

Doc Crow's

★ | SOUTHERN SMOKEHOUSE & RAW BAR

STARTERS

Fried Pickles 10
Panko-breaded crinkle-cut dill pickles served with our house sauce.

Smokin' Wings ★ GF 19
Eight wings in choice of sauce: Southern white, hot, mild, or Doc's BBQ sauce. Served with bleu cheese or ranch dressing & celery.

Additional condiments & sauces .50 each

Heap N' Chips ★ 18
Doc's Potato Chips topped with homemade cheese sauce, Doc's BBQ Sauce, pico de gallo, sour cream, and pickled jalapeños.

For an additional 6, add beef brisket, pulled pork or both.

Bavarian Pretzel 15
10oz Bavarian soft pretzel served with our Doc's Cheese Sauce.

Doc's Hot Fried Cheese Curds 14
Golden fried white cheddar curds and crispy jalapeño rings. Served with chipotle crema.

Deviled Eggs DF GF 10
Four deviled eggs sprinkled with paprika and cayenne pepper with capers.

Additional egg 2.5

Pimento Cheese & Chips 10
Pimento cheese spread garnished with fresh chives, served with Doc's Potato Chips.

Fried Green Tomatoes 10
Five full moon green tomatoes fried in cornmeal and panko, topped with fresh chives and served with Doc's Remoulade.

Fried Okra 9
Fried okra seasoned with Doc's Spice Blend and served with Doc's Remoulade.

SIDES

6

Braised Greens	Mac n' Cheese
Coleslaw	Mashed Red-Skinned Potatoes
Cornbread	Seasoned French Fries
Hot Fried Cheese Curds	Hushpuppies
Fried Okra	Steamed Broccoli
Green Beans	Sweet Potato Fries

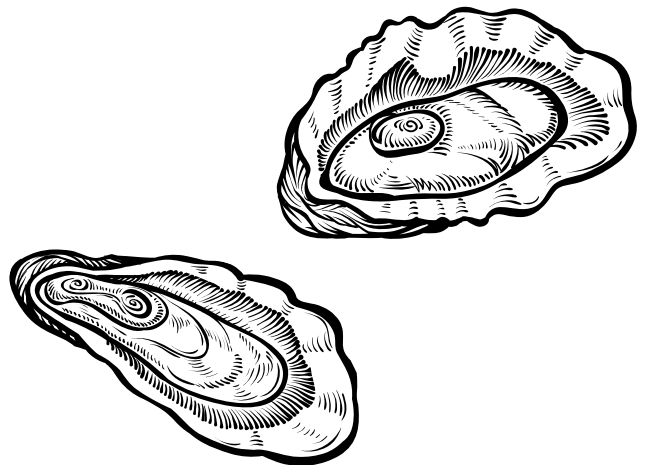
RAW BAR

Oysters Rockefeller * ★ 25
Four baked oysters on the half shell topped with spinach Béchamel, bacon, parmesan, chives, and Herbsaint.

Peel & Eat Shrimp * ★ 1/2 Pound 16 | Pound 28
Poached & seasoned with Old Bay, served with house-made cocktail sauce.

Fried Oysters * Market Price
Cornmeal-breaded Chesapeake Bay Oysters with Doc's Remoulade, topped with fresh chives.

Oysters on the Half Shell* DF GF Market Price
Daily selection of raw oysters* with bourbon mignonette and house-made cocktail sauce.



SOUP + SALAD

Southern Gumbo 10
A hearty stew filled with andouille sausage, chicken and vegetables in savory Cajun broth served over rice. Served with cornbread.

Doc's Brisket Chili ★ 12
Doc's Brisket Chili served with sour cream, pickled jalapeños, cheddar cheese, and cornbread.

Wedge Salad ★ GF 12
Iceberg lettuce with tomato, red onion, bleu cheese & bacon crumbles, served with house bleu cheese dressing.

Strawberry Spinach Salad GF 15
Baby spinach topped with crispy bacon, fresh strawberries, feta cheese, thinly sliced red onion, and hard-boiled egg, finished with warm honey mustard dressing.

Caesar Salad 12
Romaine lettuce with house Caesar dressing, parmesan cheese, and Doc's Croutons.

House Salad 12
Baby spring mix with smoked tomatoes, house tomato vinaigrette, red onions, and Doc's Croutons.

ADD PROTEIN TO ANY SALAD

Grilled Chicken 6 Seared Salmon 10

Fried Shrimp 8 Sautéed Shrimp 8

Doc's Favorite ★

Dairy-Free DF

Gluten-Free GF

*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BETWEEN THE BUNS

Add Bacon for 2. Served with Doc's Potato Chips. Substitute your side for 5 or add a side house or Caesar salad for 6.

