



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
“blue cheese” dressing, celery, carrots, corn tortillas

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

Sweet Potato Gnocchi 7.5
pecan pesto, beets, winter squash,
fava beans, cayenne-bourbon glaze

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

Soup — Cup 4 | Bowl 6

salads

House 10 / 7 v, gf
micro shoots, sunflower seeds, pickled onion,
mixed greens, sherry vinaigrette

Massaged Kale 12 / 9 v, gf
walnuts, apples, dates, carrots, apple cider vinaigrette

“Sushi” 12 / 9 v, gf
seaweed, brown rice, daikon radish, sesame seeds, avocado,
red bell peppers, carrots, mixed greens, sweet wasabi vinaigrette

Mediterranean Chop 13 / 10 vo, gf
quinoa, greek olives, pickled onions, smoked almonds, feta,
english cucumber, fava beans, cherry tomatoes, mixed greens,
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

Heirloom Tomato Bolognese 15 v
campanelle, mushroom, fresh herbs
add fresh buratta \$3

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

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

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

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

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

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

Chinese Vegetable Moo-Shu 12 v
coconut rice, hoisin, tofu, cabbage, carrot,
mushroom, beet ribbons, scallion

...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*

