

Welcome To GEORGETOWN

Georgetown Cafe

In Colonial days Leesburg blossomed, being a crossroads of two heavily traveled highways, the Alexandria Turnpike, now Route 7, and the Carolina Trail, now Route 15. Inns and taverns flourished on narrow streets and brick sidewalks serving the weary traveler.

Leesburg revels in its proud history. Its old and honorable buildings, which once welcomed the likes of the Marquis de Lafayette, Presidents Adams and Monroe, a young George Washington and other distinguished guests, stand proud. In the midst of these historic structures stands the Leesburg Colonial Inn, built in the early 1700s.

Country hosterries in early America were simple and proud. They offered the journeyman abundant food and drink to strengthen, and a good night's lodging to refresh their weary aching bodies. The Leesburg Colonial Inn and Georgetown Cafe are based on the traditions and standards of the inns and taverns that have gone before.

The Georgetown Cafe's menu offers tried and true entrees that will entice and embrace your tastebuds, sure to satisfy and strengthen any traveler. Well appointed rooms and suites wait to welcome you with comfortable surroundings and privacy. In colonial times it was well known that the traveler's needs were of the utmost importance. Our innkeeper and courteous staff have been trained to provide the same services that were so appreciated by our forefathers.

The Georgetown Cafe invites you to enjoy a brief respite from the modern hectic pace. Come and relax in the atmosphere of an era gone by, in the heritage of the Leesburg Colonial Inn.

Colonial Appetizers

Gulf Shrimp Cocktail 8.95

Succulent pink, chilled shrimp dancing in a cocktail sauce.

Baked Brie 10.95

Imported Brie with a honey glaze served with fresh seasonal fruits and toast points.

Stuffed Mushrooms 7.95

Stuffed with roasted peppers, garlic, scallions with fine bread crumbs, parmesan cheese and crushed walnuts.

Fried Calamari 8.95

With a marinara sauce and garlic bread.

Soups

Loudoun County
Baked Onion Soup 4.95

As far back as 1795 Loudoun County was famous for its onion soup laced liberally with Spanish Sherry.

Manhattan Clam
Chowder 4.75

Tender Bay Clams with tomatoes, fresh herbs, bacon, fresh firm onions, carrots and diced potatoes.

Chef's Choice 4.75

At various times, depending on the season and our chef, we offer Lobster Bisque, a Scottish Broth, Bean Soup, Lentil Soup, and Chestnut Soup.

17th Century Peanut Soup 4.25

Virginia's own peanut soup, very distinctive in colonial days and one of our most requested recipes.

Salads

The Blockhouse 9.95

"Send the boy to the blockhouse to get what we need for lunch," was a colonial plantation phrase. Our Blockhouse offers you a variety of cold meats, cheeses, and potato salad on a bed of shredded lettuce, garnished with tomato wedges, boiled eggs, black olives, and topped with Bermuda onion and pimiento. Served with homemade vinaigrette dressing.

The Classic
Renaissance 10.95

A Greek salad with a special blend of fresh spinach, Romaine, and iceberg lettuce. Complemented by Bermuda onion, feta cheese, chick peas, boiled eggs, cucumber, anchovies, and topped with our own Greek dressing.

Harbor Salad

"Christina" 8.95

A flowered ripe tomato stuffed with tuna salad. Served with potato salad, cucumber, ripe olives, and lemon wedges.

Caesar Salad 7.95

Crispy Romaine with a classic Caesar dressing.

Chicken Breast 9.95

Shrimp 12.95

Scallops 11.95

Small Tossed
Garden Salad 3.75

French Fries 2.95

French Fries w/Cheese 3.95

A delicious collection of Sandwiches

Ben Franklin's Pleasure 8.95

Chicken of the sea (tuna salad) is heaped high and covered with provolone cheese and served hot on a fresh baked croissant with lettuce and tomato, pickle and fried potatoes.

The Hot Canadian 9.95

Samuel Sewall, a Canadian trader, was impressed by cooked Virginia chicken and thought he could improve it by adding his own Canadian bacon. We have taken his idea one step further. We added melted Swiss cheese and serve it hot on a croissant with lettuce and tomato. Accompanied by pickle and fried potatoes.

The Thoroughfare Gap Express 8.95

The lunch stop had to be quick and satisfying so that a coach could make it to the Gap before dark, so Zachary Tebbs, a local innkeeper, created this sandwich to accommodate. Fresh chopped beef sauteed with onions, green pepper, tomato and imported spices. Served on a croissant, topped with melted cheddar cheese. Served with fried potatoes.

The Hessian Ruben 9.95

Hessian prisoners kept in a local building gave this recipe to Mary Becker, a local woman, in appreciation of her kindness to them. Take sliced corned beef, sauerkraut, Russian dressing and Swiss cheese. Pile together on pumpernickel bread and grill. We added our home fried onion rings and a dill pickle.

