

HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

STARTERS

EASTERN VIRGINIA BRUNSWICK STEW * / 10

Butterbeans, Corn, Tomatoes,
Chicken & Joyce Farm Rabbit

CHESAPEAKE OYSTER STEW / 12

Duck Ham, House Crackers

TOGARASHI CHICKEN LOLLIPOPS * / 14

Bleu Cheese Dipping Sauce

DUCK FAT FRIED POUTINE * / 12

Black Pepper Gravy, Shredded Cheddar Cheese,
Fried Pungo Farm Egg

DUCK FAT FRIES * / 6

Garlic Aioli and Parmesan

VIRGINIA SMOKE AND CURE * / 18

Olli's Sausages and Cured Meats,
Pimento Cheese Crock, Crusty Bread,
Cured Olives, Ale Mustard

SUMMER SHRIMP ROLL * / 14

Rice Paper, Vermicelli Noodles, Local Microgreens,
Lime Dipping Sauce

HONEY STUNG FRIED BRUSSELS SPROUTS * / 7

Hazelnut Mayo, Parmesan Cheese

JUMBO FANTAIL CAROLINA SHRIMP

6 SHRIMP FOR 22 / 12 SHRIMP FOR 37

Fried, AVA Seafood Sauce

FRIED SALT & VINEGAR VIRGINIA OYSTERS / 14

White Cheddar Cheese Curds, Caper Remoulade

SALADS

WEDGE ALL THE WAY * / 9

Iceberg Lettuce, Spiced Pecans, Pickled Pear Tomatoes,
Brown Sugar & Black Pepper Bacon,
Lumpy Bleu Cheese Dressing

DUCK BACON AND EZ FARM EGG * / 10

Poached Egg,* Arugula, Baby Spinach,
Duck Bacon, Sherry Dijon Dressing

WARM GOAT CHEESE SALAD * / 15

Curley Endive, Arugula, Pickled Tomatoes,
Toasted Pumpkin Seeds, Cranberry Vinaigrette,
Fried Grain Crusted Goat Cheese

SEARED TUNA SALAD * / 18

Field Greens, Pickled Cucumber, Roasted Peanuts,
Ginger Soy Vinaigrette

HANDHELD

- Served with a choice of Duck Fat French Fries
or Malt Vinegar Coleslaw -

THE CAVALIER BURGER * / 17

Angus Beef, Cambazola Cheese,
Brown Sugar & Pepper Bacon,
Caramelized Onions, Ciabatta Roll

WILD BOAR PATTY MELT * / 15

Marble Rye Bread, Gruyere Cheese, Wild Boar Patty,
Caramelized Onions, Ale Mustard,
Tarnished Truth Steak Sauce

CLASSIC REUBEN * / 13

Thinly Sliced Corned Beef, Sauerkraut,
Gruyere Cheese, Russian Dressing, Marble Rye

MAIN PLATES

DAILY CATCH * / 30

Bronzed Daily Catch, Tarragon Herb Butter,
Parmesan Potato, Corn Salsa

FISH-N-CHIPS / 17

Malt Vinegar Coleslaw, Duck Fat Fries,
Tartar Sauce

JUMBO FANTAIL FRIED SHRIMP DINNER / 37

(8) Fried Shrimp, Duck Fat Fries,
Malt Vinegar Coleslaw, AVA Seafood Sauce

KENTUCKY MULE LACQUERED DUCK LEG * / 23

Flash Fried Brussel Sprouts, Burnt Cavalier Honey
Mustard, Crisp Fingerling Potato

LOBSTER & CHORIZO MAC & CHEESE / 37

Poached Maine Lobster, Chorizo, Goat Cheese &
Aged White Cheddar

ROASTED CORNISH GAME HEN * / 18

Herb Brined Cornish Game Hen, Savory Corn Bread
Pudding, Sautéed Local Mustard Greens

FRIED EASTERN SHORE QUAIL / 24

Whipped Wades Mill Grits, Glazed Carrots,
Cavalier Burnt Honey Mustard

APRICOT GLAZED BACON WRAPPED

PORK TENDERLOIN * / 26

Whipped Potato, Grilled Carrots, Local Micro Greens

8 OZ. STONE SEARED FILET MIGNON * / 39

Whipped Potatoes, Seasonal Farm Veggies,
Tarnished Truth Steak Sauce, Red Wine Demi,
Peppercorn Sauce

GARDEN VEGGIE SAUTÉ * / 15

Honey Glazed Carrots, Brussel Sprouts,
Sautéed Mustard Greens & Farro, Creamed Corn Sauce

DUCK RAMEN / 19

Smoked Duck Breast, Ramen Noodles,
Seasonal Farm Veggies, Soft Boiled Egg



*\$2 split plate charge for all entrees

**Consuming raw or undercooked meat, eggs, poultry or seafood
increases your risk of contracting a foodborne illness.

*- This item can be made Gluten Free upon request.