

## SALADS

### Mixed Green Salad ~ \$10.95

Mixed greens topped with crumbled gorgonzola, walnuts, dried cranberries, sliced red onion and tossed with blueberry balsamic dressing.

### Caesar Salad ~ \$9.95

Romaine lettuce, parmesan reggiano, toasted panko bread crumbs and house made Caesar dressing.  
Add chicken ~ \$6.00 Add shrimp ~ \$8.00

## ENDZONE

(Homemade Desserts)

### Bread Pudding ~ 8.95

From an old-fashioned recipe.

### Fried Oreos ~ 7.95

Delicious!!!

### Dessert of the Day ~ 9.95

A fresh baked sweet surprise.

## SOUPS

### Homestyle Chili ~ \$8.95

A delicious blend of spices, vegetables, beans, and meats come together for a great bowl.

### Soup of the Day ~ \$9.95

Please ask your server for today's offering.

## ROOKIES

(For kids 12 and under)

Served with French Fries.

### Grilled Cheese ~ 8.95

American cheese between homemade bread and grilled to a golden brown.

### Kids Chicken Tenders ~ 9.95

Served with a honey mustard dipping sauce.

### Kids Cheeseburger ~ 9.95

Served with your favorite toppings.

### Kids Pasta ~ 8.95

Served with Butter and Parmesan Cheese.



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The Georgetown Cafe

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## MENU

We are proud to part of the family of restaurants that have served  
our customers for over 50 years.

15 South King Street • Leesburg, Virginia

703-777-7246 • 703-777-7000

[www.greentreetavern.com](http://www.greentreetavern.com)

## FIRST ROUND PICKS

### Avo Toast ~ \$10.95

Open faced thick slice multi-grain bread, arugula red onion garnish, heirloom tomato, avocado, hemp hearts, topped with balsamic glaze.

### Cauliflower Wings ~ \$13.95

Battered and fried cauliflower florets tossed in hot honey garlic sauce served on a bed of arugula and red onion salad. Topped with crumbled gorgonzola.

### Hot Honey Wings ~ \$14.95

6 jumbo wings tossed in hot honey garlic sauce served with crumbled gorgonzola and chives.

### Alternate Wing Sauces:

Wet Sauce ~ Buffalo or BBQ  
Dry Rub ~ Old Bay or Lemon Pepper

### Fried Pickles and Jalapenos ~ \$10.95

Served with chipotle ranch

### \*Ahi Tuna Tar Tar ~ \$17.95

Ahi tuna tossed with a sweet soy sauce, mango, and avocado. Served with fried eggroll crisps and wasabi aioli.

### Tempura Shrimp ~ \$15.95

Panko breaded shrimp served on an Asian style red cabbage carrot slaw, mango salsa, and a sweet chili sauce.

### Chicken Tenders ~ \$15.95

Battered and fried juicy chicken tenders served with fries and choice of sauce  
BBQ, honey mustard, or ranch.

### Jalapeno Poppers ~ \$13.95

Halved jalapenos filled with cream cheese, shredded cheddar, and bacon. Served on a bed of arugula red onion slaw and topped with avo crema.

### Braised Beef

### Nachos ~ \$14.95

Slow roasted braised beef, served over homemade tortilla chips, topped with shredded cheddar, pickled onions and jalapenos with a dollop of sour cream, black lava salt and cilantro

### Philly Cheese Steak

### Eggrolls ~ \$14.95

Thinly sliced ribeye mixed with caramelized onions, mozzarella and provolone cheese. Rolled up in an egg roll wrapper and fried to perfection. Topped with parmesan cheese and served with chipotle ranch.

### Chicken Quesadilla ~ \$13.95

### Cheese Quesadilla ~ 10.95

12" flour tortilla filled with grilled chicken, shredded monterey jack, and cheddar cheese. Served with sour cream and pico de gallo.

### Bavarian Pretzel Bites

### with Jalapeno Beer Cheese

~ \$13.95 ~

### French Fries ~ \$7.95

### Sweet Potato Fries ~ \$8.95

Add cheese ~ \$2.00    Add bacon ~ \$3.00

## SEASONED VETERANS

Sandwiches served with black pepper fries.

### \*Treehouse Burger ~ \$15.95

8 oz. burger, aged cheddar cheese, caramelized onions, pickles, shaved iceberg lettuce, and heirloom tomato on brioche bun.

### \*Blue Burger ~ \$17.95

8 oz. burger, gorgonzola, bacon onion jam, arugula red onion garnish, pickles, and garlic aioli. Served on brioche bun.

### Grilled Portobello ~ \$14.95

Marinated portobello, goat cheese, caramelized onions, garlic aioli, and arugula red onion. Served on brioche bun.

### Italian Beef ~ \$15.95

Slow roasted beef with peppercini. Served on ciabatta bread with provolone and au jus.

### Buttermilk Fried

### Chicken Sandwich ~ \$14.95

Battered and fried chicken with hot honey garlic sauce, arugula red onion garnish, and dill pickles.

### \*Steak Sandwich ~ \$16.95

Sliced NY strip steak, arugula red onion slaw, pickled onions, provolone and mozzarella cheese. Served on toasted ciabatta bread.

### \*Ahi Tuna Sandwich - \$18.95

Seared and sesame crusted ahi tuna served on a brioche bun with wasabi aioli a red cabbage carrot, cilantro Asian slaw.

## HOME PLATES

### Chicken Carbonara ~ \$18.95

Chicken breast sauteed with peas, mushrooms, shallots, garlic, and bacon in a parmesan wine cream sauce. Served with rigatoni pasta.

### Chicken Adobo

### Bowl ~ \$18.95

Sauteed chicken in adobo lime butter. Served with rice, avocado, cilantro, and topped with black lava salt.

### \*Sauteed Salmon ~ \$26.95

Served over a bed of sauteed quinoa, cherry tomatoes, and arugula with a whole grain honey mustard.

### Steak Frites ~ \$29.95

12 oz. strip steak grilled to perfection with compound butter, served with black pepper fries, and garlic aioli.

### Garlic Adobo

### Lime Shrimp ~ \$24.95

Sauteed shrimp in a white wine adobo sauce, lime, butter, adobo peppers, served with cilantro rice.

### German Bratwurst ~ \$16.95

Grilled and broiled bratwurst served with an arugula red onion slaw, whole grain mustard, and toast points.