaweed, carrots, daikon radish, avocado, red bell peppers, brown rice, sesame seeds, sweet-wasabi vinaigrette

**Curried Vegetable Salad 12 / 9 v, gf**  
arugula, carrots, cauliflower, broccoli, tomatoes, raisins, curry cashew dressing

## sandwiches

**Mushroom Burger 11 vo**  
portabella mushroom, walnut, pepper jelly, red onion, swiss cheese, lettuce, vegan bun  
*add an over-easy egg \$1.5*

**Rueben 10 vo**  
choice of seitan or tempeh, housemade sauerkraut, Swiss cheese, vegan remoulade, rye bread

**Vegan Crab Cake Sandwich 11 v**  
tempeh-tofu-wakame cakes, mixed greens, tarter sauce, baguette

**Brie Sandwich 11**  
caramelized onions, wild mushrooms, tomato, arugula, pear chutney, baguette, served warm

**Egg Sandwich 11 vo**  
eggs, housemade vegan sausage, avocado, tomato, veganaise, pepper jack cheese, greens, croissant

**Falafel Sandwich 10 v**  
pea patty, cucumber, tomato, tahini schmear, brioche bun

## entrees

**Huevos Rancheros 10.5 gf, vo**  
eggs or organic tofu, corn tortillas, fontina cheese, Mexican rice, black beans, green chili, pico de gallo, guacamole

**Grilled Flatbread 11 vo**  
baba ganoush, roasted beets, dukkah, cucumber ribbons, feta

**Jamaican Jerk Tempeh 14 v, gf**  
forbidden black rice, coconut plantain sauce, sautéed greens, fruit salsa

**Spaghetti Squash Pad Thai 14 v, gf**  
red bell pepper, carrots, snap peas, mushrooms, tempeh, spicy peanut sauce, lime, roasted peanuts



*...many of our non vegan items can be made vegan - just ask!*

*all of our ingredients may not be listed on the menu; please be specific with your server regarding any dietary restrictions.  
an 18% gratuity may be added to parties of 6 or more; split plate fee \$3*