

# Menu

## APPETIZERS

- CRABMEAT MAISON** jumbo lump crabmeat, grilled eggplant, garden greens 12 GF
- SHRIMP REMOULADE** fried green tomatoes, boiled gulf shrimp, house remoulade 12
- COLLEGE INN BBQ SHRIMP** jumbo gulf shrimp, Ye Olde BBQ sauce, Leidenheimer French bread 11
- OYSTERS BLEU** crispy Louisiana oysters, shredded iceberg, purple onion, bleu cheese oil 12
- CRAWFISH MAC & CHEESE** Louisiana crawfish, five cheeses, white truffle essence 12
- CHARCUTERIE & CHEESE BOARD** seasonally & locally sourced (great for sharing) 18
- OUR FAMOUS ONION RINGS** 6

## SOUPS & SALADS

- TURKEY & ANDOUILLE GUMBO** 7
- BAKED POTATO SOUP** cheddar, bacon, green onions 6 GF
- HEARTY GARDEN GREENS** apple matchsticks, candied pecans, crumbled bleu cheese, citrus vinaigrette 11 GF
- ICEBERG WEDGE** bleu cheese, bacon, cherry tomatoes, bleu cheese dressing 8 GF
- BRUTUS' CAESAR** romaine wedge, Leidenheimer croutons, parmigiano reggiano, our Caesar dressing 9
- ADD TO ANY SALAD:** grilled chicken 5, shrimp 7, oysters 7, anchovies 2



# ENTREES

## PAN ROASTED DUCK BREAST

foie gras torchon, andouille-sweet potato hash, cane syrup 29 GF

## CARTWRIGHT'S FILET

8oz center cut filet, sautéed spinach, veal demi-glace 35 GF

## BRAISED BEEF BRISKET

whipped potatoes, bacon brussels sprouts, braising gravy, crispy onion rings 24

## BREADED VEAL CUTLET

sautéed spinach, whipped potatoes, house-made brown gravy 15

## HAMBURGER STEAK

3/4 lb. house ground beef, whipped potatoes, spinach, grilled onions, house-made gravy 15

## GRILLED CHICKEN & SPAETZLE

marinated airline-cut chicken breast, herbed spaetzle, tomato jam, shaved parmesan 15

## TODAY'S FRESH CATCH

Louisiana lump crabmeat, garden maque choux, roasted corn sauce 23 GF

## EAT FIT FISH

almond green beans, charred lemon, marinated tomato vinaigrette 19 GF

## CRAWFISH DELACROIX

baked gulf fish filet, steamed white rice, crawfish étouffée 19

## SLOW-COOKED LAMB SHANK

Papa Tom's grits, whole grain mustard lamb reduction 24 GF

## SMOKED PORK TENDERLOIN

boulangère potatoes, bacon jam, pickled onions 23

## SHRIMP & STONE GROUND GRITS

jumbo gulf shrimp, Papa Tom's grits, Ye Olde BBQ Sauce, buttermilk biscuit 18

---

house salad 6    sautéed spinach 3    Papa Tom's grits 3    almond green beans 3  
garden maque choux 3    french fries 3    whipped potatoes 3    herbed spaetzle 4  
farm vegetables 5    bacon brussels sprouts 5    andouille-sweet potato hash 5

---

## *POBOYS & BURGERS*

**FRIED GREEN TOMATO SHRIMP REMOULADE POBOY 16**  
“Best of Show” Award Winner  
1st Annual Po-Boy Festival

**OYSTER POBOY 17**

**SHRIMP POBOY 15**

**CHICKEN FRIED STEAK POBOY 12**

**OYSTER HAVARTI CHEESE & BACON POBOY 18**

**HOUSE GROUND CHEESEBURGER 10**  
ground in-house served on a Leidenheimer bun  
with traditional French fries  
bacon 2  
fried yard egg 2  
foie gras torchon 14.50

## *COCKTAILS*

**FARM FRESH MOJITO 13**

rum, fresh mint from our Carrollton Avenue Farm, lime

**SAZERAC 9.25**

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

**OLDE FASHIONED 8**

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 7.5**

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

**FRENCH 75 9**

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

## *DESSERTS*

**FRIED BREAD PUDDING PO-BOY 7**

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

**PEANUT BUTTER TART 8**

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

**FLOURLESS CHOCOLATE CAKE 9 GF**

topped with chocolate sauce,  
and seasonal fruit

**CARAMEL CUP CUSTARD 6 GF**

same family recipe since 1933,  
served with caramel sauce

**STICKY TOFFEE PUDDING 8**

sponge cake, vanilla custard, toffee

**ICE CREAM 4**

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

**VODKA**

Chopin  
Deep Eddy  
Deep Eddy Grapefruit  
Deep Eddy Lemon  
Grey Goose  
Ketel One  
Stoli  
Stoli Orange  
Stoli Vanilla  
Tito's

