



## SUSHI ROLLS

Crunchy Tuna Roll 13  
tuna, cucumber, avocado, green onion,  
crispy shallots, wasabi-honey

Cali-Va Roll 14  
lump blue crab salad, avocado,  
cucumber, jalapeño, dynamite sauce

Porch Roll 13  
salmon tartare, avocado, masago,  
spicy ponzu sauce

Lobster Sesame Roll MP  
sriracha lobster, kanikama, cucumber,  
avocado, masago, sesame sweet chili

## STARTERS

Local Market Oysters M.P.  
six on the half shell, crushed ice, cocktail

Mini Poke Tacos 14  
three tacos, spicy ahi tuna, avocado, dynamite  
sauce

Baked Crab Dip 14  
served with crostini

Lobster Mac and Cheese 18  
creamy cavatappi pasta, applewood  
smoked bacon, gouda

Mediterranean Plate 13  
baked goat cheese, artichoke hearts,  
tomatoes, roasted garlic, olives, peppers,  
E.V.O.O., crostini

Michelob Shrimp 14  
six beer battered shrimp with lava  
and rooster sauce

Cajun Fried Oysters 15  
crunchy dill pickles, thai chili aioli

Chesapeake She Crab Soup  
cup 6 bowl 8

Napa Flatbread 12  
blackened chicken, mozzarella, parmesan,  
scallions, caesar

Blackened Shrimp Flatbread 13  
applewood bacon, blackened shrimp,  
gouda, mozzarella, pesto oil

## SALADS

salad toppers: grilled chicken 5 | grilled salmon 8 | grilled shrimp 8 | crab cake 12

Winter Greens Salad 8  
apples, dried cranberries, feta cheese,  
candied walnuts, classic vinaigrette

Timeless Wedge Salad 12  
iceberg lettuce, tomatoes, red onion,  
boiled egg, applewood bacon, bleu  
cheese dressing

Caesar Salad 8  
little gem lettuce, everything seeds,  
croutons, parmesan cheese

Goat Cheese Salad 14  
walnut encrusted goat cheese, apples,  
cranberries, avocado, tomatoes, cilantro,  
honey mustard vinaigrette

# SANDWICHES

served with french fries or cole slaw

The Porch Burger 15  
applewood bacon, red onion, bibb lettuce, aged white cheddar, tomato, house thousand island,  
potato roll (fried egg \$1)

French Dip Au Jus 16  
slow roasted shaved prime rib, provolone, grilled onions, horseradish cream

Flounder BLT 15  
crispy fried, applewood bacon, bibb lettuce, tomato, house remoulade, potato roll

Jumbo Lump Crab Cake 16  
bibb lettuce, tomato, house remoulade, potato roll

# ENTREES

(available after 4pm)

Seared Scallops 28  
saffron cream, bell peppers, corn, applewood bacon, spinach, orzo pasta

Shrimp and Lobster Linguini 30  
pancetta, leeks, wild mushrooms, spinach, chives, creamy white wine  
and roasted garlic sauce, shaved parmesan

Flounder Piccata 26  
seasonal vegetables, orzo pasta, lemon caper butter

Miso-Caramel Glazed Salmon 28  
sesame seared sticky rice, seasonal vegetables

Jumbo Lump Crab Cakes 32  
house remoulade, cole slaw, french fries

Australian Lamb Chops 32  
3 double-cut chops, yukon gold smashed potatoes, seasonal vegetables, mint chimichurri

Center Cut Filet Mignon (6 oz.) 28  
bourbon soy glaze, yukon gold smashed potatoes, seasonal vegetables

# SIDES

Orzo Pasta 5      Seasonal Vegetables 6  
French Fries 5      Brussels Sprouts 7  
Cole Slaw 5

# KIDS

Pepperoni Flatbread 7  
Pasta Marinara 6  
Chicken Tenders 7



(20% service charge will be added and no split checks on parties of 6 or more. Thank you.)



# Porch Cocktails

OUR COCKTAILS ARE HANDCRAFTED USING FRESH INGREDIENTS AND ARE THEREFORE SUBJECT TO AVAILABILITY.

