

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 **9.50**, shrimp **10.75**, crab **MKT**
anchovies **4.25**, 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 14.5

HOUSE GROUND CHEESEBURGER 15

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 29

10 oz. bistro filet, 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,
Monica sauce, toasted Leidenheimer

BREADED VEAL CUTLET 17.75

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		BY THE GLASS	
WHITE		WHITE	
J. Lohr Chardonnay	27	House White Zinfandel	7
Sonoma-Cutrer Chardonnay	44	House Chardonnay	7.5
Cakebread Napa Chardonnay	60	J. Lohr Chardonnay	9
Riff Italian Pinot Grigio	24	Sonoma-Cutrer Chardonnay	14.5
Angeline Sauvignon Blanc	27	Riff Italian Pinot Grigio	8
Yealands Sauvignon Blanc of NZ	33	Angeline Sauvignon Blanc	9
Chateau St. Michelle Riesling	24	Yealands Sauvignon Blanc of NZ	12
Campo Viejo Rosé	24	Chateau St. Michelle Riesling	8
		Campo Viejo Rosé	8
RED		RED	
Hahn Merlot	30	House Merlot	7.5
Swanson Merlot	56	Hahn Merlot	10
Pride Merlot	79	Swanson Merlot	18.5
Bonanza Cabernet	35	House Cabernet Sauvignon	7.5
Decoy Cabernet	45	Bonanza Cabernet	12
Buehler Cabernet	69	Decoy Cabernet	15
Hahn Pinot Noir	30	Buehler Cabernet	23
La Crema Pinot Noir	51	Hahn Pinot Noir	10
Conundrum Red Blend	35	La Crema Pinot Noir	17
Angels & Cowboys Red Blend	36	Conundrum Red Blend	11
Chianti	24	Angels & Cowboys Red Blend	12
Altos Malbec	27	Chianti	8
Enrico Serafino Barbera	37	Altos Malbec	8.5
PORT		PORT	
Ramos Pinto Port	45	Ramos Pinto Porto	15
Warre's Otima Port 10 year tawny	61	Warre's Otima Port 10 year tawny	25
SPARKLING		SPARKLING	
Simmonet Le Fevre	45	House Champagne	7
Moletto Prosecco Brut	36	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