

Ye Olde College Inn

SINCE 1933

Starters

- SHRIMP REMOULADE 15.25**
fried green tomatoes, boiled shrimp,
house remoulade
- OYSTERS BLEU MKT**
crispy Louisiana oysters, shredded iceberg lettuce,
purple onion, bleu cheese oil
- CRAWFISH MAC & CHEESE 12.75**
Louisiana crawfish, five cheeses,
white truffle essence
- CRAWFISH MARNÉ MKT**
warm brie, sautéed Louisiana crawfish,
Leidenheimer french bread
- COLLEGE INN BBQ SHRIMP 12.75**
Louisiana gulf shrimp, Ye Olde BBQ sauce,
Leidenheimer French bread
- OUR FAMOUS ONION RINGS 6**
- TURKEY & ANDOUILLE GUMBO 8.25**
- ICEBERG WEDGE 10 GF**
bleu cheese, bacon, cherry tomatoes,
bleu cheese dressing
- BRUTUS' CAESAR 10.25 GF**
romaine wedge, Leidenheimer croutons,
parmigiano reggiano, our Caesar dressing
- add to any salad:
grilled chicken 7.25, shrimp 8.25,
oysters MKT, anchovies 3.25

Sandwiches

- FRIED GREEN TOMATO
SHRIMP REMOULADE PoBoy 17**
“Best of Show” Award Winner
1st Annual Po-Boy Festival
- OYSTER PoBoy MKT**
- SHRIMP PoBoy 16.75**
- CHICKEN FRIED STEAK PoBoy 13.25**
- OYSTER HAVARTI CHEESE & BACON PoBoy MKT**
- HOUSE GROUND CHEESEBURGER 12**
ground in-house served on a Leidenheimer brioche
with traditional French fries
bacon 2.75 fried egg 2.25

Sides

- sautéed spinach 3.25
- Papa Tom’s Grits 3.25
- almond green beans 3.25
- garden maque choux 3.25
- Whipped garlic potatoes 3.25
- French Fries 3.25
- bacon Brussels sprouts 5.25
- lemon orzo pasta 5.25

Entrées

- CARTWRIGHT’S FILET 39.25 GF**
8 oz. center cut filet, whipped potatoes,
wild mushrooms, veal demi-glace
- BRAISED BEEF BRISKET 25.25**
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 24.25 GF**
gulf fish, Louisiana crawfish,
garden maque choux, roasted corn sauce
- EAT FIT FISH 21.25 GF**
gulf fish, almond green beans, charred lemon,
marinated tomato vinaigrette
- CRAWFISH DELACROIX 21.25**
gulf fish, steamed white rice, crawfish étouffée
- SLOW-COOKED LAMB SHANK 32**
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 16.25**
sautéed spinach, whipped potatoes,
house-made brown gravy
- HAMBURGER STEAK 16.75**
3/4 lb. house ground beef, whipped potatoes,
spinach, grilled onions, house-made gravy
- GRILLED CHICKEN & ORZO 17.25**
marinated chicken breast, lemon orzo pasta with
tomatoes and wilted spinach, caper beurre blanc

Desserts

- FRIED BREAD PUDDING Po-Boy 9.75**
“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 9.25 GF**
topped with chocolate sauce and fruit
- CARAMEL CUP CUSTARD 7.25 GF**
same family recipe since 1933,
served with caramel sauce
- STICKY TOFFEE PUDDING 9.75**
sponge cake, vanilla custard, toffee
- ICE CREAM 5.75**
vanilla, chocolate, strawberry
(vanilla no sugar added available)

Wine

BY THE BOTTLE		BY THE GLASS	
WHITE		WHITE	
J. Lohr Chardonnay	27	House Chardonnay	7.5
Bonterra Organic Chardonnay	30	J. Lohr Chardonnay	9
Textbook Chardonnay	33	Bonterra Organic Chardonnay	9.25
Sonoma-Cutrer Chardonnay	41	Textbook Chardonnay	11
Cakebread Napa Chardonnay	60	Sonoma-Cutrer Chardonnay	13.75
Chateau Montelena Chardonnay	69	Riff Italian Pinot Grigio	7.25
Riff Italian Pinot Grigio	21	Swanson Pinot Grigio	12
Swanson Pinot Grigio	36	Angeline Sauvignon Blanc	9
Angeline Sauvignon Blanc	27	Chateau St. Michelle Riesling	7.5
Chateau St. Michelle Riesling	21	House White Zinfandel	6.75
Marqués de Cáceres Rosé	24	Marqués de Cáceres Rosé	8
Three Brooms Sauvignon Blanc	37	Three Brooms Sauvignon Blanc	13
RED		RED	
Hahn Merlot	27	House Merlot	7.5
Swanson Merlot	51	Hahn Merlot	9.25
Pride Merlot	79	Swanson Merlot	17.5
Bonterra Organic Cabernet	30	House Cabernet Sauvignon	7.5
Textbook Cabernet	44	Bonterra Organic Cabernet	10
Buehler Cabernet	48	Textbook Cabernet	16
Decoy Cabernet	40	Buehler Cabernet	16.5
Garnet Pinot Noir	30	Decoy Cabernet	15
La Crema Pinot Noir	46	Garnet Pinot Noir	10
Cherry Cove Pinot Noir	36	La Crema Pinot Noir	16
Marqués de Cáceres Rioja	30	Cherry Cove Pinot Noir	12
Luigi Giordano Barbera	55	Marqués de Cáceres Rioja	10
Perrin Côtes du Rhône	30	Perrin Côtes du Rhône	8.5
Altos Malbec	27	Altos Malbec	8.5
Bogle Old Vine Zinfandel	27	Bogle Old Vine Zinfandel	9.5
Bolla Chianti	21	Bolla Chianti	7.5
High on the Hog Red Blend	41	High on the Hog Red Blend	13.5
PORT		PORT	
Ramos Pinto Porto	38	Ramos Pinto Porto	13
Warre’s Otima Port 10 year tawny	51	Warre’s Otima Port 10 year tawny	17
SPARKLING		SPARKLING	
Simmonet Le Fevre	35	House Champagne	7
Adami Prosecco Garbel Brut	33	Simmonet Le Fevre	13
		Adami Prosecco Garbel Brut	11

Cocktails

FARM FRESH MOJITO 14	
rum, fresh mint from our Carrollton Avenue Farm, lime	
SAZERAC 10.5	
rye whiskey, 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	
FIREFLY TEA 9	
Firefly Sweet Tea vodka, iced tea, lemon, fresh mint from our Carrollton Avenue Farm	
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	