



Sweet Leaf



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Our Locations

Vienna

262 Maple Avenue
Vienna VA 22180
(703) 281-0111

Courthouse

2200 Wilson Blvd.
Arlington VA 22201
(703) 525-5100

McLean

1359 Chain Bridge Rd.
McLean VA 22101
(703) 893-2323

Ballston (Ashton Heights)

800 N. Glebe Rd.
Arlington VA 22203
(703) 522-5000

DC (Midtown Center)

1152 15th St NW
Washington DC 20005
(202) 758-2540

Ballston (Virginia Square)

650 N Quincy Street
Arlington VA 22203
(703) 527-0807

Reston

1908 Reston Metro Plaza
Reston VA 20190
(703) 467-9100

www.sweetleafcafe.com

(May 2022)



TOAST/BREAKFAST

Elote Toast

cal. 260

avocado, corn, cilantro, pepita seeds, red pepper flakes, lime squeeze, drizzle of chipotle chile on multigrain

Avo Toast

cal. 165

avocado, hard-boiled egg, chia + flax seeds, red pepper flakes, lemon squeeze on multigrain

Mediterranean Toast



cal. 340

avocado, kale-tomato-cucumber tabbouleh, roasted red pepper, feta, cucumber tzatziki, chia + flax seeds, red pepper flakes, lemon squeeze on multigrain

Standard*

cal. 495

cage-free egg, bacon, cheddar, roasted shallots, spicy aioli on brioche

Farmers*

cal. 675

cage-free egg, sausage, cheddar, tomato, roasted shallots, spicy aioli on brioche

Harvest Bowl*



cal. 630

cage-free egg over a bed of organic quinoa and arugula, avocado, local feta, cracked pepper, pesto vinaigrette

Malibu Melt*



cal. 595

cage-free egg, bacon, avocado, provolone on brioche

Sunrise Burrito*



cal. 394

cage-free eggs, avocado, sausage, cotija cheese, pico-de-gallo, spicy cilantro vinaigrette in a flour tortilla

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

CRAFT MARKETPLACE

(BUILD YOUR OWN)



SALAD



GRAIN



SANDWICH

BASE

MESCLUN

KALE

BABY SPINACH

ARUGULA



ROMAINE

QUINOA

RICE



TOPPINGS + DRESSING

4 Veggies



1 Crunch



1 Dressing



PREMIUMS

Steak Medallions
Beef Kabob
Organic Falafel
Thick-Cut Bacon
Cheese
Organic Tofu

\$3.99
\$2.99
\$2.49
\$1.49
\$1.29
\$1.99

Chicken Breast
Cage-Free Egg
Avocado
Turkey Breast
Tri-Color Quinoa
Seasonal Topping

\$2.79
\$1.09
\$1.99
\$2.99
\$1.49
\$0.99

HOUSE-MADE DRESSINGS

Caesar
Avo-Ranch
Chimichurri
Green Tahini

Balsamic Vinaigrette
Garlic Feta Vinaigrette
Spicy Cilantro Vinaigrette
Seasonal Dressing

Jalapeno-Caesar
Plum Vinaigrette
Pesto Vinaigrette
Olive Oil + Vinegar

All dressings are Gluten-Free = Dairy Free

BREAD

BAGUETTE

MULTIGRAIN



SOURDOUGH

LEAF WRAP



PROTEIN + VEGGIES + DRESSING

1 Protein



4 Veggies



1 Dressing



PROTEIN

Turkey Breast
Chicken Breast
Beef Kabob
Thick-Cut Bacon

Organic Falafel
Organic Tofu
Cage-Free Egg
Roasted Veggie Mix

Steak Medallions +\$2 Cheese +\$1.29

DRESSINGS

Herb Aioli
Avo-Ranch
Caesar
Balsamic Vinaigrette
Jalapeno-Caesar
Green Tahini

Oil + Vinegar
Chimichurri
Chipotle
Cucumber Tzatziki
Fresh Lemon/Lime
Pesto

SALADS

Seasonal

Napa Valley Cobb

cal. 435

romaine, kale, grapes, dried cranberries, cucumber, chicken, parmesan, toasted almonds, balsamic vinaigrette



Tofu Tango



cal. 430

kale, romaine, organic tofu, sweet potato, apples, organic quinoa, goat cheese, toasted pepita seeds, mango vinaigrette

Spicy Avocado



cal. 520

romaine, organic mesclun, avocado, roasted corn, black beans, pico-de-gallo, cilantro, cotija cheese, chicken, tortilla chips, spicy cilantro vinaigrette

Pesto Chicken



cal. 565

romaine, organic mesclun, avocado, sun-dried tomato, fresh mozzarella, chicken, parmesan crisp, pesto vinaigrette

