

Ye Olde College Inn

SINCE 1933

Starters

SHRIMP REMOULADE 15

fried green tomatoes, boiled shrimp,
house remoulade

OYSTERS BLEU MKT

crispy Louisiana oysters, shredded iceberg lettuce,
purple onion, bleu cheese oil

CRAWFISH MAC & CHEESE 12.5

Louisiana crawfish, five cheeses,
white truffle essence

CRABE MARNÉ MKT

warm brie, sautéed lump crabmeat,
Leidenheimer french bread

COLLEGE INN BBQ SHRIMP 12.5

Louisiana gulf shrimp, Ye Olde BBQ sauce,
Leidenheimer French bread

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, anchovies 3

Sandwiches

FRIED GREEN TOMATO

SHRIMP REMOULADE POBOY 16.75

"Best of Show" Award Winner
1st Annual Po-Boy Festival

OYSTER POBOY MKT

SHRIMP POBOY 16.5

CHICKEN FRIED STEAK POBOY 13

OYSTER HAVARTI CHEESE & BACON POBOY MKT

HOUSE GROUND CHEESEBURGER 11

ground in-house served on a Leidenheimer brioche
with traditional French fries
bacon 2.5 fried egg 2

Sides

sautéed spinach 3 whipped garlic potatoes 3
Papa Tom's Grits 3 French fries 3
almond green beans 3 bacon Brussels sprouts 5
garden maque choux 3 lemon orzo pasta 5

Entrées

CARTWRIGHT'S FILET 39 GF

8 oz. center cut filet, whipped potatoes,
wild mushrooms, veal demi-glace

BRAISED BEEF BRISKET 25

whipped potatoes, bacon Brussels sprouts,
braising gravy, crispy onion rings

CARROLLTON CHOP 25

cured porkchop, braised garden greens,
Papa Tom's grits cake, cane drizzle

TODAY'S FRESH CATCH 24 GF

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

EAT FIT FISH 21 GF

gulf fish, almond green beans, charred lemon,
marinated tomato vinaigrette

CRAWFISH DELACROIX 21

gulf fish, steamed white rice, crawfish étouffée

SLOW-COOKED LAMB SHANK 28

Papa Tom's grits, creole mustard demi-glace

PAPA TOM'S SHRIMP & GRITS 18.5

Baker's dozen of gulf shrimp, Papa Tom's grits,
Monica sauce, toasted Leidenheimer

BREADED VEAL CUTLET 16

sautéed spinach, whipped potatoes,
house-made brown gravy

HAMBURGER STEAK 16.5

3/4 lb. house ground beef, whipped potatoes,
spinach, grilled onions, house-made gravy

GRILLED CHICKEN & ORZO 17

marinated chicken breast, lemon orzo pasta with
tomatoes and wilted spinach, caper beurre blanc

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 and fruit

CARAMEL CUP CUSTARD 7 GF

same family recipe since 1933,
served with caramel sauce

STICKY TOFFEE PUDDING 9.5

sponge cake, vanilla custard, toffee

ICE CREAM 5.5

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

Wine

BY THE BOTTLE

WHITE

J. Lohr Chardonnay	27
Bonterra Organic Chardonnay	30
Textbook Chardonnay	33
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	48
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

Roederer Estate Sparkling Wine	45
Adami Prosecco Garbel Brut	33

BY THE GLASS

WHITE

House Chardonnay	7.5
J. Lohr Chardonnay	9
Bonterra Organic Chardonnay	9.25
Textbook Chardonnay	11
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	16.5
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
Roederer Estate Sparkling Wine	15
Adami Prosecco Garbel Brut	11

Cocktails

FARM FRESH MOJITO 13

rum, fresh mint from our Carrollton Avenue Farm, lime

SAZERAC 9.5

rye whiskey, Herbsaint, Angostura bitters, Peychauds bitters, simple syrup, lemon

OLDE FASHIONED 9.25

bourbon, Angostura bitters, Peychaud's bitters, simple syrup, orange, cherry

MINT JULEP 10.5

bourbon, fresh mint from our Carrollton Avenue Farm, sugar, soda

APEROL SPRITZ 11

Aperol, prosecco, orange, on the rocks

PIMM'S CUP 7.5

Pimm's No. 1, cucumber, lemon, soda

FIREFLY TEA 8

Firefly Sweet Tea vodka, iced tea, lemon, fresh mint from our Carrollton Avenue Farm

FRENCH 75 9.25

gin, sparkling wine, lemon, simple syrup

DARK AND STORMY 12

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