The Ambassador 8.95

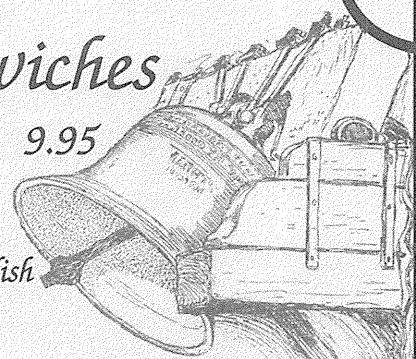
Our traditional French Dip with sliced roast beef served hot with our special horseradish sauce. Accompanied by fried potatoes.

The Blue Ridge 10.95

Piled high with baked Virginia ham, topped with Brie cheese on fresh bread and served with lettuce, tomato, pickles and fried potatoes.

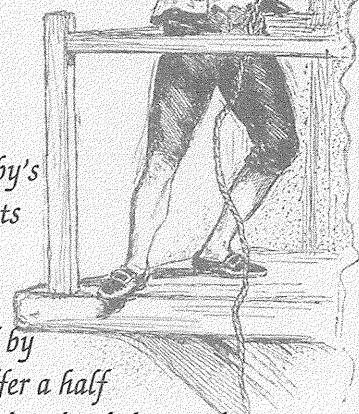
English Pub 9.95

In the English tradition we offer a lightly battered, English style, fish and chips.



Captain's Pleasure 8.95

Captain Erik Styveson out of Norfolk, used his ship's three level design as a basis for his now famous triple decker sandwich. We use his blueprint to build ours using layers of turkey breast, crisp bacon, lettuce and tomato. Served with French fries and a pickle.



The Ranger's Basket 7.95

During the Civil War residents would aid Mosby's Rangers by leaving baskets laden with fresh meats, breads and vegetables in stables known to be used by the soldiers. Today we offer a half pound of fresh ground sirloin broiled, served on a kaiser roll, and topped with bacon and cheese. Served with lettuce, tomato and fried potatoes.

The Signer's Sandwich 9.95

Oliver Wolcott, a signer of the Declaration of Independence, proposed this compromise between the dinner meal and a lunch snack. Sliced turkey breast, ham, Swiss cheese and tomato piled high and served open faced on rye bread. Accompanied by potato salad and a pickle.

Steak and Cheese Wrap 8.95

Chicken and Cheese Wrap 7.95

Sliced tender steak or chicken breast wrapped with peppers, onions, cheese, lettuce and tomatoes. Served with fried potatoes and a pickle.

Entrees

*Served with salad & homemade bread.

Chicken Marsala

Gettysburg 15.95

The sight of gaily uniformed French troops heartened the weary Americans in 1772, and their Chicken Marsala was one of the gifts the French bestowed on Colonial America. We take tender breast of chicken and sauté this with olive oil, shallots, garlic, fresh chopped parsley, mushrooms, and Marsala wine. Served with buttered noodles.

Eggplant Parmigiana 14.95

Chicken Parmigiana 16.95

Lightly battered in seasoned flour, topped with fresh Mozzarella, tomatoes and herbs, then baked. Served with a side of pasta.

Lasagna 14.95

A Mediterranean standard served with old world Italian flavors.

Shrimp Louisiana 17.95

It was said that the Spanish and French controlled the mouth of the Mississippi so their cooks would have an endless supply of shrimp for this dish. It consists of tender shrimp cooked in olive oil, fresh garlic, shallots, white wine, a touch of lemon, onions, green peppers, tomatoes, mushrooms, and hot spices. We serve it over Saffron rice.

Seafood Harvest of the Day 15.95

Because it is hard to control the mood of our chef. . . the type of fish our fishermen will bring in. . . and the seasons of the year. . . we invite you to ask your server about the catch of the day.

Please ask your server about our special Beer, Wine, Coffee Drinks and Mixed Beverages.



Children's Menu

*Juicy Burger with Fried Potatoes

*Grilled American Cheese with Fries

*Spaghetti and Meat Sauce

*Chicken Fingers with Fries

4.95 For children under 10 only.

The Final Course

The Georgetown Café & Bakery

In Colonial days the innkeeper would always urge the children to eat sparingly of the main course, so as to leave a little room for the "hereafter". Today, as in early America our desserts can be described as "heavenly".

Please be aware that consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our Family

The Leesburg Colonial Inn,

Ten elegant rooms and honeymoon suites for lodging.

The Georgetown Café, The Green Tree Restaurant, Balls Bluff Tavern, Bella Luna Italian Restaurant, and

The King's Court Tavern are all part of one family.

Copy of material and recipes in this menu are reserved.

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Fabian Saeidi, & Family

Darius, Cameron, Cyrus, and Marshall
Innkeepers and Hosts