

# 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 13.25

### HOUSE GROUND CHEESEBURGER 13.5

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,  
onica 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

### 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

WHITE	
J. Lohr Chardonnay	27
Sonoma-Cutrer Chardonnay	44
Cakebread Napa Chardonnay	60
Riff Italian Pinot Grigio	24
Angeline Sauvignon Blanc	27
Yealands Sauvignon Blanc of NZ	33
Chateau St. Michelle Riesling	24
Campo Viejo Rosé	24

RED	
Hahn Merlot	30
Swanson Merlot	56
Pride Merlot	79
Bonanza Cabernet	35
Decoy Cabernet	45
Buehler Cabernet	69
Hahn Pinot Noir	30
La Crema Pinot Noir	51
Conundrum Red Blend	35
Angels & Cowboys Red Blend	36
Chianti	24
Altos Malbec	27
Enrico Serafino Barbera	37

PORT	
Ramos Pinto Port	45
Warre's Otima Port 10 year tawny	61

SPARKLING	
Simmonet Le Fevre	45
Moletto Prosecco Brut	36

## BY THE GLASS

WHITE	
House White Zinfandel	7
House Chardonnay	7.5
J. Lohr Chardonnay	9
Sonoma-Cutrer Chardonnay	14.5
Riff Italian Pinot Grigio	8
Angeline Sauvignon Blanc	9
Yealands Sauvignon Blanc of NZ	12
Chateau St. Michelle Riesling	8
Campo Viejo Rosé	8

RED	
House Merlot	7.5
Hahn Merlot	10
Swanson Merlot	18.5
House Cabernet Sauvignon	7.5
Bonanza Cabernet	12
Decoy Cabernet	15
Buehler Cabernet	23
Hahn Pinot Noir	10
La Crema Pinot Noir	17
Conundrum Red Blend	11
Angels & Cowboys Red Blend	12
Chianti	8
Altos Malbec	8.5

PORT	
Ramos Pinto Porto	15
Warre's Otima Port 10 year tawny	25

SPARKLING	
House Champagne	7
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