## **Porch Gem 12**

Cucumber, basil, "Q" elderflower tonic (choice of Tito's Vodka or Bombay Gin)

## **Crisp Pear Mule 12**

Tito's Vodka, fresh pear, lime, ginger beer, thyme

## **Porch Paloma 13**

Espolon Blanco Tequila, fresh grapefruit, "Q" grapefruit soda, hibiscus salt rim

## **Fuego Margarita 12**

Espolon Blanco Tequila, jalapeno, agave, lime, chili lime salt rim

## **Mezcalrita 15**

Montelobos Mezcal, strawberry, basil, agave, lime

## **Bee's Knees Martini 12**

Bombay Gin, fresh lemon, honey syrup, orange flower water, thyme

## **Hot as a Cucumber Martini 12**

Jalapeno House-infused Espolon tequila, cucumber, lime, agave, salted cucumber

## **Gentleman Jack Sour 12**

Gentleman Jack, house sour, spiced syrup, cinnamon stick, lemon peel

## **Rye Tai 12**

Gosling's Black Seal Rum, Woodford Reserve Rye, orange liqueur, orgeat, lime, orange peel

## **Old Fashioned 12**

Maker's Mark, seasonal house-made bitters, muddled cherry & orange, on a rock

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## **Crushes 8**

Flavors: orange, grapefruit, raspberry, cherry limeade, John Daly | Vodka, crushed ice

## **Long Creek Mojitos 10**

Flavors: classic, raspberry, cucumber | Bacardi Rum, fresh fruit, fresh mint

## SPARKLING & CHAMPAGNE

**MASCHIO** Prosecco Brut NV 187ml | Veneto IT 6.5  
**MASCHIO** Prosecco Brut Rose NV 187 ml | Veneto IT 6.5  
**JEIO** Prosecco Brut NV | Valdobbiadene IT 30  
**DOMAINE CHANDON** Brut Rose NV 38  
**ROEDERER** Estate Brut NV | Anderson Valley CA 40  
**SCHRAMSBERG** Blanc de Blancs 2016 | North Coast CA 55

**PERRIER-JOUET** Grand Brut NV | Champagne FR 60  
**MOET** Brut Rose NV | Champagne FR 85  
**MOET** Brut NV | Champagne FR 85  
**VEUVE CLIQUOT** Yellow Label Brut NV | Champagne FR 85  
**DOM PERIGNON** Brut 2006 | Champagne FR 199  
**MOET** Imperial Brut NV MAGNUM | Champagne FR 125

## CHARDONNAY

**MIMI** 2017 | Horse Heaven Hills WA 7.5 | 28  
**CHALK HILL** 2017 | Sonoma Coast CA 9 | 38  
**JORDAN** 2016 | Russian River Valley CA 12 | 55  
**ROMBAUER** 2016 | Carneros CA 60  
**CAKEBREAD** 2017 | Napa Valley CA 65  
**DOMAINE LEFLAVIE** 2016 | Puligny-Montrachet Macon-Verze FR 75  
**FAR NIENTE** 2017 | Napa Valley CA 90  
**NEWTON (UNFILTERED)** 2017 | Napa Valley CA 100

## CABERNET SAUVIGNON

**DRUMHELLER CELLARS** 2017 | Columbia WA 8 | 28  
**OBBERON** 2016 | Napa CA 38  
**AUSTIN HOPE WINERY** 2016 | Paso Robles CA 60  
**MT VEEDER** Napa Valley CA 13 | 60  
**PAUL HOBBS CROSSBARN** 2016 | Napa Valley CA 70  
**SILVERADO** 2016 | Napa CA 75  
**MERRYVALE VINEYARDS** 2014 | Napa Valley CA 76  
**MOLLY DOOKER** Gigglepott 2016 | McLaren Valley CA 82  
**COL SOLARE** 2016 Columbia WA 95  
**JOSEPH PHELPS VINEYARDS** 2016 Napa Valley CA 110  
**NICKEL & NICKEL** Quarry Vineyard 2016 | Rutherford CA 130  
**CHIMNEY ROCK** 2016 | Stag's Leap CA 140  
**CAYMUS SPECIAL SELECT** 2015 | Napa CA 195  
**OPUS ONE** 2016 | Napa CA 310

## SAUVIGNON BLANC

**YEALANDS** 2018 | Marlborough NZ 8 | 28  
**ST. SUPERY ESTATE** 2018 | Napa Valley CA 30  
**CRAGGY RANGE** 2018 | Marlborough NZ 38  
**CHATEAU DE SANCERRE** 2016 Sancerre FR 45

## OTHER WHITES

**VINO** Pinot Grigio 2017 | Columbia WA 7.5 | 28  
**S.A. PRUM** Essence Riesling 2017 | Mosel GR 30  
**THE FOUR GRACES** Pinot Gris 2017 | Dundee Hills IT 35  
**CAYMUS CONUNDRUM** White Blend 2016 | CA 42  
**DOMAINES SCHLUMERGER** Pinot Blanc 2017 | FR 55

