
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 Bacon, 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 Parmesan Fries, House-made Aioli

VIRGINIA SMOKE AND CURE / MARKET PRICE

Assorted Ollies Meats, Selection of Cheeses, Fruit
Compote, Crusty Bread

HONEY STUNG FRIED BRUSSELS SPROUTS / 7

Hazelnut Mayo, Parmesan Cheese

JUMBO FANTAIL CAROLINA SHRIMP *

6 SHRIMP FOR 22 / 12 SHRIMP FOR 37

Fried Carolina Shrimp, AVA Vodka Seafood Sauce

FRIED SALT & VINEGAR VIRGINIA OYSTERS * / 14

Crispy Oysters, White Cheddar Cheese Curds,
Caper Remoulade, Finished with Malt Vinegar Salt

REUBEN SPRING ROLLS / 14

House Made Corn Beef, Sauerkraut, Aged White Cheddar,
Served With Russian Sauce

SALADS

WEDGE ALL THE WAY / 9

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

WARM GOAT CHEESE SALAD / 15

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

ROASTED BEET SALAD / 10

Spinach, Arugula, House Made Ricotta,
Lemon Vinaigrette

HANDHELD

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

THE CAVALIER BURGER * / 17

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

THE HUNT ROOM BURGER * / 22

Bison, Elk, Beef, Boar Burger Blend, Brown Sugar &
Pepper Bacon, Deep Fried House-made Pimento Cheese,
House-made Aioli, Brioche Bun

CLASSIC REUBEN * / 15

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

MAIN PLATES

DAILY CATCH * / 30

Bronzed Daily Catch, Crispy Fingerling Potatoes,
Corn Salsa

FISH-N-CHIPS * / 17

Atlantic Cod, Malt Vinegar Coleslaw, Duck Fat Fries,
Tartar Sauce

JUMBO FANTAIL FRIED CAROLINA

SHRIMP DINNER * / 37

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

KENTUCKY MULE LACQUERED DUCK LEG * / 23

Duck Confit, Flash Fried Brussel Sprouts, Burnt
Cavalier Honey Mustard, Crispy Fingerling Potatoes

LOBSTER MAC & CHEESE * / 37

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

CITRUS BRINED CORNISH GAME HEN * / 22

Citrus Brined Cornish Game Hen, Whipped
Purple Potatoes, Local Farm Veggies

THE NAKED QUAIL * / 28

Marinated Quail, Barley & Corn Risotto, Grilled
Carrots, Hot Honey Drizzle, Pea Tendrils

BONE-IN CHESHIRE PORK CHOP * / 29

Whipped Purple Potatoes, Bourbon Maple Syrup Glazed
Carrots, Apricot Sauce Glaze, Everlings Micro Greens

STONE SEARED FILET MIGNON * / 39

Crispy Fingerling Potatoes, Seasonal Farm Veggies,
Tarnished Truth Bourbon Steak Sauce, Smoked Garlic
Herb Butter, Roasted Mushrooms
Served on Hot Volcanic Stone

DUCK RAMEN * / 19

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

COUNTRY FRIED STEAK * / 37

Panko Crusted N.Y. Prime, Whipped Purple Potatoes,
Spiced Rubbed Corn on the Cob, Mushroom Gravy

VEGGIE FRIED RICE * / 15

Barrel Aged Soy, Farm Veggies, Sugared Egg,
Mushroom Pot Stickers, Micro Shiso



" These items are cooked to order, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions."

~\$2 split plate charge for entrées~