

Ye Olde College Inn

SINCE 1933

Starters

CRAB FRITTERS 12

jalapeno cilantro aioli

PICKLED & FRIED OKRA 8

buttermilk dressing

OYSTERS BLEU MKT

1/2 dozen fried oysters, bacon, bleau cheese vin,
pickled red onion, bleu cheese dust

BLACK GARLIC FOCACCIA 10

Focaccia bread, black garlic, herb-infused oil

OUR FAMOUS ONION RINGS 6

TURKEY & ANDOUILLE GUMBO 8

ICEBERG WEDGE 9 GF

bleu cheese, bacon, cherry tomatoes,
bleu cheese dressing

BRUTUS' CAESAR 10 GF

romaine wedge, Leidenheimer croutons,
parmigiano reggiano, our Caesar dressing

add to any salad:

grilled chicken 7, shrimp 8,
oysters MKT

Classic Americana

DOUBLE CHEESEBURGER 10

cheddar, balsamic peppercorn aioli served on a
Leidenheimer bun with smoked-herb fries
bacon 2.5 fried egg 2

HAND CUT CHICKEN TENDERS 10

smoked-herb fries, boss sauce

Libations

THE RESERVE SOUR 12

Bourbon, lemon, simple, red wine float

BEACH TRIP 12

Coconut rum, vodka, midori, pineapple,
lemon lime soda

YE OLDE FASHIONED 12

Bourbon, simple syrup, bitters,
fresh orange peel

JALAPENO MARGARITA 15

Tequila, Grand Marnier, jucied oranges & lime,
fresh jalapeno

Entrees

8OZ FILET 43 GF

8oz center cut filet, whipped potatoes,
rosemary mushrooms, veal demi-glace,
jumbo lump crabmeat

TODAY'S FRESH CATCH 26 GF

gulf fish, Louisiana lump crabmeat,
garden maque choux, roasted corn sauce

CRAWFISH DELACROIX 21

gulf fish, steamed white rice, crawfish étouffée

STEAK AND FRITES 24 GF

8oz flat iron steak, black garlic aioli,
smoked herb fries

PAN SEARED DUCK BREAST 24 GF

coffee rub, whipped potato, asparagus

ROASTED STATLER CHICKEN 16 GF

roasted statler-cut chicken breast, mixed
greens, lemon vin, tomato jam

Sides

whipped sweet potatoes 5

roasted asparagus, cured egg yolk 7

garlic mash potatoes 3

garden corn maque choux 4

Desserts

FRIED BREAD PUDDING PO-BOY 9.5

“Best of Show” Award Winner
2nd Annual Po-Boy Festival

PEANUT BUTTER TART 9

dark chocolate pie topped with peanut butter
mousse, and peanut butter cup pieces

FLOURLESS CHOCOLATE CAKE 9 GF

topped with chocolate sauce, fruit

STICKY TOFFEE PUDDING 9.5

sponge cake, vanilla custard, toffee

ICE CREAM 5

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

Wine

BY THE BOTTLE

WHITE

J Lohr Chardonnay	27
Bonterra Organic Chardonnay	30
Rutherford Ranch Chardonnay	33
Sonoma-Cutrer Chardonnay	41
Cakebread Napa Chardonnay	60
Chateau Montelena Chardonnay	70
Colli Argento Pinot Grigio	21
Swanson Pinot Grigio	36
Bonterra Sauvignon Blanc	27
Marqués de Cáceres Rosé	24
J Lohr Riesling	27

RED

Hahn Merlot	27
Swanson Merlot	51
Pride Merlot	79
Bonterra Organic Cabernet	30
Rutherford Ranch Cabernet	44
Buehler Cabernet	48
Decoy Cabernet	40
Garnet Pinot Noir	30
La Crema Pinot Noir	46
Marqués de Cáceres Rioja	30
Altos Malbec	27
Bogle Old Vine Zinfadel	27
Melini Riserva Chianti	21
The Prisoner Red	70
Swanson Alexis Cabernet	92
Charles Krug Cabernet	46

PORT

Warre’s Otima Port 10 year tawny	51
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SPARKLING

Roederer Estate Sparkling Wine	45
Adami Prosecco Garbel Brut	33

BY THE GLASS

WHITE

House Chardonnay	7.5
J Lohr Chardonnay	9
Bonterra Chardonnay	9.25
Rutherford Ranch Chardonnay	11
Sonoma-Cutrer Chardonnay	13.75
Colli Argento Pinot Grigio	7.25
Swanson Pinot Grigio	12
Bonterra Sauvignon Blanc	9
House White Zinfandel	6.75
Marqués de Cáceres Rosé	8
J Lohr Riesling	9

RED

House Merlot	7.5
Hahn Merlot	9.25
Swanson Market	17.50
House Cabernet Sauvignon	7.5
Bonterra Organic Cabernet	10
Rutherford Ranch Cabernet	16
Buehler Cabernet	16.5
Decoy Cabernet	15
Garnet Pinot Noir	10
La Crema Pinot Noir	16
Marqués de Cáceres Rioja	10
Altos Malbec	8.5
Bogle Old Vine Zinfadel	9.5
Melini Riserva Chianti	7.5
Charles Krug Cabernet	7.5

PORT

Warre’s Otima Port 10 year tawny	17
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SPARKLING

House Champagne	7
Roederer Estate Sparkling Wine	15
Adami Prosecco Garbel Brut	11

Since 1933...

Ye Olde College Inn’s origins date back to 1933 with the Rufin family, who would lead the iconic New Orleans restaurant for 70 years. From car hop service to indoor dining, the Rufin family became a fixture of neighborhood dining until 2003. With an appreciation for Louisiana culture, the Blancher family, who operates another landmark - Rock’n‘Bowl®, purchased the establishment. With the leadership of the Blancher family & the award-winning cuisine of Ye Olde College Inn, together they’ve expanded to additional locations including Lafayette, LA and the New Orleans International Airport.

For more of our story, visit our website at www.yeoldecollegeinn.com