Pork Tenderloin Sandwich 16
Breaded center-cut pork loin topped with lettuce, tomato, pickle, onion, and mayo.

Beef Brisket Sandwich 17
Texas-style brisket with sliced pickles and onions on a brioche bun.

Pulled Pork Sandwich ★ 16
Slow-smoked and topped with coleslaw, tobacco onions, and pickles on a brioche bun.

Dixie Chicken 17
Cajun grilled or Southern fried chicken breast with lettuce, tomato, onion, and mayo on a brioche bun.

Doc's Sliders 16
Three sliders on mini brioche buns topped with pickles and onions. Choose pulled pork, beef brisket, or smoked sausage.

Doc's Smoked Chicken Salad 15
Housemade chicken salad with lettuce and tomato. Served on Texas toast.

PO'BOYS *

French bread stacked with your choice of seafood, lettuce, tomato, chives, & Doc's Remoulade. Served with Doc's Potato Chips. Substitute your side for 5 or add a side house or Caesar salad for 6.

Fried Shrimp 19

Fried Shrimp & Oyster 25

Fried Oyster 29

BURGERS

Served with Seasoned French Fries or Sweet Potato Fries on a Brioche Bun. All burgers include a Cheese Option (Pepperjack, Bleu, Cheddar, Swiss, American.) Substitute your side for 5 or add a side house or caesar salad for 6.

Classic ★ 16
½ pound all-beef patty with lettuce, tomato, onion, and pickles.

Smokehouse ★ 18
½ pound all-beef patty with BBQ sauce, tobacco onions, lettuce, pickles, and tomato.

Pimento ★ 18
½ pound all-beef patty with lettuce, housemade pimento cheese, and a fried green tomato.

Smoky BBQ ★ 18
½ pound all-beef patty topped with pulled smoked pork, coleslaw, and house pickles.

Doc's Smoked Veggie Burger 16
House-made black-eyed pea, poblano pepper, and smoked tomato patty with chipotle crema, lettuce, tomato, onion, and pickles.

BEVERAGES 4

Coca-Cola Classic, Diet Coke, Coke Zero, Dr Pepper, Sprite, Barq's Root Beer, Iced Tea, Sweet Tea, Lemonade, Coffee, Decaf

Doc's Favorite ★

Dairy-Free (DF)

Gluten-Free (GF)

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FROM THE SMOKER

All meats are smoked daily in-house using Doc's Spice Blend. Served with Doc's Toast and a side item of your choice. Toast included with meals is not gluten-free.

Doc's Chicken ★ (GF) 23
Slow-smoked & butter-basted half chicken with bourbon honey. Choice of original roasted, fried, or Doc's Hot fried.

Doc's Tacos ★ 21
Three flour tortillas with coleslaw, pico de gallo, and crispy jalapeño rings. Choice of pulled pork, beef brisket, or fried fish.

Beef Brisket (GF) 24
Texas-style brisket topped with pickles and onions. Choose lean brisket for additional 2.

Pulled Pork (GF) 21
Slow-smoked pork shoulder topped with pickles and tobacco onions.

Baby Back Ribs (GF) **Half Rack** 27 **Full Rack** 45
Dry-rubbed with Doc's Spice Blend, slow-smoked.

Smokehouse Sampler (GF) 36
Brisket, pork, four-bone baby back ribs, andouille sausage, and Doc's Dark Roasted Chicken.
Does not come with a side item.

SOUTHERN SPECIALTIES

Fried Pork Chop ★ 21
Choice of fried or Doc's Hot fried pork loin, with sausage gravy, scallions, and mashed red-skinned potatoes.

Shrimp & Cheddar Grits★ (GF) 26
Sautéed shrimp with andouille sausage, scallions, and smoked tomatoes over creamy cheddar grits.

Jambalaya ★ 22
A flavorful dish combining rice, shrimp, chicken, andouille sausage and smoked vegetables.

Southern Salmon ★ 26
Atlantic salmon served with green beans, mashed red-skinned potatoes, chives, and lemon butter sauce.

Fish & Chips ★ 19
Golden brown fried cod served with our seasoned fries and Doc's Remoulade sauce.

Stuffed Baked Potato 16
Bacon, scallions, homemade cheese sauce, sour cream, and cheddar cheese. Served with choice of brisket, pulled pork, and/or broccoli.

DESSERT

Hoosier Pie 11
Sugar cream pie served with whipped cream and fresh berries.

Warm Bread Pudding ★ 10
Made with vanilla and bourbon-soaked raisins, topped with whipped cream.

Crème Brûlée (GF) 8
Vanilla custard with hints of bourbon and a caramelized sugar crust.

Ice Cream Sandwich 12
Choice of Vanilla Bean, Caramel Caribou, or Blueberry Waffle Cone ice cream, stuffed between two chocolate chip cookies.