



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

Smoked Sundried Tomato Pate 9 v, gf
pickled vegetables, seasonal fruit chutney, chia seed crackers, balsamic reduction

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

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

Sweet Potato Gnocchi 7.5
collard green pecan pesto, cayenne-bourbon dust, french beans, sugar snap peas, fava beans

Soup — Cup 4 | Bowl 6

salads

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

Raw Kale Salad 12 / 9 v, gf
walnuts, apples, medjool 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

Mediterranean Chop Salad 13 / 10 vo, gf
watercress, farm greens, quinoa, english cucumber, fava beans, cherry tomatoes, pickled red onions, smoked almonds, feta, greek olives, grilled lemon oregano vinaigrette

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

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

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

Falafel Sandwich 10
pea patty, cucumber, tomato, carrot baba ganoush, farm greens, pita

entrees

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

Grilled Flatbread 11.5 vo
beet hummus, pickled carrots, fava beans, dukkah, feta, farm greens

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

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

Brie Purse 11.5
caramelized onions, rhubarb chutney, roasted oyster mushrooms, balsamic reduction, brie, phyllo, demi walnut salad

...many of our non vegan items can be made vegan -
just ask! vegan - v gluten free - gf vegan option - vo



**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. 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 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*