

HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

STARTERS

EASTERN VIRGINIA BRUNSWICK STEW / 9

Butter Beans, Corn, Tomatoes,
Joyce Farm Chicken & Rabbit

CHESAPEAKE OYSTER STEW / 11

Duck Ham, House Crackers

HONEY STUNG FRIED BRUSSELS SPROUTS / 7

Hazelnut Mayo

BOURBON & SORGHUM GLAZED

CHICKEN LOLLIPOPS / 14

Cambozola Dipping Sauce

DUCK FAT FRIED POUTINE / 10

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

VIRGINIA SMOKE AND CURE / 14

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

VENISON HAND PIES / 14

Braised Venison & Potatoes, Sweet Garlic Aioli

DUCK FAT FRIES / 6

Garlic Aioli and Parmesan

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, Pear Tomatoes,
Applewood Bacon, Lumpy Blue Cheese Dressing

ROASTED BEET SALAD / 10

Spinach, Arugula, House Made Ricotta Cheese,
Tossed in Lemon Vinaigrette

WARM GOAT CHEESE SALAD / 15

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

DUCK BACON AND EZ FARM EGG / 10

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

HANDHELD

- Duck Fat French Fries or Malt Vinegar Coleslaw -

THE CAVALIER BURGER / 15

Wagyu Beef,* Cambozola Cheese, Honey Pepper
Bacon, Caramelized Onions, Ciabatta Roll

WILD BOAR PATTY MELT / 15

Marble Rye Bread, Gruyere Cheese, Wild Boar Patty,
Caramelized Onions, Ale Mustard, Duck Fat Fries

CLASSIC REUBEN / 11

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

MAIN PLATES

BRONZED ROCKFISH / 30

Warm Tomato & Corn Salsa, Tarragon Herb Butter,
Parmesan Potatoes

FISH-N-CHIPS / 17

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

JUMBO FANTAIL FRIED SHRIMP DINNER (8) / 37

Duck Fries, Malt Vinegar Coleslaw, AVA Seafood Sauce

KENTUCKY MULE LACQUERED DUCK LEG / 23

Flash Fried Brussels Sprouts, Crisp Fingerling Potato

FRIED EASTERN SHORE QUAIL / 24

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

LOBSTER & CHORIZO MAC & CHEESE / 30

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

CORNISH GAME HEN / 18

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

APRICOT GLAZED BACON WRAPPED

PORK TENDERLOIN / 26

Whipped Potato, Grilled Carrots, Watercress

8 OZ. PEPPER CRUSTED FILET / 38

Truffle Mashed Potatoes, Roasted Root Vegetable,
Green Peppercorn Sauce

GARDEN VEGGIE SAUTE / 15

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

WEEKNIGHT PLATES

Mon-Bourbon Braised Short Ribs / 26

Wed-Blue Cheese Meatloaf / 24

Tue-Chicken Enchiladas / 18

Thu-Sam's Duck Ramen / 19



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