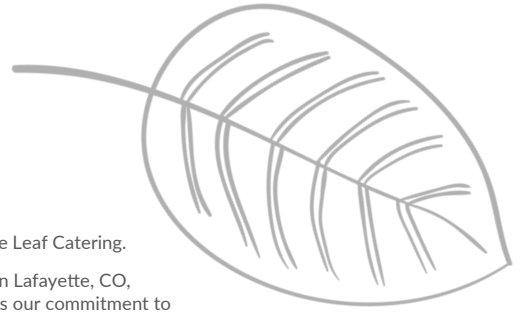


# LEAF BRUNCH



## 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.threeleaffarm.com](http://www.threeleaffarm.com)

## SMALL PLATES

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| Biscuits & Mushroom Gravy (v)                                             | 8.5 |
| house-made biscuits, mushroom gravy, green onion, olive oil               |     |
| Golden Chia Pudding (v, gf)                                               | 8.5 |
| turmeric-ginger-cardamom coconut chia, fresh figs, pistachio, rose petals |     |
| Danish (v)                                                                | 8   |
| rotating option                                                           |     |
| Juniper Chai Coffee Cake (v)                                              | 7   |
| juniper coffee cake, chai icing                                           |     |

## SANDWICHES

comes with russet fries, greek salad, soup, or fruit  
+1.5 for sweet potato fries or mixed fries, +1 for kale salad

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| Fried Avocado BLT (v)                                                                              | 14 |
| vegan bacon, lettuce, tomato, garlic whip, texas toast                                             |    |
| Caprese (gfo)                                                                                      | 14 |
| mozzarella, vegan prosciutto, olive oil aioli, arugula, strawberry, pomegranate molasses, baguette |    |
| Vegan Crab Cake (v)                                                                                | 14 |
| tempeh tofu wakame cake, mixed greens, tartar sauce, vegan brioche bun                             |    |
| Mushroom Burger (vo, gfo)                                                                          | 15 |
| mushroom walnut quinoa patty, pepper jelly, red onion, mixed greens, swiss cheese, vegan brioche   |    |
| Reuben (vo, gfo)                                                                                   | 15 |
| sauerkraut, swiss cheese, vegan remoulade, rye bread                                               |    |

## SIDES & SUBSTITUTIONS

|                                        |     |
|----------------------------------------|-----|
| Single Pancake                         | 4   |
| Vegan Bacon or Vegan Sausage           | 4   |
| Egg                                    | 2.5 |
| Biscuit or Toast                       | 2   |
| gluten-free oat bun or rustic loaf (3) |     |
| Berry Compote                          | 2   |
| Fresh Fruit                            | 5   |
| Avocado                                | 3   |
| Home Fries or French Fries             | 4   |
| sweet potato fries (+1.5)              |     |
| Marinated Tofu                         | 5   |
| Harissa Tofu or Blackened Tofu (+1)    |     |
| Tempeh                                 | 5   |
| Mini Vegan Crab Cake                   | 5   |
| Mini Mushroom Burger Patty             | 5   |
| Sub. Vegan Cheese                      | 1.5 |
| Sub. 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

## SOUP & SALADS

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



## ENTREES

|                                                                                                                        |      |
|------------------------------------------------------------------------------------------------------------------------|------|
| Scramble (vo, gfo)                                                                                                     | 13.5 |
| seasonal vegetables, vegan sausage, biscuit, egg or tofu scramble, cashew cream side fruit, home fries, or house salad |      |
| Huevos Rancheros (vo, gf)                                                                                              | 13.5 |
| spanish rice, black beans, green chili, pico de gallo pepper jack, egg or tofu scramble                                |      |
| Smothered Burrito (vo)                                                                                                 | 14   |
| flour tortilla, black beans, potatoes, green chili, pico de gallo, egg or tofu scramble                                |      |
| Waffle with Vegan Honey Butter (vo)                                                                                    | 11   |
| 2 eggs or tofu scramble (+2.5)<br>vegan bacon or vegan sausage (+2.5)                                                  |      |
| Banana French Toast (v)                                                                                                | 13   |
| banana bread pudding, berry compote                                                                                    |      |
| Harvest Quinoa Bowl (v, gf)                                                                                            | 13.5 |
| seasonal vegetables, sweet potato, double roasted beets, lemon beet infusion                                           |      |
| Brie Crepe                                                                                                             | 12.5 |
| apple, walnut, lemon arugula salad                                                                                     |      |
| Blueberry Pancakes (v, gf)                                                                                             | 12.5 |
| fresh berries                                                                                                          |      |

full-service vegetarian and vegan catering available!

<sup>1</sup>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. <sup>2</sup>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.