

# 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

**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, chocolate, strawberry  
(vanilla no sugar added available)

# Wine

## BY THE BOTTLE

### WHITE

J. Lohr Chardonnay	27
Bonterra Organic Chardonnay	30
Textbook Chardonnay	35
Sonoma-Cutrer Chardonnay	41
Cakebread Napa Chardonnay	60
Chateau Montelena Chardonnay	69
Riff Italian Pinot Grigio	21
Swanson Pinot Grigio	36
Angeline Sauvignon Blanc	27
Chateau St. Michelle Riesling	21
Marqués de Cáceres Rosé	24
Three Brooms Sauvignon Blanc	37

### RED

Hahn Merlot	27
Swanson Merlot	51
Pride Merlot	79
Bonterra Organic Cabernet	30
Textbook Cabernet	44
Buehler Cabernet	50
Decoy Cabernet	40
Garnet Pinot Noir	30
La Crema Pinot Noir	46
Cherry Cove Pinot Noir	36
Marqués de Cáceres Rioja	30
Luigi Giordano Barbera	55
Perrin Côtes du Rhône	30
Altos Malbec	27
Bogle Old Vine Zinfandel	27
Bolla Chianti	21
High on the Hog Red Blend	41

### PORT

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

### SPARKLING

Simmonet Le Fevre	35
Adami Prosecco Garbel Brut	33

## BY THE GLASS

### WHITE

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
Chateau St. Michelle Riesling	7.5
House White Zinfandel	6.75
Marqués de Cáceres Rosé	8
Three Brooms Sauvignon Blanc	13

### RED

House Merlot	7.5
Hahn Merlot	9.25
Swanson Merlot	17.5
House Cabernet Sauvignon	7.5
Bonterra Organic Cabernet	10
Textbook Cabernet	16
Buehler Cabernet	19
Decoy Cabernet	15
Garnet Pinot Noir	10
La Crema Pinot Noir	16
Cherry Cove Pinot Noir	12
Marqués de Cáceres Rioja	10
Perrin Côtes du Rhône	8.5
Altos Malbec	8.5
Bogle Old Vine Zinfandel	9.5
Bolla Chianti	7.5
High on the Hog Red Blend	13.5

### PORT

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

### SPARKLING

House Champagne	7
Simmonet Le Fevre	13
Adami Prosecco Garbel Brut	11

## Cocktails

### FARM FRESH MOJITO 15

Acadiana's own Wildcat Brothers Fifolet Rum, fresh mint from our Carrollton Avenue Farm, lime

### SAZERUM 14

Acadiana's own Wildcat Brothers Noire Rum, Herbsaint, Angostura bitters, Peychauds bitters, simple syrup, lemon

### 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, Peychauds 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