

HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

STARTERS

SOUP OF THE DAY / CUP 6 / BOWL 11

CHESAPEAKE OYSTER STEW
CUP 8 / BOWL 13

EASTERN VIRGINIA BRUNSWICK STEW
CUP 6 / BOWL 11

Butterbeans, Corn, Tomato, Duck

OYSTERS ROCKEFELLER / (6) 18 / (12) 29

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 / 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 * / 25

(1) 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 * / 28

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 * / 31

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

FILET MIGNON * / 49

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) 23 / (2) 39

Yellow Rice Pilaf, Grilled Asparagus,
Roasted Red Pepper Aioli

WILD MUSHROOM RISOTTO * / 21

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

