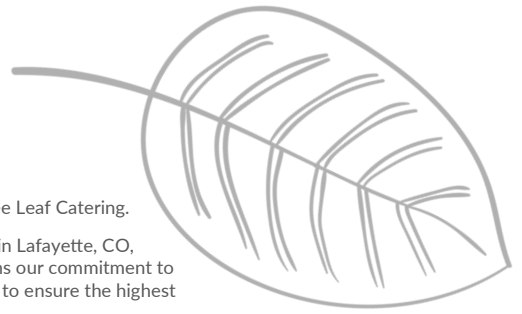


LEAF DINNER



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, 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.

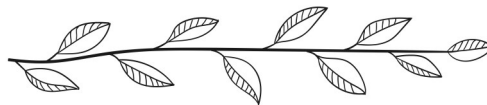
To learn more about our farm, please visit us at www.threeleafarm.com

SMALL PLATES

Buffalo Cauliflower Tacos (v, gf) corn tortillas, "blue cheese," celery, carrot	10
Leaf Plate (v, gfo) toasted vegan naan, babaganoush, sundried tomato hummus, pickles, red pepper chutney	12.5
Cheese Plate (gfo) rotating cheeses, nuts, crostini, dried fig & cherry, orange marmalade	14
Jackfruit Adobada Nachos (v, gf) corn tortillas, grilled vegetable mix, white refried beans, vegan queso & cotija	10
Calamari Style Oyster Mushrooms (v, gf) rice flour battered and fried mushroom, sesame, green onion, sweet & spicy dipping sauce	13

SOUP & SALADS

Greek Salad (vo, gf) lettuce, tomato, cucumber, feta, olive, oregano vinaigrette	10.5/14
Southwest Salad (vo, gf) mixed greens, vegan picadillo, tortilla strips, black bean, roasted corn, avocado, cotija cheese, sweet & spicy pepita, creamy cilantro-lime dressing	11/15
Mandarin Kale Salad (v, gf) asian pear, cherry, carrot, pepitas, vegan apple-honey vinaigrette	10.5/14
Seaweed Salad (v, gf) mixed greens, micro greens, wakame, avocado, brown rice, pickled carrots, miso ginger vinaigrette	10.5/14
Soup cup/bowl, rotating option	4/6



ENTREES

Seared Onigiri (v, gf) jackfruit, spicy seaweed salad, daikon, carrot-miso sauce, mint	18	Orange Cauliflower (v, gf) battered cauliflower, sesame-orange glaze, vegan fried brown rice, pan roasted broccoli	18.5
Thai Green Curry (v, gf) spaghetti squash, sautéed bok choy, tofu, roasted carrot, grilled jicama	18	Bibimbap (vo, gf) grilled tofu, cucumbers, carrots, soybean shoots, kimchi, kale, brown rice, gochujang, fried egg	19
Jamaican Jerk Tempeh (v, gf) coconut plantain sauce, red rice, sautéed greens, fruit salsa	19	Mushroom Burger (vo, gfo) mushroom walnut quinoa patty, pepper jelly, red onion, mixed greens, swiss cheese, vegan brioche bun comes with russet fries, greek salad, soup, or fruit	17
Pad Thai (v, gf) rice noodle, tofu, peanut, mushroom, snap pea, broccoli, cabbage, cucumber, radish, cilantro	18	Curried Samosa Cake (v, gf) sweet potato, pea, masala spice, carrot coulis, beet chutney, almond-arugula salad	19
King Trumpet Risotto (vo, gf) garlic cauliflower risotto, mustard caviar, parmesan, fresh herbs	19		

substitute vegan cheese	1.5
substitute gluten free bread	3

many of our non-vegan items can be made vegan -just ask
vegan=v, gluten free=gf, vegan/gluten free option=vo/gfo

full-service vegetarian and vegan catering available!

*At Leaf, there is a 4% **Kitchen Living Wage Surcharge** added to each guest check to address the growing wage disparity among restaurant employees. This fee goes directly to our hardworking and creative Leaf Kitchen staff. We ask for your support in this new sustainable practice. A 20% gratuity may be added to parties of 6 or more; split plate fee \$3. [†]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.