

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

REUBEN SPRING ROLLS/ 14

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

DUCK FAT FRIES * / 6

Garlic Aioli and Parmesan

VIRGINIA SMOKE AND CURE * / 18

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

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

ROASTED BEET SALAD* / 10

Spinach, Arugula, House Made Ricotta Cheese,
Lemon 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 * / 15

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

MAIN PLATES

DAILY CATCH * / 30

Bronzed Daily Catch, Parmesan Potato, Corn Salsa

FISH-N-CHIPS / 17

Tempura Battered Atlantic Cod, Malt Vinegar Coleslaw,
Hand Cut Duck Fat French 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

Duck Confit, 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 * / 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, Served on a Hot Volcanic Stone

GARDEN VEGGIE SAUTÉ * / 15

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

DUCK RAMEN / 19

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



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

\$2 Split plate charge for entrees. This item can be made gluten free upon request