

HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

STARTERS

SOUP OF THE DAY*
CUP \$5 / BOWL \$10

EASTERN VIRGINIA BRUNSWICK STEW*
CUP \$5 / BOWL \$10
Butterbeans, Corn, Tomatoes, Chicken
& Joyce Farm Rabbit

SHRIMP CEVICHE * / 15
Citrus Segments, Cajun Popcorn,
Local Microgreens

CRAB CAKE * / MARKET PRICE
Wilted Spinach, Roasted Pepper Aioli

TOGARASHI CHICKEN LOLLIPOPS * / 15
Bleu Cheese Dipping Sauce

DUCK FAT FRIED POUTINE / 13
Black Pepper Gravy, Shredded Cheddar Cheese,
Fried Pungo Farm Egg

DUCK FAT FRIES / 7
Garlic Parmesan Fries, House-made Aioli

VIRGINIA SMOKE AND CURE / MARKET PRICE
Assorted Ollies Meats, Selection of Cheeses,
Dried Fruit, Crusty Bread

HONEY STUNG FRIED BRUSSELS SPROUTS / 8
Hazelnut Mayo, Parmesan Cheese

JUMBO FANTAIL CAROLINA SHRIMP *
6 SHRIMP FOR 23 / 12 SHRIMP FOR 38
Fried Carolina Shrimp, AVA Vodka Seafood Sauce

FRIED SALT & VINEGAR VIRGINIA OYSTERS * / 15
Crispy Oysters, White Cheddar Cheese Curds,
Caper Remoulade, Finished with Malt Vinegar Salt

REUBEN SPRING ROLLS / 15
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

CRAB & AVOCADO SALAD / 18
Seasonal Greens, Cilantro Lime Vinaigrette

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 * / 18
Coastal Cattle Beef, Cambozola Cheese,
Brown Sugar & Pepper Bacon,
Caramelized Onions, Ciabatta Roll

THE HUNT ROOM BURGER * / 23
Coastal Cattle Beef, Brown Sugar &
Pepper Bacon, Deep Fried House-made Pimento Cheese,
House-made Aioli, Tarnished Truth Steak Sauce, Brioche Bun

CLASSIC REUBEN * / 16
Thinly Sliced Corned Beef, Sauerkraut,
Gruyere Cheese, Russian Dressing, Marble Rye

MAIN PLATES

DAILY CATCH * / 31
Bronzed Daily Catch, Crispy Fingerling Potatoes,
Corn Salsa

FISH-N-CHIPS * / 18
Atlantic Cod, Malt Vinegar Coleslaw, Duck Fat Fries,
Tartar Sauce

JUMBO FANTAIL FRIED CAROLINA
SHRIMP DINNER * / 38
(8) Fried Shrimp, Duck Fat Fries,
Malt Vinegar Coleslaw, AVA Vodka Seafood Sauce

KENTUCKY MULE LACQUERED DUCK LEG * / 24
Duck Confit, Flash Fried Brussel Sprouts, Burnt
Cavalier Honey Mustard, Crispy Fingerling Potatoes

LOBSTER MAC & CHEESE * / 38
Gemelli Pasta, Poached Maine Lobster, Chorizo, Goat
Cheese & Aged White Cheddar

CITRUS BRINED CORNISH GAME HEN * / 23
Citrus Brined Cornish Game Hen, Whipped
Purple Potatoes, Local Farm Veggies

THE NAKED QUAIL * / 29
Marinated Quail, Barley & Corn Risotto, Grilled
Carrots, Hot Honey Drizzle, Pea Tendrils

BONE-IN CHESHIRE PORK CHOP * / 30
Whipped Purple Potatoes, Bourbon Maple Syrup Glazed
Carrots, Apricot Sauce Glaze, Everlings Micro Greens

FILET MIGNON * / 41
Crispy Fingerling Potatoes, Seasonal Farm Veggies,
Tarnished Truth Bourbon Steak Sauce, Smoked Garlic
Herb Butter, Roasted Mushrooms

DUCK RAMEN * / 20
Smoked Duck Breast, Ramen Noodles,
Seasonal Farm Veggies, Soft Boiled Egg,
Everlings Micro Greens

CRAB CAKE * / MARKET PRICE
Whipped Purple Potatoes, Seasonal Veggies,
Wilted Spinach, Roasted Pepper Aioli

VEGGIE FRIED RICE * / 16
Barrel Aged Soy, Farm Veggies, Sugared Egg,
Veggie 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 This item can be made gluten free upon request

TEMPERATURE STEAK GUIDE



WELL DONE - 160°+
No Color, very firm and much drier.



MEDIUM WELL - 150°
Mostly brown center, firm texture.



MEDIUM - 145°
Hot pink center, slightly firmer texture.



MEDIUM RARE - 135°
Warm red center, perfect steak texture.



RARE - 125°
Cool to warm red center, soft and tender texture.