

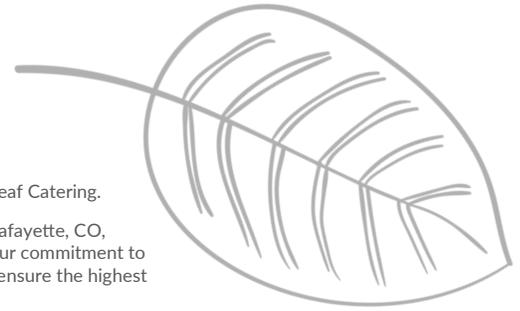
# LEAF LUNCH

## 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, 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](http://www.threeleafarm.com)



## 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, pepita, carrot, 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

## SANDWICHES

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

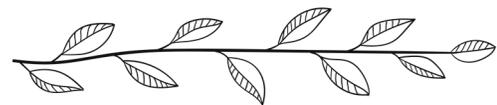
Fried Avocado BLT (v) vegan bacon, lettuce, tomato, garlic whip, texas toast	14
Caprese (gfo) mozzarella, vegan prosciutto, olive oil aioli, arugula, strawberry, pomegranate molasses, baguette	14
Vegan Crab Cake (v) tempeh tofu wakame cake, mixed greens, tartar sauce, vegan brioche bun	14
Mushroom Burger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

## SIDES & SUBSTITUTIONS

Vegan Bacon or Vegan Sausage	4
Egg	2.5
Fresh Fruit	5
Avocado	3
French Fries sweet potato fries (+1.5)	4
Marinated Tofu Harissa Tofu or Blackened Tofu (+1)	5
Tempeh	5
Mini Vegan Crab Cake	5
Mini Mushroom Burger Patty	5
Sub. Vegan Cheese	1.5
Sub. Gluten Free Bread	3

## SMALL PLATES

Buffalo Cauliflower Tacos 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



## ENTREES

Harvest Quinoa Bowl (v, gf) seasonal vegetables, sweet potato, double roasted beets, lemon beet infusion	13.5
Huevos Rancheros (vo, gf) spanish rice, black beans, green chili, pico de gallo pepper jack, egg or tofu scramble	13.5
Pad Thai (v, gf) rice noodle, tofu, peanut, broccoli, snap pea, mushroom, cabbage, cucumber, radish, cilantro	14
Orange Cauliflower (v, gf) battered cauliflower, sesame-orange glaze, vegan fried brown rice, carrots, corn, onion, pan roasted broccoli	14
Bibimbap (vo, gf) grilled tofu, cucumbers, carrots, kimchi, kale, brown rice, gochujang, fried egg	15
Thai Green Curry Fried Rice (v, gf) green curry, ruby red rice, tofu, carrots, onion, bell pepper	14

\*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>†</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.