

# Ye Olde College Inn

A FARM TO TABLE RESTAURANT & BAR

## Appetizers

### SHRIMP REMOULADE 15

fried green tomatoes, boiled shrimp, house remoulade

### OYSTERS BLEU 12

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 9, anchovies 3

## Sandwiches

### FRIED GREEN TOMATO SHRIMP REMOULADE POBOY 16

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

### OYSTER POBOY 18

### SHRIMP POBOY 16

### CHICKEN FRIED STEAK POBOY 13

### OYSTER HAVARTI CHEESE & BACON POBOY 19

### 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
sautéed 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

### BEAUX THAI DUCK 30 GF

8oz duck breast, minted vermicelli noodles, wild mushrooms, liquid aminos, cane drizzle

### 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 cakes, 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

sautéed pastina, 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

sautéed 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

### 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
Seghesio Barbera	60
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

### 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