

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

SHRIMP POBOY 20

CHICKEN FRIED STEAK POBOY 13.25

BEEF DEBRIS POBOY 16

HOUSE GROUND CHEESEBURGER 13.5

ground in-house served on a Leidenheimer brioche
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

French Fries 4

bacon Brussels sprouts 5

lemon orzo pasta 5

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 23 GF

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

CRAWFISH DELACROIX 25

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

GRILLED CHICKEN & ORZO 19

marinated chicken breast, lemon orzo pasta with
tomatoes and wilted spinach, caper beurre blanc

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
Bonterra Organic Chardonnay	30
Textbook Chardonnay	35
Sonoma-Cutrer Chardonnay	41
Cakebread Napa Chardonnay	60
Riff Italian Pinot Grigio	21
Swanson Pinot Grigio	36
Angeline Sauvignon Blanc	27
Yealands Sauvignon Blanc of NZ	33
Astrolabe Sauvignon Blanc	37
Chateau St. Michelle Riesling	21
Marqués de Cáceres Rosé	24

WHITE

House White Zinfandel	6.75
House Chardonnay	7.5
J. Lohr Chardonnay	9
Bonterra Organic Chardonnay	9.25
Textbook Chardonnay	13
Sonoma-Cutrer Chardonnay	13.75
Riff Italian Pinot Grigio	7.25
Swanson Pinot Grigio	12
Angeline Sauvignon Blanc	9
Yealands Sauvignon Blanc of NZ	12
Astrolabe Sauvignon Blanc	13
Chateau St. Michelle Riesling	7.5
Marqués de Cáceres Rosé	8

RED

Hahn Merlot	27
Swanson Merlot	51
Pride Merlot	79
Bonterra Organic Cabernet	30
Bonanza Cabernet	35
Decoy Cabernet	40
Textbook Cabernet	44
Buehler Cabernet	50
Hahn Pinot Noir	30
La Crema Pinot Noir	46
Chianti	21
Altos Malbec	27
Bogle Old Vine Zinfandel	27
Marqués de Cáceres Rioja	30
Perrin Côtes du Rhône	30
Enrico Serafino	37

RED

House Merlot	7.5
Hahn Merlot	9.25
Swanson Merlot	17.5
House Cabernet Sauvignon	7.5
Bonterra Organic Cabernet	10
Bonanza Cabernet	12
Decoy Cabernet	15
Textbook Cabernet	16
Buehler Cabernet	19
Hahn Pinot Noir	10
La Crema Pinot Noir	17
Chianti	7.5
Altos Malbec	8.5
Bogle Old Vine Zinfandel	9.5
Marqués de Cáceres Rioja	10
Perrin Côtes du Rhône	8.5
Enrico Serafino Barbera	12.5

PORT

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

PORT

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

SPARKLING

Simmonet Le Fevre	35
Moletto Prosecco Brut	33

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 on 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