

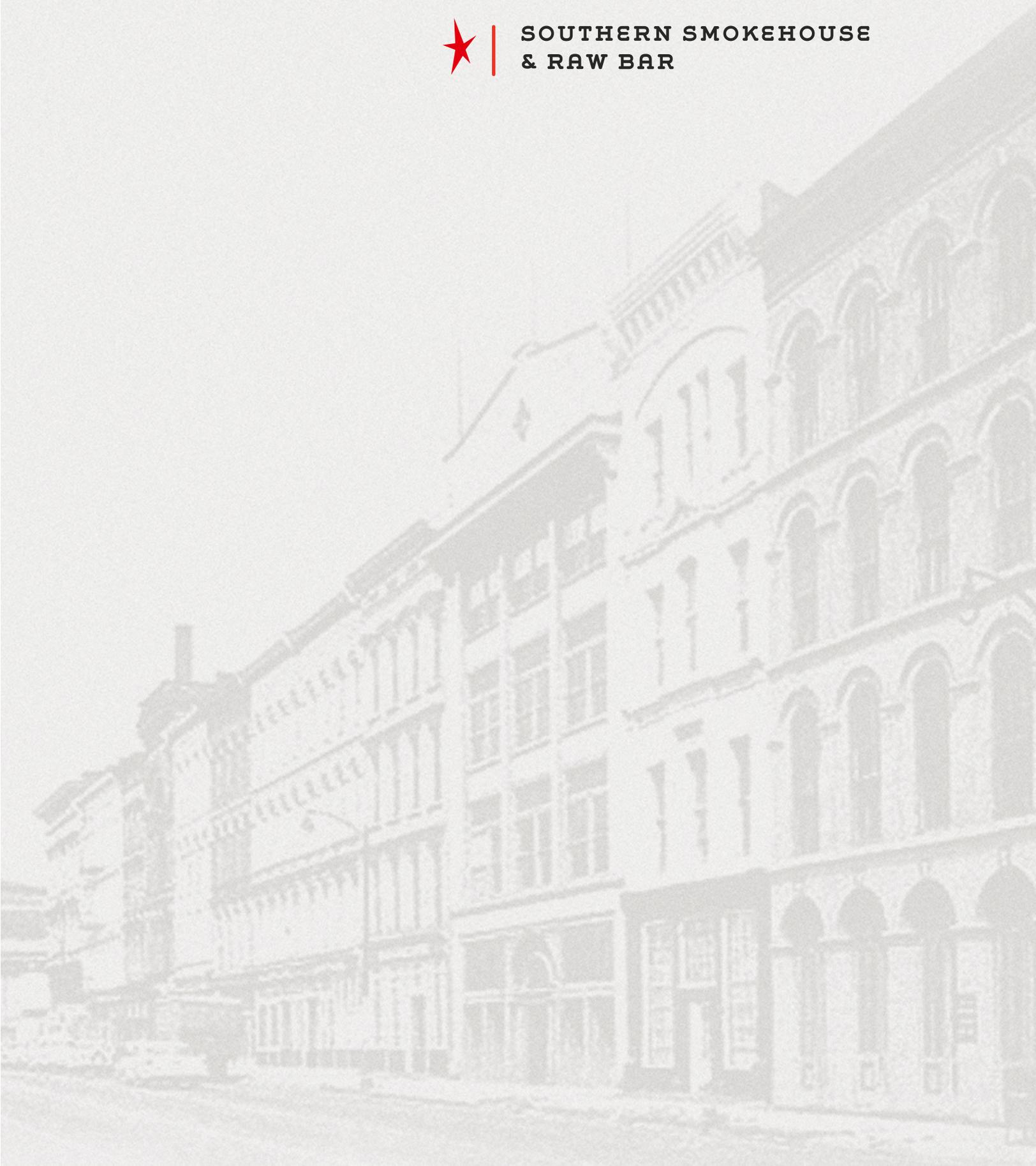
✂ Located on ✂

WHISKEY ROW

# Doc Crow's



SOUTHERN SMOKEHOUSE  
& RAW BAR



# STARTERS

## COASTAL

OYSTERS ON THE HALF SHELL | MKT \$

*Daily selection with bourbon mignonette & house-made cocktail sauce.*

FRIED OYSTERS | MKT \$

*Cornmeal breaded Chesapeake Bay Oysters with Doc's Remoulade, topped with fresh chives*

OYSTERS ROCKEFELLER |★ \$15

*Baked oysters on the half shell topped with spinach bechamel, bacon, parmesan, chives & Herbsaint.*

PEEL & EAT SHRIMP |★ \$15 half pound / \$28 pound

*Poached & seasoned with Old Bay, served with house-made cocktail sauce.*

SOUTHERN CRAB CAKES | \$16

*Pan-seared lump crab cakes, served with Doc's Remoulade, fresh chives & pickled vegetables.*

SMOKEHOUSE MUSSELS | \$16

*Sauteed mussels with smoked tomatoes, fresh thyme & parsley, chili, garlic & beer.*

## FROM THE FARM

BEER BATTERED ONION RINGS |★ \$9

*Piled high and served with a side of Doc's Remoulade.*

PIMENTO BEER CHEESE & CHIPS | \$9

*Whiskey Chaser beer cheese garnished with fresh chives, served with Doc's Potato Chips.*

HEAP'N CHIPS |★ \$15

*Doc's Potato Chips topped with homemade cheese sauce, Doc's BBQ sauce, pico de gallo, sour cream, & pickled jalapeños, topped with your choice of beef brisket, pulled pork, or both.*

*Substitute french fries for \$5*

SEASONED PORK RINDS | \$7

*Made to order & seasoned with Doc's Remedy spice blend.*

SMOK'N WINGS |★ \$17

*Bleu cheese dressing & celery  
Served with choice of: Southern white,  
hot, mild, or Doc's BBQ sauce.*

\*ADDITIONAL CONDIMENTS &  
SAUCES - \$.25



★ FAN FAVORITE

*\*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.*

# | SOUP & SALADS

TEXAS STYLE CHILI | ★ \$8 cup / \$10 bowl

*Doc's Brisket Chili served with sour cream, pickled jalapeños, cheddar & cornbread  
Choice of 6oz. cup or 8oz. bowl.*

TOMATO BISQUE | \$7 cup / \$9 bowl

*Smoked tomatoes blended with roasted garlic & herbs, garnished with fresh chives  
Served with Doc's Grilled Gouda Cheese Sandwich.  
Choice 6oz. cup and half sandwich or 8oz. bowl and full sandwich.*

CAESAR SALAD | \$9

*Romaine lettuce with house Caesar dressing, parmesan cheese & Doc's Croutons.*

HOUSE SALAD | \$9

*Baby spring mix with smoked tomatoes, house tomato vinaigrette, red onions &  
Doc's Croutons.*

SPINACH SALAD | \$11

*Baby spinach with candied pecans, strawberries & bleu cheese crumbles, served with  
house bacon vinaigrette dressing.*

WEDGE SALAD | ★ \$9

*Iceberg lettuce with tomato, red onion, bleu cheese & bacon crumbles, served with house  
bleu cheese dressing.*

## SALAD MEAT SELECTIONS

PULLED PORK | \$7

BEEF BRISKET | \$8

GRILLED CHICKEN | \$8

FRIED SHRIMP | \$12

BLACKENED TILAPIA | \$8

FRIED OYSTERS | MKT \$

SEARED SALMON | \$16

SAUTEED SHRIMP | \$12



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# BETWEEN THE BUNS

Add Cheese for \$1 (Pepperjack, Bleu, Cheddar, Swiss, American, Gouda). Add Bacon for \$2. Served with Doc's Potato Chips. Substitute chips for any other side item for \$1 less the menu price of side.

BEEF BRISKET | \$14

Texas style brisket with sliced pickles & onions on a brioche bun.

PULLED PORK | ★ \$14

Slow-smoked pork topped with coleslaw, tobacco onions & pickles on a brioche bun.

DIXIE CHICKEN | \$14

Cajun-grilled or Southern fried chicken breast with lettuce, tomato, onion & mayo on a brioche bun.

SOUTHERN FRIED PORK SANDWICH | \$14

Marinated sliced pork loin with lettuce, tomato & Doc's Remoulade on a brioche bun.

SMOKEHOUSE CLUB | \$12

Turkey, honey-smoked ham, bacon, lettuce, tomato & mayo.

GRILLED PORTOBELLO | \$14

Marinated portobello mushroom, fried green tomato, coleslaw, spring mix & Doc's Remoulade on a brioche bun.

## PO-BOYS ★

Louisiana French bread stacked with your choice of meat, lettuce, tomato, chives, & Doc's Remoulade. Served with Doc's Potato Chips.

FRIED SHRIMP | \$13

FRIED OYSTER | \$16

FRIED CATFISH | \$14

SHRIMP & OYSTER | \$17

## BURGERS

Served with French Fries on a Brioche Bun.

Add a sunnyside egg to any burger for \$1

THE BUBBA | \$22

1/2 pound all-beef patty with pulled pork, beef brisket, fried green tomato, onion rings, coleslaw & fried egg.

SMOKEHOUSE | ★ \$15

1/2 pound all-beef patty with BBQ sauce, tobacco onions, lettuce, pickles & tomato

CLASSIC | \$14

1/2 pound all-beef patty with lettuce, tomato, onion & pickles

DOC'S SMOKED VEGGIE BURGER | \$13

House-made black-eyed pea, poblano pepper, and smoked tomato patty with chipotle mayo, lettuce, tomato, onion & pickles

## ★ FAN FAVORITE

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# FROM THE SMOKER

All meats are smoked daily in house using Doc's Remedy. Served with Texas Toast and Doc's Potato Chips. Substitute chips for any other side item for \$1 less the menu price of side.

SMOKEHOUSE SAMPLER | \$30

Beef Brisket, Pork, and Doc's Chicken. Substitute Doc's Chicken for a Half Rack of Ribs for \$4.

HALF RACK BABY BACK RIBS | \$24

Dry rubbed with Doc's Remedy spice blend, slow smoked.

HALF RACK ST. LOUIS RIBS | ★ \$22

Meaty ribs, slow smoked & mopped with our house BBQ sauce.

BEEF BRISKET | \$20

Texas style brisket topped with pickles & onions. Choose lean brisket for additional \$2.

PULLED PORK | \$20

Slow smoked pork shoulder topped with pickles & tobacco onions.

DOC'S CHICKEN | ★ \$18

Slow smoked & butter-basted half chicken. Choice of Original Roasted, Fried, or Doc's Hot Fried. Bourbon Honey by request on the side.

DOC'S TACOS | ★ \$16

Three flour tortillas with coleslaw, pico de gallo & crispy jalapeño rings.

Choice of: Pulled pork, portobello mushroom, beef brisket, or fried shrimp.

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# DOC'S SIDES

FRENCH FRIES | \$4

MASHED POTATOES | \$4

STEAMED BROCCOLI | \$4

FRIED OKRA | \$4

CHEDDAR GRITS | \$4

COLESLAW | \$4

SMOKED BAKED BEANS | \$4

GREEN BEANS | \$4

ONION RINGS | \$5

CORNBREAD | \$5

BAKED POTATO | \$5

HUSHPUPPIES *with jalapeño* | \$5

SWEET POTATO FRIES | \$5

MAC 'N' CHEESE | \$5

BRAISED GREENS | \$5

HOUSE SALAD | \$5

CAESAR SALAD | \$5

BLEU CHEESE WEDGE | \$9

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# SOUTHERN SPECIALTIES

BONE ON BEEF SHORT RIB | \$34

17 oz. beef short rib, BBQ demi-glace, tobacco onions & mashed potatoes

FRIED PORK LOIN | ★ \$19

Two hand-breaded slices of marinated pork loin, with sausage gravy, scallions & mashed potatoes

SAUTEED SALMON | \$24

Atlantic salmon, cornbread stuffing, chives, sauteed baby spinach & lemon butter sauce

SHRIMP & CHEDDAR GRITS | ★ \$24

Sauteed shrimp with andouille sausage, scallions & smoked tomatoes over creamy grits

FISH PLATTER | \$19

Choice of catfish fillet or tilapia served blackened or fried, with Doc's Remoulade, hushpuppies & garnished with pickled vegetables

STUFFED BAKED POTATO | \$17

Loaded with bacon, scallions, homemade cheese sauce, sour cream & melted cheddar, served with choice of beef brisket, pulled pork, broccoli or grilled portobello

★ FAN FAVORITE

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Whiskey Row embodies the rich history of some of Louisville's most booming businesses from the mid 1800's to the mid 1900's. Louisville's Main Street became a major trade center for whiskey dealers, blending houses, barrel warehouses & bottling plants; hence the name "Whiskey Row" came to life, & it continues to be one of the most popular locations in the city.



Currently in the heart of Whiskey Row lies Doc Crow's, where the well-known Bonnie Bros. Distillers warehouse previously thrived. Under the Bonnie Bros. name, five distilled spirits were housed & sold. The history of these whiskey distillers are still seen in Doc Crow's with markings on the walls from stacked barrels & a replica of the original Bonnie Bros. logo.

Doc Crow's pays homage to the father of bourbon, Dr. James C. Crow, who paved the way for Kentucky bourbon to be born. By utilizing corn & local sweet limestone filtered water, Dr. Crow was able to establish a method of creating bourbon that took the nation by storm. Dr. Crow's passion & innovation became & still remains the nation's favorite spirit- **bourbon**.

## DESSERTS

WILBUR SUNDAE |★ \$8

*Caramel praline pecan ice cream, cinnamon pork rinds, candied bacon, topped with a cherry & maple syrup*

APPLE PIE | \$8

*Cinnamon, nutmeg spiced apples, vanilla a la mode*

CHOCOLATE CHIP COOKIES | \$6

*Baked to order, served hot & gooey*

KEY LIME PIE | \$7

*Graham cracker crust filled with creamy lime custard, topped with meringue*

DERBY-PIE® |★ \$8

*Louisville tradition, a chocolate walnut pie with bourbon-chocolate drizzle, topped with whipped cream*

WARM BREAD PUDDING |★ \$7

*Made with vanilla and bourbon soaked raisins, topped with whipped cream*

CHEESECAKE | \$8

*Bourbon chocolate sauce, strawberry sauce & whipped cream*

ICE CREAM | \$4

*Two scoops of: Bourbon Ball, Vanilla, Chocolate Chip Cookie Dough, or Caramel Praline Pecan*



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20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

WE DO OFFER GLUTEN-FREE ITEMS, ASK YOUR SERVER FOR DETAILS.

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## BEVERAGES \$2.75

*Coca Cola Classic, Diet Coke, Sprite, Barq's Root Beer, Iced Tea, Sweet Tea, Lemonade, Coffee, Decaf*

|★ FAN FAVORITE

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