

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

MARCEL BREAD

Garlic Herb Butter, Whipped Ricotta,
Olives, Prosciutto, EVOO — 18
Caviar Supplement - \$20

CHICKEN LIVER MOUSSE

Stone Fruit of the Moment,
Brioche Toast — 14

TUNA CRUDO

Shallot, Caper, Lemon,
EVOO, Maldon — 17

PERFECT GREENS SALAD

Mustard Vinaigrette — 13

CLASSIC WEDGE

Iceberg, Blue Cheese Crumble,
Bacon, Garlic Croutons,
Blue Cheese Dressing — 16

DESSERT

CRÈME CARAMEL

Maldon — 13

BAKED ALASKA

Bananas Foster, Brown Butter — 13

THE TEAM

Chef in Residence, Ford Fry
Chef de Cuisine, Tom Baco-Wang
Director of Culinary Innovation, Antony Osborne
Master Sommelier, Thomas Price
General Manager, Jacob Hoop
Assistant General Manager, Casey Gamblin

MAINS

SHRIMP REMOULADE

Horseradish, Iceberg, Lemon
18

CHICKEN SCHNITZEL

Cucumber Salad, Watercress, Colatura Vinaigrette, Aioli
25

FISH N' CHIPS

Crispy NC Flounder, Malt Vinegar Aioli, Garlic Oil, Thrice-Cooked Fries
26

CARBONARA

Bucatini, Pancetta, Guanciale, Parmesan, Egg
22

GNUDI

Pesto, Pine Nuts, Parmesan, Rooftop Basil, EVOO
21

STEAK HACHÉ

Maître D' Butter, Thrice-Cooked Fries
29

1856 - CULINARY RESIDENCE BURGER

8oz Dry-Aged Burger, American Cheese, Onion,
Aioli, Brioche, Thrice-Cooked Fries
26

THANK YOU FOR

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

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish,
or Eggs May Increase Your Risk of Foodborne Illness.