## ROSE

**ROSE ALL DAY** 250ml "The Porch Can" 2017 | FR 6.5  
**CHATEAU BERNE** Romance 2018 | Mediterranee FR 30  
**WILLAKENZIE ESTATE** Pinot Noir 2018 | Willamette OR 34  
**DOMAINES OTT** By Ott 2018 | Cote de Provence FR 42

## PINOT NOIR

**A TO Z** 2016 | Oregon 9 | 34  
**BOUCHARD PERE & FILS** 2016 | Burgundy FR 36  
**ARGYLE** 2016 | Willamette Valley OR 38  
**REX HILL WINERY** 2016 | Willamette OR 50  
**JADOT COTE DE BEAUNE** 2016 | Burgundy FR 55  
**BELLA GLOSS CLARK & TELEPHONE** 2016 | CA 60  
**ENROUTE** 2016 | Russian River Valley CA 65  
**PENNER ASH** 2016 | Willamette OR 70  
**JOSEPH PHELPS** Freestone Vineyard 2016 | CA 80

## MALBEC, MERLOT & ZINFANDEL

**GOUGENHEIM** Reserva Malbec 2016 | Mendoza AR 8 | 28  
**WILD THINGS** Old Vine Zin 2017 Mendocino County | 36  
**ROTH** Merlot 2017 | Sonoma CA 40  
**SWANSON** Cygnet Merlot 2015 | Napa Valley CA 45  
**ROBERT BIALE** "Black Chicken" ZIN 2017 | Napa CA 65

## OTHER REDS & RED BLENDS

**SHATTER** Grenache 2016 | Languedoc FR 35  
**TENUTA DI ARCENO** 2015 | Chianti Classico IT 35  
**SOUTHERN BELLE** Monastrell/Syrah (aged in Pappy Barrels) 2017 | Murica SP 35  
**FEDERALIST BOURBON BARREL AGED** Merlot/Zin/Cabernet Sauvignon 2016 | Mendocino CA 35  
**KULETO ESTATE** India Ink Red 2015 | Napa Valley CA 38  
**MOLLY DOOKER** Two Left Feet Shiraz/Cab 2017 | AU 50  
**LADIES WHO SHOOT THEIR LUNCH** Shiraz 2015 | AU 55  
**ORIN SWIFT "ETERNALLY SILENCED"** Pinot Noir - Syrah 2017 | CA 60  
**ANDRE BRUNEL** 2014 | Chateauneuf-du-Pape FR 75  
**BARBOURSVILLE OCTAGON** Bordeaux Blend 2015 | Barbourville VA 75  
**TIGANELLO** "Super Tuscan" 2016 | Tuscany IT 155  
**QUINTESSA** Meritage 2015 | Napa CA 190  
**INSIGNIA** Bordeaux Blend 2015 | Napa CA 250

Vintage selections may vary

## BEER

Budweiser 4. Bud Light 4. Miller Lite 4. Coor's Light 4. Michelob Ultra 4.5. PBR 4. Corona 5. Corona Light 5. Heineken 5. Bold Rock Cider 5. Yuengling Lager 4. El Guapo IPA 6. Pacifico 5. Modelo Negra 5. Modelo Especial 5. Stella Artois 5. Heineken 00 5. Tecate 6. O'Connor Odis Nitro Stout 7.

Monday - Friday 4-6:30pm

GOLDEN HOUR



AT THE PORCH

INSPIRED BY LIFE ON THE LYNNHAVEN RIVER

## GOLDEN HOUR COCKTAILS

### ORANGE CRUSH 5

freshly squeezed orange, orange vodka,  
crushed ice

### MOSCOW MULE 8

Tito's Vodka, lime, ginger beer, thyme

### CLASSIC MOJITO 7

Bacardi Rum, fresh mint

### OLD FASHIONED 9

Maker's Mark, house-made bitters, muddled  
cherry & orange

### FUEGO MARGARITA 9

Espolon Blanco Tequila, jalapeno, agave, lime,  
chili lime salt rim

\$4 WELLS

\$6 TITOS | ESPOLON | JACK DANIELS | BOMBAY

\$3 DOMESTICS \$4 IMPORTS \$1 OFF DRAFTS

## GOLDEN HOUR BITES

### 501 MICHELOB SHRIMP 9

six beer battered shrimp with lava  
and rooster sauce

### CRUNCHY TUNA ROLL 8

tuna, cucumber, avocado, green onion,  
crispy shallots, wasabi-honey

### MEDITERRANEAN PLATE 8

baked goat cheese, artichoke hearts, tomatoes,  
roasted garlic, olives, peppers, crostini

