



The Leaf

BREAKFAST AND LUNCH 7 AM-4 PM

COFFEE & BEVERAGES

ESPRESSO

Single/Double	\$2.75/\$3.25		
Cortado	\$4.50		

	8OZ	12OZ	16OZ
Macchiato	\$5.00	\$5.50	\$6.00

Cappuccino	\$4.50	\$5.00	\$5.50
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Cold Brew	\$3.75	\$4.25	\$4.75
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Americano	\$3.75	\$4.25	\$4.75
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Latte	\$4.50	\$5.00	\$5.50
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Chai Latte	\$5.00	\$5.50	\$6.00
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Mocha	\$5.00	\$5.50	\$6.00
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DRIP COFFEE

	8OZ	12OZ	16OZ
Hot or Iced	\$2.50	\$3.00	\$3.50

ADD-INS

Almond, Soy, Oat Milk	\$0.75
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Whipped Cream	\$0.50
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Syrups: Hazelnut, Vanilla, Mocha, Caramel	\$0.75
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REFRESHERS | \$5

Watermelon Mint

Cucumber Ginger

Orange Basil



BREAKFAST SANDWICHES | \$8

FRENCHIE

fried egg*, gruyère, arugula, garlic aioli, chives, potato roll

RAMSAY

soft scrambled eggs, crème fraîche, smoked gouda, cultured butter, potato roll

CLASSIC

fried egg*, american cheese, applewood bacon, sambal mayo, potato roll

POPEYE

soft scrambled eggs, avocado, garlic aioli, chives, sprouts, potato roll

SOUTHWEST

hot pork chorizo, charred jalapeño aioli, cilantro slaw, fried egg*, jalapeño-cheddar roll

BURGER

smash patty, American cheese, sambal aioli, fried egg*, potato roll

FRIED CHICKEN

crispy chicken, hot honey, white cheddar, sambal aioli, fried egg*, jalapeño cheddar roll

PLATES

PROPER BREAKFAST | \$10

two eggs*, buttered sourdough, bacon, taters

MORNING STEAK FRITES | \$18

grilled flank steak, sunny-side up egg*, French fries, garlic aioli

SIDES

\$5.00 EACH

Tater Tots
House Cut Fries
Seasonal Fruit



**These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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SANDWICHES

served with house-cut fries

BLT (A) | \$12.75

applewood bacon, lettuce, tomato, mayo,
tomato jam, potato roll (add avocado \$2)

HOT ITALIAN | \$17.5

salami, prosciutto, hot coppa, roasted red peppers,
lettuce, provolone, balsamic, oregano, hoagie

PORTOBELLO | \$14.5

balsamic grilled portobello, goat cheese, basil pesto,
arugula, roasted tomato, griddled wheat

BURGER | \$15

two smash patties, gruyère, bacon onion jam, arugula,
garlic aioli, potato roll

JERK CHICKEN SALAD | \$12.5

curry mayo, mango chutney, lettuce,
pickled red onion, potato roll

GRILLED CHICKEN BREAST | \$12

garlic aioli, avocado, sprouts, whole wheat toast

CUBANO | \$16

mojo pork, tavern ham, Swiss cheese, house mustard,
pickles, hoagie

BLACK AND BLUE | \$17.5

grilled flank steak, blue cheese, arugula, garlic aioli,
crispy onions, balsamic reduction, potato roll

RICE BOWLS | \$16

YUM YUM

crispy chicken, boom boom sauce, peanuts, cilantro,
soy-ginger vinaigrette, shredded carrot, scallions,
avocado, jasmine rice

MEDITERRANEAN

beef kofta, saffron rice, tzatziki, spicy feta, hummus,
greek olives, marinated tomato, cucumber and red
onion, grilled pita

SALADS

CAESAR | \$3.5/\$10.5

baby romaine, anchovy herb dressing, croutons,
parmesan

SIMPLE | \$3.5/\$10.5

organic greens, tomato, cucumber, chives,
parmesan, white balsamic

SUMMER | \$4.5/\$12.5

organic greens, strawberries, goat cheese,
candied pecans, white balsamic vinaigrette

CHOPPED | \$4.5/\$12.5

chopped greens, cheddar, corn, bacon, croutons,
chives, buttermilk dressing

SESAME | \$4.5/\$12.5

chopped greens, crispy wontons, bell peppers,
scallions, sesame seed, soy-ginger vinaigrette

PROTEINS:

Grilled Coho Salmon* \$13

Garlic Rosemary Chicken Breast \$6

Fried Chicken Thigh \$6

Grilled Flank Steak* \$14

Blackened Shrimp \$12

SHAREABLES 12PM-7PM

CHAR SIU PORK BAO BUN \$10

five-spice pork belly, quick-pickled cucumber, garlic-
soy glaze, scallions

SAMOSA CROQUETTE \$5

curry-spiced potato filling, peas, cilantro yogurt
chutney, tamarind glaze

BUTTERMILK HERB DEVILED EGGS \$4

ranch herbs, dijon mustard, buttermilk, smoked
paprika, crispy chicken skin

TOMATO PIE \$6

heirloom tomatoes, 36-month aged cheddar, flaky pie
crust, cucumber and onion spring mix salad

CONFIT CHICKEN WINGS \$14

six wings, tossed in your choice of honey chipotle
buffalo, vietnamese chili sauce, or lemon pepper old
bay seasoning, served with ranch and celery

MÉLANGE CROQUANT \$6

oyster crackers, bugles, pretzels, ritz crackers and
cheez-its, tossed in a hot honey-ponzu glaze

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