**GIN**

Beefeater  
Bombay  
Bombay Sapphire  
Tanqueray

**BRANDY**

Courvoisier  
Korbel Brandy  
Hennessy

**TEQUILA**

Don Julio 1942  
Hornitos  
Patron

**RUM**

Bacardi  
Bacardi 8 yr  
Bayou Silver  
Bayou Spiced  
Bayou Satsuma  
Captain Morgan  
Cruzan Aged  
Malibu  
Mount Gay  
Myer's Dark

**BOURBON**

Booker's  
Buffalo Trace  
Bulleit  
Bulleit Rye  
Knob Creek  
Jim Beam  
Maker's Mark  
Woodford Reserve

**WHISKEY**

Canadian Club  
Crown Royal  
Crown Royal Apple  
Gentleman Jack  
Jack Daniels  
Jameson  
Sazerac Rye  
Seagrams 7  
Seagrams VO

**SCOTCH**

Chivas Regal  
Dewar's White Label  
Glenlivet 12yr  
J & B  
Johnnie Walker Black  
Johnnie Walker Red  
Laphroaig 10yr  
Macallan 12yr

**BEER ON TAP**

Abita Big Easy IPA  
Blue Moon  
Ziegenbach Amber

**LIQUOR**

Aperol  
Bailey's  
Campari  
Creme de Cacao  
Creme de Menthe  
Cointreau  
Drambuie  
Firefly  
Frangelico  
Grand Marnier  
Herbsaint  
Kahlua  
Midori  
Peppermint Schnapps  
Pimms No. 1  
Sambuca  
Southern Comfort  
St. Germain

**BOTTLED BEER**

Abita Amber  
Amstel Light  
Beck's Non-Alcoholic  
Budweiser  
Bud Light  
Chimay Blue  
Coors Light  
Corona  
Stella Cider GF  
Guinness  
Heineken  
Heineken Light  
LA-31 Bière Pâle  
Lazy Magnolia IPA  
Michelob Ultra  
Miller Lite  
Stella Artois

# Wine

## BY THE BOTTLE

### WHITE

J. Lohr Chardonnay	27
Bonterra Organic Chardonnay	30
Clos du Val Chardonnay	37
Sonoma-Cutrer Chardonnay	41
Cakebread Napa Chardonnay	60
Chateau Montelena Chardonnay	69
Colli Argento Pinot Grigio	21
Swanson Pinot Grigio	36
Bonterra Sauvignon Blanc	27
Chateau St. Michelle Riesling	21
Marqués de Cáceres Rosé	24

### RED

Hahn Merlot	27
Swanson Merlot	51
Pride Merlot	79
Bonterra Organic Cabernet	30
Rutherford Ranch Cabernet	39
Buehler Cabernet	48
Swanson "Alexis" Cabernet	92
Resolute Cabernet	40
Garnet Pinot Noir	27
Rickshaw Pinot Noir	32
La Crema Pinot Noir	46
Marqués de Cáceres Rioja	30
Seghesio Barbera	60
Perrin Côtes du Rhône	24
Altos Malbec	24
Bogle Old Vine Zinfandel	27

### PORT

Ramos Pinto Porto	38
Warre's Otima Port 10 year tawny	51
Sandeman Port 20 year tawny	82

### SPARKLING

Roederer Estate Sparkling Wine	45
Adami Prosecco Garbel Brut	33

## BY THE GLASS

### WHITE

House Chardonnay	7
J. Lohr Chardonnay	8.5
Bonterra Organic Chardonnay	9.25
Clos du Val Chardonnay	12.75
Sonoma-Cutrer Chardonnay	13.75
Colli Argento Pinot Grigio	7
Swanson Pinot Grigio	12
Bonterra Sauvignon Blanc	9
Chateau St. Michelle Riesling	7
House White Zinfandel	6.5
Marqués de Cáceres Rosé	8

### RED

House Merlot	7
Hahn Merlot	9.25
Swanson Merlot	17.5
House Cabernet Sauvignon	7
Bonterra Organic Cabernet	10
Rutherford Ranch Cabernet	13
Buehler Cabernet	16.5
Resolute Cabernet	16
Garnet Pinot Noir	9
Rickshaw Pinot Noir	11
La Crema Pinot Noir	16
Marqués de Cáceres Rioja	10
Perrin Côtes du Rhône	8
Altos Malbec	8
Bogle Old Vine Zinfandel	9

### 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