

Ye Olde College Inn

A FARM TO TABLE RESTAURANT & BAR

Appetizers

SMOKED DUCK BREAST & FIELD GREENS 15
seasonal fruit, feta cheese, balsamic vinaigrette, cucumber, mint, toasted almonds

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
Louisiana crawfish, five cheeses, white truffle essence


CRABE MARNÉ MKT
warm brie, sautéed lump crabmeat, Leidenheimer french bread

COLLEGE INN BBQ SHRIMP 12
Louisiana gulf shrimp, Ye Olde BBQ sauce, Leidenheimer french bread

OUR FAMOUS ONION RINGS 6

Salads & Soups

TURKEY & ANDOUILLE GUMBO 8

HEARTY GARDEN GREENS 12 
apple matchsticks, candied pecans, crumbled bleu cheese, farm honey-dijon vinaigrette

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 6, shrimp 8, oysters MKT, anchovies 3

Sandwiches

**FRIED GREEN TOMATO SHRIMP
REMOULADE POBOY 16.5**

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

OYSTER POBOY MKT

SHRIMP POBOY 16

CHICKEN FRIED STEAK POBOY 13

OYSTER HAVARTI CHEESE & BACON POBOY MKT

HOUSE GROUND CHEESEBURGER 11
ground in-house served on a Leidenheimer bun
with traditional French fries bacon 2.5 fried egg 2

Sides

house salad 6	whipped garlic potatoes 3
sauteed spinach 3	French fries 3
Papa Tom's Grits 3	bacon Brussels sprouts 5
almond green beans 3	lemon orzo pasta 5
garden maque choux 3	

Entrees

CARTWRIGHT'S FILET 38 GF
8oz 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 24
cured porkchop, braised garden greens, Papa Tom's grit cake, cane drizzle

TODAY'S FRESH CATCH 24 GF
gulf fish, Louisiana lump crabmeat, garden maque choux, roasted corn sauce

EAT FIT FISH 20 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
Baker's dozen of gulf shrimp, Papa Tom's grits, Monica sauce, toasted Leidenheimer

BREADED VEAL CUTLET 16
sauteed spinach, whipped potatoes, house-made brown gravy

HAMBURGER STEAK 16
3/4 lb. house ground beef, whipped potatoes, spinach, grilled onions, house-made gravy

GRILLED CHICKEN & ORZO 16
marinated chicken breast, lemon orzo pasta with tomatoes and wilted spinach, caper beurre blanc

Desserts

FRIED BREAD PUDDING PO-BOY 9
“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 seasonal fruit

CARAMEL CUP CUSTARD 7 GF
same family recipe since 1933, served with caramel sauce

STICKY TOFFEE PUDDING 9
sponge cake, vanilla custard, toffee

ICE CREAM 5
vanilla, chocolate, strawberry
(vanilla no sugar added available)

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 9

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

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	69
Colli Argento Pinot Grigio	21
Swanson Pinot Grigio	36
Bonterra 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
Rutherford Ranch Cabernet	44
Buehler Cabernet	48
Swanson "Alexis" Cabernet	92
Decoy Cabernet	40
Garnet Pinot Noir	30
Charles Krug Cabernet	46
La Crema Pinot Noir	46
Marqués de Cáceres Rioja	30
Luigi Giordano Barbera	55
Perrin Côtes du Rhône	24
Altos Malbec	27
Bogle Old Vine Zinfandel	27

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	7.25
J. Lohr Chardonnay	8.5
Bonterra Organic 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
Chateau St. Michelle Riesling	7
House White Zinfandel	6.5
Marqués de Cáceres Rosé	8
Three Brooms Sauvignon Blanc	13
Le Grand Courtagé Brut, France	7.25

RED

House Merlot	7.25
Hahn Merlot	9.25
Swanson Merlot	17.5
House Cabernet Sauvignon	7.25
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
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