
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

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

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

CRAB CAKE SANDWICH * / 22

4 oz Crab Cake, Lettuce, Tomato,
AVA Vodka Seafood Sauce, Brioche Bun

MAIN PLATES

DAILY CATCH * / MARKET PRICE

Bronzed or Grilled, Yellow Rice Pilaf, Seasonal Salsa

BEER BATTERED FISH-N-CHIPS * / 18

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

JUMBO FANTAIL FRIED SHRIMP * / 29

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

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

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

SALAD TOPPERS

Grilled Chicken / 7

Fresh Catch (5 oz.) Grilled or Bronzed / 11

Grilled or Fried Shrimp (4) / 13

