



dinner

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

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

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

Samosa Potato Cakes 7 v, gf
madras carrot curry, kohlrabi slaw

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

Grilled Flatbread 10.5 vo
beet hummus, pickled carrots, fava beans,
pistachio dukkah, feta , sprouts

Soup — Cup 4 | Bowl 6

salads

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

Raw Kale Salad 12 / 9 v, gf
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

Mediterranean Chop Salad 13 / 10 vo, gf
watercress, mixed 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

full-service vegetarian and vegan catering available

entrees

3 course prix fixe available for \$28

Zucchini Mushroom Bolognese 15 v, gf
Three Leaf Farm zucchini noodles, heirloom tomatoes, mushrooms, fresh herbs
add fresh buratta \$2

Jackfruit-Carnitas Enchiladas 17 v
sun dried tomato mole, watercress, verde rice,
black bean grilled pineapple salsa, vegan sour cream

Southern-Fried King Trumpet Mushrooms 17.5 v
hoppin’ john salad, orecchiette and “cheese,” house BBQ sauce

Udon Noodles 17 v
szechuan eggplant, bok choy, seared trumpet mushrooms,
crispy tofu and broccoli, umami broth, sesame seeds

Jamaican Jerk Tempeh 16.5 v, gf
forbidden black rice, coconut plantain sauce, sautéed greens, fruit salsa

Spaghetti Squash Peanut Noodles 17 v, gf
red bell pepper, snap peas, mushrooms, tempeh,
spicy peanut sauce, lime, roasted peanuts

Quinoa-Polenta Cuneo 17.5 vo, gf
grilled caponata, pine nuts, sautéed greens , balsamic reduction,
torn basil, pecorino romano

Chinese Vegetable Moo-Shu 15 v
tofu, cabbage, carrots, lily buds, mushrooms, coconut rice,
raw beet salad, hoisin scallions,

...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*

