

# 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

## 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 25 GF**

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 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

**LIGHT & HEALTHY CHICKEN 19**

grilled breast of chicken, almond green  
beans, marinated tomato vinaigrette



## 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
Sonoma-Cutrer Chardonnay	41
Cakebread Napa Chardonna	60
Riff Italian Pinot Grigio	21
Angeline Sauvignon Blanc	27
Yealands Sauvignon Blanc of NZ	33
Chateau St. Michelle Riesling	21
Marqués de Cáceres Rosé	24

RED	
Hahn Merlot	27
Swanson Merlot	51
Pride Merlot	79
Bonanza Cabernet	35
Decoy Cabernet	40
Buehler Cabernet	50
Hahn Pinot Noir	30
La Crema Pinot Noir	46
Chianti	21
Altos Malbec	27
Enrico Serafino	37

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

SPARKLING	
Simmonet Le Fevre	35
Moletto Prosecco Brut	33

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

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
Buehler Cabernet	19
Hahn Pinot Noir	10
La Crema Pinot Noir	17
Chianti	7.5
Altos Malbec	8.5
Enrico Serafino Barbera	12.5

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

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, 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