

HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

STARTERS

EASTERN VIRGINIA BRUNSWICK STEW GF / 10

Butterbeans, Corn, Tomatoes,
Chicken & Joyce Farm Rabbit

CHESAPEAKE OYSTER STEW / 12

Duck Ham, House Crackers

BOURBON & SORGHUM GLAZED CHICKEN LOLLIPOPS GF / 14

Cambazola Dipping Sauce

DUCK FAT FRIED POUTINE GF / 12

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

DUCK FAT FRIES GF / 6

Garlic Aioli and Parmesan

VIRGINIA SMOKE AND CURE GF / 18

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

SUMMER SHRIMP ROLL GF / 14

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

HONEY STUNG FRIED BRUSSELS SPROUTS GF / 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 GF / 9

Iceberg Lettuce, Spiced Pecans, Pear Tomatoes,
Applewood Bacon, Lumpy Bleu Cheese Dressing

SEARED TUNA SALAD GF / 18

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

WARM GOAT CHEESE SALAD GF / 15

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

DUCK BACON AND EZ FARM EGG GF / 10

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

HANDHELD

- Duck Fat French Fries or Malt Vinegar Coleslaw -

THE CAVALIER BURGER GF / 17

Wagyu Beef, Cambazola Cheese, Honey Pepper Bacon,
Caramelized Onions, Brioche Roll

WILD BOAR PATTY MELT GF / 15

Marble Rye Bread, Gruyere Cheese, Wild Boar Patty,
Caramelized Onions, Ale Mustard,
Old Cavalier Steak Sauce

CLASSIC REUBEN GF / 13

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

MAIN PLATES

DAILY CATCH GF / 30

Bronzed Daily Catch, Tarragon Herb Butter,
Parmesan Potato

FISH-N-CHIPS / 17

Malt Vinegar Coleslaw, Hand Cut Sea Salt
French Fries, Tartare Sauce

JUMBO FANTAIL FRIED SHRIMP DINNER / 37

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

KENTUCKY MULE LACQUERED DUCK LEG GF / 23

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

LOBSTER MAC & CHEESE / 37

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

ROASTED CORNISH GAME HEN GF / 18

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

FRIED EASTERN SHORE QUAIL GF / 24

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

APRICOT GLAZED BACON WRAPPED PORK TENDERLOIN GF / 26

Whipped Potato, Grilled Carrots, Watercress

8 OZ. STONE SEARED FILET MIGNON GF / 39

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

GARDEN VEGGIE SAUTÉ GF / 15

Sorghum Glazed Carrots, Sautéed Kale,
Brussel Sprout & Farro, Creamed Corn Sauce

DUCK RAMEN / 19

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.

GF- Gluten Free