

# 34th Street Cafe

1005 W 34th St 78705-2008 · +15123713400 · Updated: Jan 14, 2026

[View online menu](#)



---

## APPETIZERS 9

---

**Bacon Wrapped Shrimp** **\$11.00**

polenta, poblano peppers, shrimp butter

---

**Zucchini Cakes\*** **\$6.00**

feta, dill, tatziki

---

**House-Cut Sweet Potato Fries** **\$5.00**

red chimichurri aioli

---

**Lump Crab Cakes\*** **\$16.00**

tartar sauce, fennel, grapefruit, radishes

---

**Cheese & Toast**

**AVAILABLE OPTIONS**

antonelli's cheese plate, pecans, membrillo, honey, pickles

\$14.00

Add Smoked Venison Sausage: \$3.00

---

**Pei Mussels** **\$15.00**

pommes frites, lemon garlic aioli

---

**Beer Battered Fried Oysters\*** **\$12.00**

chive buttermilk aioli

---

**Venison Pizza\*** **\$12.00**

venison sausage, roasted red pepper, mushroom

---

**Roasted Garden Pizza\*** **\$12.00**

brussels, zucchini, sweet peppers, arugula

---

## SOUPS + SALADS 4

---

**Roasted Tomato & Bacon Soup** **\$8.00**

parmesan crisp, crème fraiche, herbs

---

**Endive & Fennel Salad** **\$9.00**

pomegranates, pecans, billy blue cheese

---

**Rainbow Beet Salad\*** **\$9.00**

baby arugula, farro, red beet emulsion, evoo, aged goat cheese

---

**Caesar** **\$8.00**

romaine heart, creamy dressing, garlic-parmesan crisp, spanish white anchovy

---

## ENTRÉES 10

---

<b>Seared Texas Redfish</b>	<b>\$25.00</b>
artichoke risotto, wild mushroom ragout	
<b>Grilled Eggplant</b>	<b>\$14.00</b>
fennel, okra, squash, white bean puree, charmula, grilled onions	
<b>Burger*</b>	<b>\$13.00</b>
ground chuck, brisket, focaccia, herbed butter, house pickles, fries	
<b>Chicken Picatta*</b>	<b>\$18.00</b>
mushrooms, onions, spinach, saffron rice, capers, beurre blanc	
<b>Creek Stone Prime Ribeye</b>	<b>\$32.00</b>
fingerling potatoes, brasised collard greens, demi	
<b>Bone-In Pork Chop</b>	<b>\$26.00</b>
balsamic brussels and bacon, mashed potatoes	
<b>Beef Meatballs*</b>	<b>\$23.00</b>
pappardelle pasta, herb butter, 5 minute farm egg, arugula salad	
<b>Hack Salad*</b>	<b>\$14.00</b>
chicken, napa cabbage, wontons, sweet chile sauce, sesame dressing	
<b>Grilled Salmon</b>	<b>\$22.00</b>
haricot verts, grilled okra, red onion, chimichurri verde	
<b>Shrimp &amp; Crawfish Gumbo</b>	<b>\$26.00</b>
andouille sausage, fried okra, basmati rice	

## SIDES 4

<b>Brussels Sprouts with Capers</b>	<b>\$7.00</b>
<b>Sauteed Spinach</b>	<b>\$5.00</b>
<b>Mashed Potatoes</b>	<b>\$5.00</b>
<b>Braised Greens</b>	<b>\$7.00</b>

## 34TH STREET CAFÉ DESSERTS 4

<b>Beignets</b>	<b>\$8.00</b>
lemon curd with vanilla and ginger crème anglaise, sprinkled with cinnamon and sugar	
<b>Pear Galette</b>	<b>\$8.00</b>
with amy's sweet cream ice cream	
<b>Chocolate Budino</b>	<b>\$8.00</b>
with ganache	

**Fruits of the Forest Sorbet****\$7.00**

with huckleberries and pecan cookie

**AFTER DINNER DRINKS** 3

---

**Fonsecco Late Bottled Vintaged Porto****\$7.00****Quinta Dos Murcas 10 Year Tawny Port****\$8.00****Disznoko Late Harvest Tokaji****\$7.00****BEANS & LEAVES** 3

---

**Espresso, Americano****\$3.00****Capuccino, Latte, French Press****\$4.00****Hot Teas****\$3.50**