

Ye Olde College Inn

SINCE 1933

Starters

SHRIMP REMOULADE 15.75

fried green tomatoes, boiled shrimp,
house remoulade

OYSTERS BLEU MKT

crispy Louisiana oysters, shredded iceberg lettuce,
purple onion, bleu cheese oil

CRAWFISH MAC & CHEESE 15

Louisiana crawfish, five cheeses,
white truffle essence

CRAB MARNÉ MKT

warm brie, sautéed Louisiana lump crabmeat,
Leidenheimer french bread

COLLEGE INN BBQ SHRIMP 13.5

Louisiana gulf shrimp, Ye Olde BBQ sauce,
Leidenheimer French bread

OUR FAMOUS ONION RINGS 6.5

TURKEY & ANDOUILLE GUMBO 8.25

ICEBERG WEDGE 10 GF

bleu cheese, bacon, cherry tomatoes,
bleu cheese dressing

BRUTUS' CAESAR 10.5 GF

romaine wedge, Leidenheimer croutons,
parmigiano reggiano, our Caesar dressing

add to any salad:

grilled chicken 7.25, shrimp 8.25, crab MKT
anchovies 3.25, one fried oyster MKT

Sandwiches

FRIED GREEN TOMATO SHRIMP REMOULADE PoBoy 20

"Best of Show" Award Winner
1st Annual Po-Boy Festival

OYSTER PoBoy MKT

OYSTER HAVARTI CHEESE & BACON PoBoy MKT

SHRIMP PoBoy 20

CHICKEN FRIED STEAK PoBoy 13.25

BEEF DEBRIS PoBoy 16

HOUSE GROUND CHEESEBURGER 13.5

ground in-house served on a brioche bun
with traditional French fries
bacon 3 fried egg 3

Sides

sautéed spinach 4
Papa Tom's grits 4
almond green beans 4
garden maque choux 4
whipped garlic potatoes 4
bacon Brussels sprouts 5
French fries 4

Entrées

CARTWRIGHT'S FILET 42 GF

8 oz. center cut filet, whipped potatoes,
wild mushrooms, veal demi-glace

STEAK FRITES 27 GF

8 oz. flat iron steak, French fries,
chimichurri sauce

BRAISED BEEF BRISKET 27

whipped potatoes, bacon Brussels sprouts,
braising gravy, crispy onion rings

CARROLLTON CHOP 25.25

cured porkchop, braised garden greens,
Papa Tom's grits cake, cane drizzle

TODAY'S FRESH CATCH MKT GF

gulf fish, Louisiana lump crabmeat,
garden maque choux, roasted corn sauce

EAT FIT FISH 25 GF

gulf fish, almond green beans, charred
lemon, marinated tomato vinaigrette



CRAWFISH DELACROIX 27

gulf fish, steamed white rice, crawfish étouffée

SLOW-COOKED LAMB SHANK 38

Papa Tom's grits, creole mustard demi-glace

PAPA TOM'S SHRIMP & GRITS 18.75

Baker's dozen of gulf shrimp, Papa Tom's grits,
Monica sauce, toasted Leidenheimer

BREADED VEAL CUTLET 16.5

sautéed spinach, whipped potatoes,
house-made brown gravy

HAMBURGER STEAK 20

3/4 lb. house ground beef, whipped potatoes,
spinach, grilled onions, house-made gravy

LIGHT & HEALTHY CHICKEN 19

grilled breast of chicken, almond green
beans, marinated tomato vinaigrette



Desserts

FRIED BREAD PUDDING Po-Boy 11

"Best of Show" Award Winner
2nd Annual Po-Boy Festival

PEANUT BUTTER TART 9.25

dark chocolate pie topped with peanut butter
mousse, and peanut butter cup pieces

FLOURLESS CHOCOLATE CAKE 10 GF

topped with chocolate sauce and fruit

CARAMEL CUP CUSTARD 8 GF

same family recipe since 1933,
served with caramel sauce

STICKY TOFFEE PUDDING 11

sponge cake, vanilla custard, toffee

ICE CREAM 5.75

vanilla (no sugar available), chocolate, strawberry

Wine

BY THE BOTTLE

BY THE GLASS

WHITE	
J. Lohr Chardonnay	27
Sonoma-Cutrer Chardonnay	41
Cakebread Napa Chardonnay	60
Riff Italian Pinot Grigio	21
Angeline Sauvignon Blanc	27
Yealands Sauvignon Blanc of NZ	33
Chateau St. Michelle Riesling	21
Marqués de Cáceres Rosé	24

RED	
Hahn Merlot	27
Swanson Merlot	51
Pride Merlot	79
Bonanza Cabernet	35
Decoy Cabernet	40
Buehler Cabernet	50
Hahn Pinot Noir	30
La Crema Pinot Noir	46
Conundrum Red Blend	35
Angels & Cowboys Red Blend	36
Chianti	21
Altos Malbec	27
Enrico Serafino Barbera	37

PORT	
Ramos Pinto Port	38
Warre's Otima Port 10 year tawny	51

SPARKLING	
Simmonet Le Fevre	35
Moletto Prosecco Brut	33

WHITE	
House White Zinfandel	6.75
House Chardonnay	7.5
J. Lohr Chardonnay	9
Sonoma-Cutrer Chardonnay	13.75
Riff Italian Pinot Grigio	7.25
Angeline Sauvignon Blanc	9
Yealands Sauvignon Blanc of NZ	12
Chateau St. Michelle Riesling	7.5
Marqués de Cáceres Rosé	8

RED	
House Merlot	7.5
Hahn Merlot	9.25
Swanson Merlot	17.5
House Cabernet Sauvignon	7.5
Bonanza Cabernet	12
Decoy Cabernet	15
Buehler Cabernet	19
Hahn Pinot Noir	10
La Crema Pinot Noir	17
Conundrum Red Blend	11
Angels & Cowboys Red Blend	12
Chianti	7.5
Altos Malbec	8.5

PORT	
Ramos Pinto Porto	13
Warre's Otima Port 10 year tawny	17

SPARKLING	
House Champagne	7
Simmonet Le Fevre	13
Moletto Prosecco Brut	11

Cocktails

FARM FRESH MOJITO 15

Louisiana Rum, fresh mint from our Carrollton Avenue Farm, lime

COOL BREW MARTINI 14

Our version of an Espresso Martini w/Wheatley Vodka, Kahlua and New Orleans' own Cool Brew

OLDE FASHIONED 10.25

bourbon, Angostura bitters, Peychaud's bitters, simple syrup, orange, cherry

MINT JULEP 11.5

bourbon, fresh mint from our Carrollton Avenue Farm, sugar, soda

APEROL SPRITZ 12

Aperol, prosecco, orange, on the rocks

PIMM'S CUP 8.5

Pimm's No. 1, cucumber, lemon, soda

NEW ORLEANS CLASSIC SAZERAC 10.5

rye whiskey, Herbsaint, Angostura bitters, Peychaud's bitters, simple syrup, lemon

FRENCH 75 10.25

gin, sparkling wine, lemon, simple syrup

DARK AND STORMY 13

dark rum, ginger beer, lime

HAND-STUFFED MARTINIS

choice of vodka or gin, hand-stuffed olives (bleu cheese or anchovies), served up or on the rocks

Pay your bill with cash from our ATM and receive a \$3.00 discount.