### PORCH ROLL 8

salmon tartare, avocado, masago,  
spicy ponzu sauce

### NAPA FLATBREAD 8

blackened chicken, mozzarella, parmesan,  
scallions, caesar

### CALIFORNIA-VIRGINIA ROLL 8

lump blue crab salad, avocado, cucumber, jalapeño,  
dynamite sauce

### BLACKENED SHRIMP FLATBREAD 8

applewood bacon, blackened shrimp,  
gouda, mozzarella, pesto oil

# MAKI MONDAY

## \$8 SELECT SUSHI ROLLS

THE PORCH ROLL      CALI-VA ROLL  
CRUNCHY TUNA ROLL    CHEF'S SPECIAL ROLL

## \$7 MOJITOS

CLASSIC, RASPBERRY, CUCUMBER

# CRAFT COCKTAIL TUESDAY

## \$8 SELECT SIGNATURE COCKTAILS

CRISP PEAR MULE      BEE'S KNEES MARTINI  
RYE THAI      MOCHA JOE MARTINI  
FUEGO MARGARITA    GENTLEMAN JACK SOUR

# WHISKEY WEDNESDAY

## \$10 BUILD YOUR OWN OLD FASHIONED

1. BASE	2. BITTERS	3. GARNISH
WOODFORD RESERVE BOURBON BULLEIT BOURBON MAKER'S MARK BOURBON WHISKEY FEATURED BOURBON	WOODFORD RESERVE BITTERS: CHOCOLATE ORANGE SASSAFRAS & SORGHUM AROMATIC SPICED CHERRY HOUSE-MADE SEASONAL BITTERS	ORANGE PEEL ORANGE SLICE BADA BING CHERRY MARASCHINO CHERRY

ASK YOUR SERVER ABOUT OUR LIMITED SUPPLY BOURBONS

## SIGNATURE WHISKEY COCKTAILS

PEANUT BUTTER WHITE RUSSIAN \$10  
*made with Revel Stoke peanut butter whiskey*

CHAI'MN UP MARTINI \$12  
*made with Jameson cold brew*

BANANA BREAD OLD FASHIONED \$12  
*made with Tullamore D.E.W. whiskey*

# THURSDAY WINE NIGHT

50% OFF BOTTLES UNDER \$50 | 25% OFF BOTTLES (\$50-\$100)

4PM - CLOSE (DINE-IN ONLY)

# BRUNCH COCKTAILS



BRUNCH | (*noun*)

*the socially acceptable excuse for day drinking*

## SEASONALS

### SOUTHERN CHARM MARGARITA \$10

Fresh seasonal jam (ask your server for available flavors)

Espolon Blanco Tequila, lime, agave

*(play with fire - use our house infused jalapeño tequila)*

### BANANA BREAD OLD FASHIONED \$12

Tullamore D.E.W. Irish Whiskey, Giffard Banane, spiced simple syrup, black walnut bitters

## BLOODYS

### O.G. MARY \$8

Zing Zang bloody mary mix, Tito's Vodka, old bay rim

### BLOODY MARIA \$8

Zing Zang bloody mary mix, Espolon Blanco Tequila, old bay rim *(play with fire - use our house infused jalapeño tequila)*

## MIMOSAS

### TRADITIONAL \$5

Champagne, splash of fresh squeezed orange juice, cranberry, or pineapple

### APPLE CIDER \$6

Champagne, apple cider, caramel rim

### HIBISCUS \$6

Champagne, hibiscus infused simple syrup

### MIMO-SIR \$9

Tito's Vodka, champagne, fresh squeezed orange juice

# *The Porch on Long Creek*

## **WATERFRONT BRUNCH**

*Saturday and Sunday 11:30 - 3pm*

### **SNACKS**

**FRENCH ONION SOUP \$8**

caramelized onions, sherry, gruyere, crostini

**SMOKED SALMON & DILL FLATBREAD \$12**

smoked salmon, cream cheese, dill capers, red onion

**TUNA TATAKI \$15**

seaweed salad, crab dynamite gratin, wontons, ponzu

### **BIG PLATES**

**CHARLESTON SHRIMP & GRITS \$16**

grits, crispy pancetta, tomato, peppers, cajun cream

**LUMP CRAB & AVOCADO BENEDICT \$18**

tomato, herb hollandaise, old bay sprinkle

**STEAKHOUSE EGGS BENEDICT \$20**

filet mignon, tomato, herb hollandaise, crispy shallots