

# 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

bleu cheese, bacon, cherry tomatoes,  
bleu cheese dressing

### BRUTUS' CAESAR 10.5 OR

### BRUTUS' CAESAR W/ STEAK 28.50

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

### 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 w/gravy 4

bacon Brussels sprouts 5

French fries 4

braised garden greens 5

## Entrées

### CARTWRIGHT'S FILET 42

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

### STEAK FRITES 27

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 pork chop, braised garden greens,  
Papa Tom's grits cake, cane drizzle

### TODAY'S FRESH CATCH MKT

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

### EAT FIT FISH 25

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,  
onica 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

### BEAUXTHAI CHICKEN 19

marinated sliced chicken breast, mixed  
vegetables, toasted almonds, balsamic glaze,  
steamed white rice

## 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

topped with chocolate

### CARAMEL CUP CUSTARD 8

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

| WHITE                          |    |
|--------------------------------|----|
| J. Lohr Chardonnay             | 27 |
| Sonoma-Cutrer Chardonnay       | 44 |
| Cakebread Napa Chardonnay      | 60 |
| Riff Italian Pinot Grigio      | 24 |
| Angeline Sauvignon Blanc       | 27 |
| Yealands Sauvignon Blanc of NZ | 33 |
| Chateau St. Michelle Riesling  | 24 |
| Campo Viejo Rosé               | 24 |
| RED                            |    |
| Hahn Merlot                    | 30 |
| Swanson Merlot                 | 56 |
| Pride Merlot                   | 79 |
| Bonanza Cabernet               | 35 |
| Decoy Cabernet                 | 45 |
| Buehler Cabernet               | 69 |
| Hahn Pinot Noir                | 30 |
| La Crema Pinot Noir            | 51 |
| Conundrum Red Blend            | 35 |
| Angels & Cowboys Red Blend     | 36 |
| Chianti                        | 24 |
| Altos Malbec                   | 27 |
| Enrico Serafino Barbera        | 37 |

| PORT                             |    |
|----------------------------------|----|
| Ramos Pinto Port                 | 45 |
| Warre's Otima Port 10 year tawny | 61 |

| SPARKLING             |    |
|-----------------------|----|
| Simmonet Le Fevre     | 45 |
| Moletto Prosecco Brut | 36 |

## BY THE GLASS

| WHITE                            |      |
|----------------------------------|------|
| House White Zinfandel            | 7    |
| House Chardonnay                 | 7.5  |
| J. Lohr Chardonnay               | 9    |
| Sonoma-Cutrer Chardonnay         | 14.5 |
| Riff Italian Pinot Grigio        | 8    |
| Angeline Sauvignon Blanc         | 9    |
| Yealands Sauvignon Blanc of NZ   | 12   |
| Chateau St. Michelle Riesling    | 8    |
| Campo Viejo Rosé                 | 8    |
| RED                              |      |
| House Merlot                     | 7.5  |
| Hahn Merlot                      | 10   |
| Swanson Merlot                   | 18.5 |
| House Cabernet Sauvignon         | 7.5  |
| Bonanza Cabernet                 | 12   |
| Decoy Cabernet                   | 15   |
| Buehler Cabernet                 | 23   |
| Hahn Pinot Noir                  | 10   |
| La Crema Pinot Noir              | 17   |
| Conundrum Red Blend              | 11   |
| Angels & Cowboys Red Blend       | 12   |
| Chianti                          | 8    |
| Altos Malbec                     | 8.5  |
| PORT                             |      |
| Ramos Pinto Porto                | 15   |
| Warre's Otima Port 10 year tawny | 25   |
| SPARKLING                        |      |
| House Champagne                  | 7    |
| Simmonet Le Fevre                | 15   |
| Moletto Prosecco Brut            | 12   |

## 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

### HAND-STUFFED MARTINIS

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

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