

HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

STARTERS

SOUP OF THE DAY / CUP 5 / BOWL 10

CHESAPEAKE OYSTER STEW
CUP 6 / BOWL 11

EASTERN VIRGINIA BRUNSWICK STEW
CUP 6 / BOWL 11

Butterbeans, Corn, Tomato, Duck

OYSTERS ROCKEFELLER / (6) 16 / (12) 29
Half Shell Oysters Stuffed with a Creamy Spinach
and Applewood Smoked Bacon

CRAB CAKE * / 16

Crab Cake, Arugula, Roasted Red Pepper Aioli

SMOKED CHICKEN LOLLIPOPS * / 17

Smoky Dry Rub,
Tarnished Truth Bourbon Chipotle BBQ Sauce

TRUFFLE FRIED POUTINE / 13

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

TRUFFLE PARMESAN FRIES * / 9

Truffle Parmesan Fries, Fine Herbs,
Garlic Citrus Aioli

VIRGINIA SMOKE & CURE / MARKET PRICE

Assorted Artisan Cheeses and Cured Meats,
Riviera Olives, Cornichons, Toasted Bread

HONEY STUNG BRUSSELS SPROUTS * / 9

Hazelnut Mayo, Parmesan Cheese

JUMBO FANTAIL CAROLINA SHRIMP *
6 SHRIMP FOR 24 / 12 SHRIMP FOR 40

Fried Carolina Shrimp, AVA Vodka Seafood Sauce

CRISPY FRIED VIRGINIA OYSTERS * / 16

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

REUBEN SPRING ROLLS / 17

House Made Corned Beef, Sauerkraut,
Aged White Cheddar, Served With Russian Dressing

SALADS

WEDGE ALL THE WAY / 12

Iceberg Lettuce, Rye Croutons, Heirloom Tomatoes,
Candied Bacon, Smoked Blue Cheese Dressing

THE HOUSE / 12

Field Greens, Rye Croutons, Cucumber, Carrots,
Heirloom Tomatoes, Shaved Parmesan,
White Balsamic and Mustard Vinaigrette

PICKLED BEET SALAD / 13

Spinach, Arugula, Crumbled Goat Cheese,
Toasted Almonds, Lemon Thyme Vinaigrette

HANDHELD

- Served with a choice of Truffle Parmesan Fries
or Black & Blue Slaw -

BRAISED SHORT RIB FRENCH DIP / 25

Twelve Hour Braised Short Rib, Horseradish Cream,
Caramelized Onion, Gruyere, with Hot Au Jus

THE HUNT ROOM BURGER * / 24

Coastal Cattle Beef, Brown Sugar and Pepper Bacon,
Homemade Pimento Cheese, Tarnished Truth Steak Sauce,
Everything Brioche Bun

CLASSIC REUBEN * / 18

House Made Corned Beef, Sauerkraut, Gruyere Cheese,
Russian Dressing, Marble Rye

MAIN PLATES

DAILY CATCH * / MARKET PRICE

Bronzed or Grilled, Yellow Rice Pilaf, Seasonal Salsa

BEER BATTERED FISH-N-CHIPS * / 24

Atlantic Cod, Black & Blue Slaw, Truffle Parmesan Fries,
House Tartar Sauce

JUMBO FANTAIL FRIED SHRIMP DINNER * / 38

(8) Fried Shrimp, Truffle Parmesan Fries,
Black & Blue Slaw, AVA Vodka Seafood Sauce

LOBSTER MAC & CHEESE * / 38

Cavatappi Pasta, Poached Maine Lobster, Tomato,
Peas, Fine Herbs, Aged White Cheddar

CITRUS BRINED CORNISH GAME HEN * / 26

Citrus Brined Cornish Game Hen, Roasted Red Bliss
Potatoes, Honey Stung Brussels, Mushroom Demi-Glace

PAN ROASTED VENISON LOIN * / 44

Pan Roasted Venison Loin, Garlic and
Herb Whipped Potatoes, Roasted Broccolini,
Green Peppercorn Demi-Glace

THE NAKED QUAIL * / 30

Marinated Grilled Quail, Cornbread Dressing,
Honey Roasted Carrots, Citrus BBQ Sauce

GRILLED PORK RIBEYE * / 29

Boneless Pork Ribeye, Roasted Red Bliss Potatoes,
Grilled Asparagus, Bourbon Maple Gastrique

FILET MIGNON * / 46

Garlic and Herb Whipped Potatoes, Roasted Broccolini,
Tarnished Truth Steak Sauce, Sautéed Mushrooms

ROAST DUCK * / 38

Half Roast Duck, Sweet Potato Puree,
Wilted Beet Greens, "Old Fashion" Demi-Glace

CRAB CAKE * / (1) 20 / (2) 37

Yellow Rice Pilaf, Grilled Asparagus,
Roasted Red Pepper Aioli

WILD MUSHROOM RISOTTO * / 20

Arborio Rice, Wild Mushrooms, Peas, Parmesan
Cheese, Creamy Garlic & Herb Sauce

