

Sweet Leaf

SPRING SEASONAL



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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

(April 2023)

FALAFEL TAHINI



TOAST/BREAKFAST

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



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



*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 \$3.99

Beef Kabob \$2.99

Organic Falafel \$2.99

Thick-Cut Bacon \$1.59

Cheese \$1.49

Organic Tofu \$2.29

Chicken Breast \$2.99

Cage-Free Egg \$1.49

Avocado \$2.49

Turkey Breast \$2.99

Tri-Color Quinoa \$1.59

Seasonal Topping \$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

Steak Medallions +\$2

Organic Falafel

Organic Tofu

Cage-Free Egg

Roasted Veggie Mix

Cheese +\$1.59

DRESSINGS

Herb Aioli

Avo-Ranch

Caesar

Balsamic Vinaigrette

Jalapeno-Caesar

Green Tahini

Oil + Vinegar

Chimichurri

Chipotle

Cucumber Tzatziki

Fresh Lemon/Lime

Pesto

SALADS

Seasonal

Chicken + Avo Caprese cal. 495

chicken, avocado, tomato, mozzarella, almonds, spinach, romaine, balsamic vinaigrette and pesto

Spicy Avocado cal. 520

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

Tofu Tango cal. 430

kale, romaine, organic tofu, sweet potato, apples, organic quinoa, goat cheese, toasted pepita seeds, mango 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, pita chips, 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, cucumber, tomato, pickled onion, organic arugula, green tahini on organic 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

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

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

Chimichurri cal. 695

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

SMOOTHIES

Create Your Own
Choose up to 3 Toppings + Froyo + Milk

Seasonal

Cherry Blossom cal. 280
cherry + banana + almonds

Berry Blanco cal. 175
seasonal berry + coconut + granola

The Classic cal. 275
strawberry + banana

Mango Buzz cal. 270
mango + strawberry + banana

Chocolate Crush cal. 195
peanut butter + banana + chocolate

Sweet Mango cal. 275
orange + mango + honey

Green Cure cal. 375
strawberry + avocado + kale

Very Verde cal. 250
cucumber + kale + avocado

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