HUNT ROOM

EST'D 1927

SOCIAL CLUB • TAVERN

STARTERS

SOUP OF THE DAY / CUP 7 / BOWL 12

CHESAPEAKE OYSTER STEW
CUP 8 / BOWL 13

EASTERN VIRGINIA BRUNSWICK STEW
CUP 7 / BOWL 12
Butterbeans, Corn, Tomato, Duck

OYSTERS ROCKEFELLER / (6) 20 / (12) 31
Half Shell Oysters Stuffed with a Creamy Spinach and Applewood Smoked Bacon

CRAB CAKE * / 18
Crab Cake, Arugula, Roasted Red Pepper Aioli

SMOKED CHICKEN LOLLIPOPS * / 18
Smoky Dry Rub,
Tarnished Truth Bourbon Chipotle BBQ Sauce

TRUFFLE FRIED POUTINE / 14
Black Pepper Gravy, Shredded Cheddar Cheese, Fried Pungo Farm Egg

TRUFFLE PARMESAN FRIES * / 10
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 * / 10
Hazelnut Mayo, Parmesan Cheese

JUMBO FANTAIL CAROLINA SHRIMP *
6 SHRIMP FOR 26 / 12 SHRIMP FOR 41
Fried Carolina Shrimp, AVA Vodka Seafood Sauce

CRISPY FRIED VIRGINIA OYSTERS * / 18
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 / 13
Iceberg Lettuce, Rye Croutons, Heirloom Tomatoes, Candied Bacon, Smoked Blue Cheese Dressing

THE HOUSE / 13
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 * / 25
Coastal Cattle Beef, Brown Sugar and Pepper Bacon, Homemade Pimento Cheese, Tarnished Truth Steak Sauce, Everything Brioche Bun

CLASSIC REUBEN * / 20
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 * / 26
Atlantic Cod, Black & Blue Slaw, Truffle Parmesan Fries, House Tartar Sauce

JUMBO FANTAIL FRIED SHRIMP DINNER * / 39
(8) Fried Shrimp, Truffle Parmesan Fries, Black & Blue Slaw, AVA Vodka Seafood Sauce

LOBSTER MAC & CHEESE * / 39
Cavatappi Pasta, Poached Maine Lobster, Tomato, Peas, Fine Herbs, Aged White Cheddar

CITRUS BRINED CORNISH GAME HEN * / 29
Citrus Brined Cornish Game Hen, Roasted Red Bliss Potatoes, Honey Stung Brussels, Mushroom Demi-Glace

PAN ROASTED VENISON LOIN * / 45
Pan Roasted Venison Loin, Garlic and Herb Whipped Potatoes, Roasted Broccolini, Green Peppercorn Demi-Glace

THE NAKED QUAIL * / 31
Marinated Grilled Quail, Cornbread Dressing, Honey Roasted Carrots, Citrus BBQ Sauce

GRILLED PORK RIBEYE * / 33
Boneless Pork Ribeye, Roasted Red Bliss Potatoes, Grilled Asparagus, Bourbon Maple Gastrique

FILET MIGNON * / 57
Garlic and Herb Whipped Potatoes, Roasted Broccolini, Tarnished Truth Steak Sauce, Sautéed Mushrooms

ROAST DUCK * / 39
Half Roast Duck, Sweet Potato Puree, Wilted Beet Greens, "Old Fashion" Demi-Glace

CRAB CAKE * / (1) 26 / (2) 42
Yellow Rice Pilaf, Grilled Asparagus, Roasted Red Pepper Aioli

WILD MUSHROOM RISOTTO * / 21
Arborio Rice, Wild Mushrooms, Peas, Parmesan Cheese, Creamy Garlic & Herb Sauce



*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. $2 Split plate charge for all entrees. For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish.