



GARDEN & PANTRY

Baked Potato & Leek Soup	\$8
Farmer's Market Salad	\$10
mixed field greens, fresh seasonal veggies served with apple cider vinaigrette	
Classic Iceberg Wedge	\$12
red onions, cherry tomatoes, hickory smoked bacon, spiced pecans, served with buttermilk blue cheese dressing	
Knife & Fork Caesar	\$12
hydro bib lettuce, sourdough croutons, parmesan crisps, black peppercorn caesar dressing	
Doc's Cobb Salad	\$17
smoked chicken & ham, egg, bacon, tomatoes, cucumbers, corn, bell peppers, white cheddar, served with peppercorn ranch	
Tomato & Melon Salad	\$14
kumato tomatoes, pressed melons, cotija cheese, tajin syrup & pepitas	

A LA CARTE STEAKS

7oz Denver Cut Wagyu	\$29
8oz Filet Mignon	\$46
14oz NY Strip	\$52
22oz Cowboy Ribeye	\$67
22oz Porterhouse	\$67
34oz Long Bone Tomahawk	\$125

A LA CARTE SIDES

Loaded Twice Baked Potato	\$11
Candied Brussels Sprouts	\$12
Mac & Cheese	\$12
Sweet Tea Bacon Braised Kale	\$11
Roasted Forest Mushrooms	\$12
Garlic Parmesan Yukon Golds	\$10

FOR THE TABLE

Crab Cake	\$20
Lump Gulf Crab, served with remoulade sauce, celery & pepper slaw	
Ahi Tuna Stack	\$18
wakame and red onion salad, wasabi peas, avocado, sriracha honey aioli, wonton crisps & candied shishito peppers	
Wagyu Meatballs	\$14
wagyu grind, pecorino snow, served with ancho chile voodoo sauce	
Grilled Lamb Lollipops	\$26
pastrami rub, mint chimichurri sauce, served with corn puree	
Fried Calamari	\$19
lightly battered in rice flour, mini peppers, carrots, served with crispy garlic soy glaze & sriracha aioli	
Tempura Fried Lobster	\$22
Canadian lobster tail, grilled watermelon, tajin syrup, warm goat cheese mousse & pickled red jalapeños	
Shrimp Cocktail	\$19
grilled & chilled, horseradish puree, smoked tomato jam, grilled lemon	

MAIN STREET STANDARDS

Shrimp & Grits	\$35
blackened shrimp, heirloom cheddar grits, New Orleans style BBQ sauce served with celery & pepper slaw	
Chicken Fried Chicken	\$29
sweet tea bacon braised kale, garlic whipped potatoes, cajun tasso gravy	
American Wagyu Short Rib	\$36
braised short rib, fresh field pea & grilled corn relish, smoked corn puree, tobacco onions	
The Mayor's Cut	\$58
8oz filet mignon, garlic whipped potatoes, ancho Chile voodoo sauce	
Alla Theodora	\$22
bucatini pasta, semi dried cherry tomatoes, capers. fried garlic, pecorino romano and chardonnay beurre blanc sauce	
Shrimp \$35 Lobster \$41 Chicken \$33	
Ribeye	\$56
16oz center cut boneless Ribeye, served with loaded twice baked potato	
Double Barrel Duroc Pork Chop	\$36
BBQ rubbed Double Bone Chop, tasso ham cream sauce, candied brussel sprouts	
Cajun Blackened Salmon	\$38
coal roasted root vegetables, topped with shrimp & crawfish creole sauce	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne ilnes. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, soybean, peanuts, tree nuts, fish and shellfish.

SIGNATURE COCKTAILS

Doc's Old Fashioned	\$16
34 liquid gold bourbon infusion, bitters, amarena cherry, flamed orange twist	
Texoma Mule	\$13
Deep Eddy Ruby Red, elderflower, fresh lime juice ginger beer	
Frozen Big Tex	\$14
homemade sweet and sour, fresh lime juice, blend of blanco and reposado tequila, served with tajin rim	
Gold Rush	\$15
Bulleit Rye, egg whites, fresh squeezed lemon juice, honey syrup, rock candy	
Lavender Fields	\$16
Empress 1908, Elderflower, lavender infused syrup, fresh lemon juice, thyme	
The Oaxacan	\$16
Illegal Joven, Cointreau, spicy mango infused syrup, fresh lime juice, tajin	
Giggle Water	\$14
Calamity Gin, raspberry preserves, prosecco, cotton candy	
34's Negroni	\$15
Hendricks Flora Adora, Campari, Creme de Cacao, vermouth, chocolate bitters, orange twist	
Cocktail of the week	\$15
*ask your server for our weekly craft creation	

DRAFT BEER

903 Cerveza Por Favor	\$6
3 Nations Mango Smash IPA	\$7
Bitter Sister, Busy Blonde	\$6
Dallas Rotator	\$7
Texas Rotator	\$7
The Presidential Rotator	\$7
Tupps Juice Pack	\$7

BOTTLED BEER

Dallas Blonde	\$7	Bud Light	\$6
Deep Ellum IPA	\$8	Michelob Ultra	\$7
LH Milk Stout	\$8	Miller Lite	\$6
Mosaic IPA	\$7	Modelo	\$7
Blood & Honey	\$7	Corona	\$7
Tupps Juice		Dos XX	\$7
Pack	\$7	Shiner Bock	\$7
Local Buzz	\$7	Stella Artois	\$7
VooDoo IPA	\$9	Heineken 0.0	\$6
Coors Light	\$6		

SCAN FOR WINE LIST

