



## 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, 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

**Calamari Style Oyster Mushroom 9 v**  
sesame seeds, sweet and spicy dipping sauce

**Sweet Potato Gnocchi 7.5**  
pecan pesto, cayenne-bourbon glaze,  
roasted mushrooms, green peas

**Mediterranean Board 12 vo, gfo**  
beet hummus, marinated olives, onion marmalade,  
pistachio dukkah, pita, blue cheese, micro shoots

**Soup — Cup 4 | Bowl 6**

## salads

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

**Mushroom Stroganoff 15 v**  
campanelli pasta, portobello porcini mushroom sauce, roasted portobellos,  
wilted greens, dill gremolata, capers  
*add pecorino cheese \$2*

**Tagine Vegetables 15 v, gfo**  
red chermoula marinated vegetables, almond fig couscous,  
charred eggplant puree, green harissa, cilantro

**Creole Polenta 16 gf**  
seasoned black eyed peas, vegan sausage,  
trinity vegetables, cheddar crisps

**Udon Noodles 17 v, gfo**  
mushroom and kombu broth, szechuan vegetables,  
oyster mushrooms, crispy tofu, sesame seeds

**Jamaican Jerk Tempeh 17 v, gf**  
coconut plantain sauce, forbidden black rice, sautéed greens, fruit salsa

**BBQ Seitan 16 v, gfo**  
peach bbq sauce, potato salad, three leaf farm fresh vegetables,  
crispy shallots, scallions

**Burmese Corn Curry 17 v, gf**  
shan chickpea tofu, cabbage salad, coconut rice,  
crispy shallots, cilantro, peanuts

**Chinese Vegetable Moo-Shu 15 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*