Citrus Sesame Chicken



cal. 415

romaine, organic mesclun, roasted carrots, purple cabbage, cucumber, sliced orange, cilantro, chicken, toasted almonds, sesame seeds, plum vinaigrette

Steak Taco



cal. 540

romaine, steak medallions, roasted corn + red pepper, pico-de-gallo, cotija cheese, cilantro, lime squeeze, tortilla chips, jalapeno-caesar

Greek Roots



cal. 600

kale, romaine, organic falafel, roasted vegetables, feta, spicy crunchy lentil, mint, lemon squeeze, garlic feta vinaigrette

Kale Kobb



cal. 550

romaine, kale, avocado, tomato, goat cheese, bacon, chicken, toasted almonds, balsamic vinaigrette

Chicken Caesar*



cal. 575

romaine, kale, tomato, shaved parmesan, chicken, croutons, parmesan crisp, caesar

SANDWICHES

Seasonal

Falafel Tahini

cal. 525

organic falafel, tomato, cucumber, pickled onion, organic arugula, green tahini, lemon squeeze on multigrain



CheeseSteak

cal. 650

steak, provolone cheese, roasted red pepper, shallots, herb aioli on baguette

Chicken Club

cal. 675

chicken, bacon, provolone cheese, tomato, herb aioli on baguette

Steak + Cheddar

cal. 575

steak medallions, cheddar, roasted shallots, organic arugula, chimichurri on baguette

So Cali Club



cal. 595

smoked turkey, avocado, bacon, swiss cheese, hard-boiled egg, tomato, alfalfa sprouts, herb aioli on sourdough

Turkey + Apple

cal. 485

turkey breast, apples, bacon, cheddar, organic arugula, avo-ranch on sourdough

Veggie Stack



cal. 375

avocado, feta, roasted red pepper+squash+zucchini+cauliflower, purple cabbage, pickled onion, cucumber tzatziki on leaf wrap

Koo Koo Roo

cal. 630

chicken, cheddar, avocado, roasted corn, red pepper, organic arugula, chipotle chile on baguette

San Remo



cal. 590

chicken, provolone cheese, avocado, sun-dried tomato, pesto on baguette

Caprese



cal. 549

fresh mozzarella, organic baby spinach, tomato, pesto, balsamic glaze, cracked pepper on baguette

= Keto Diet = Gluten-Free = Vegetarian = Staff Favorite

GRAIN BOWLS

Chimichurri



cal. 695

steak medallions, turmeric rice, avocado, roasted corn, tomato, cilantro, organic baby spinach, lime squeeze, chimichurri

Sabroso

cal. 625



chicken, turmeric rice, avocado, tomato, black beans, cilantro, cotija cheese, organic arugula, spice blend, tortilla chips, lime squeeze, jalapeno-caesar

Kabobi

cal. 555

beef kabob, turmeric rice, feta, mint, tomato, cucumber, pickled red onion, organic mesclun, pita chips, cucumber tzatziki, with spicy harissa

Falafel Tzatziki



cal. 645

organic falafel, turmeric rice, kale-tomato-cucumber-tabbouleh, purple cabbage, feta, mint, organic mesclun, pita chips, cucumber tzatziki, with green tahini



SMOOTHIES

Create Your Own

Choose up to 3 Toppings + Froyo + Milk

Seasonal



Strawberry + Mint

strawberry + cucumber + mint



Berry Blanco

cal. 175

seasonal berry + coconut + granola



The Classic

cal. 275



strawberry + banana



Mango Buzz

cal. 270



mango + strawberry + banana



Very Verde

cal. 250

cucumber + kale + avocado



Sweet Mango

cal. 275

orange + mango + honey



Chocolate Crush

cal. 375

peanut butter + banana + chocolate



Green Cure

cal. 195



strawberry + avocado + kale



Velvet Oreo

cal. 220

oreo + strawberry

*Dairy Free - Oat Milk + Banana - \$1

*Add Plant Based Protein - \$1



KIDS

PB & J



cal. 189

organic peanut butter and fig jelly on sourdough, side of fruit

Avo BLT

cal. 495

bacon, shredded kale, tomato, avo-ranch on multigrain, side of fruit

Grilled Cheese



cal. 290

cheddar cheese melted between sourdough, side of fruit

Quesadilla



cal. 490

flour tortilla with melted cheddar cheese and a side of pico-de-gallo

Fruit Cup



cal. 105

seasonal fruit

SHAKES/ICE CREAM/FROYO

Frozen Yogurt

tart yogurt with three toppings

Ice Cream

one flavor in a cup

Milkshakes

ICE CREAM + SHAKE FLAVORS

• Vanilla • Strawberry • Coffee • Mint Chocolate Chip
• Chocolate • Cookie Dough • Cookies N' Cream