



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, 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

Latke 7 v, gf
apple compote, sour cream, scallion

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

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

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

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
dates, apple, carrot, walnuts
apple cider vinaigrette

"Sushi" 12 / 9 v, gf
seaweed, brown rice, daikon radish, sesame seeds, avocado, red bell pepper, carrot, mixed greens, sweet-wasabi vinaigrette

Mediterranean Chop 13 / 10 vo, gf
quinoa, greek olives, pickled onion, 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

sandwiches

*served with your choice of soup, house salad, or fries
substitute vegan cheese on any dish \$1, substitute gluten free bread \$1*

***Mushroom Burger 11 vo**
mushroom-walnut-quinoa patty, pepper jelly, red onion, swiss cheese, mixed greens, brioche
add an egg \$1.5

Rueben 10 vo
choice of seitan or tempeh, housemade sauerkraut, swiss cheese, vegan remoulade, rye

Vegan Crab Cake 11 v
tempeh-tofu-wakame cakes, mixed greens, tarter sauce, brioche

***Egg & Croissant 11 vo**
housemade vegan sausage, pepper jack cheese, avocado, tomato, veganaise, mixed greens

Lentil Falafel 10
beet hummus, tahini, cucumber, tomato, carrot, mixed greens, pita

entrees

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

Grilled Flatbread 11.5 vo
beet hummus, onion marmalade, pistachio dukkah, rose cranberries, pomegranate molasses, micro shoots, feta

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

BBQ Seitan 14 v, gfo
peach bbq sauce, potato salad, three leaf farm seasonal vegetables, crispy shallots, scallions

Middle East Bowl 12 v, gf
quinoa, pistachio dukkah, pumpkin seed, pomegranate molasses, kale, broccoli, pickled radish, rosewater cranberries, orange, tahini garlic dressing

*...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*

