

CULINARY

1856

RESIDENCE

DATE _____

AUBURN

LUNCH FARE

ALABAMA

1856- Culinary Residence is a teaching restaurant.
 We are proud to educate future restaurateurs and chefs in the Horst Schulze School of Hospitality Management.
 Your patronage makes this possible and we are grateful for it.

BEGINNINGS

BIBB LETTUCE SALAD

Radish, Tomato, Chicken Skin,
Buttermilk Ranch — 15

MUSHROOM SOUP

Foraged Mushrooms, Farro,
Creme Fraiche, Texas Toast — 16

TARTE FLAMBEE

Bacon, Caramelized Onion,
Fromage Blanc — 15

THAI SHRIMP SALAD

Kohlrabi, Cherry Tomato,
Mint, Lime — 18

DESSERT

GRAPEFRUIT ALMOND TART

Grapefruit Marmalade, Toasted Almond,
Vanilla Anglaise, Mascarpone — 13

HONEY CAKE

Honey Mousse, Apple Compote,
Spiced Streusel, Salted Caramel
Honey Gel — 13

THE TEAM

Chef-in-Residence, Tyler and Jenn Lyne
 Chef de Cuisine, Tom Baco-Wang
 Sous Chef, Marcus Poor
 Director of Culinary Innovation, Antony Osborne
 Master Sommelier, Thomas Price
 General Manager, Jacob Hoop
 Assistant General Manager, Casey Gamblin

MAINS

CAESAR SALAD

Romaine Hearts, Boquerones, Focaccia Croutons
 15
 Chicken Supplement 8 | Shrimp Supplement 12

CAJUN SPICED RED SNAPPER

Heirloom Tillamook Cheddar Grits, Conecuh Sausage,
 Pickled Corn Relish
 26

1856 BRUNCH SMASHBURGER

Brioche, Beef @ Breakfast Sausage, Cheddar, Sunnyside Egg,
 Fried Shallot, Truffle Dijonaise, Choice of Fries
 20
 Bacon Supplement 5 | Foie Gras Supplement 20

FRIED FISH SANDWICH

Dover Sole, Korean Glaze, Apple Slaw, Brioche, Mayonnaise,
 Choice of Fries
 25

PASTA

Pappardelle, Italian Sausage, Foraged Mushrooms, Fennel Pollen
 24

DUCK CONFIT

Potato Rosti, Roasted Baby Carrots, Red Wine Gastrique
 28

THANK YOU FOR
 CHOOSING TO EXPERIENCE AUBURN'S
 PREMIER TEACHING RESTAURANT & CULINARY ADVENTURE.