

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

Burrata, Beet Tartare — 16
Caviar Supplement - \$20

SEASONAL SOUP

Supplied by AU Horticulture — 14

SHRIMP REMOULADE

Horseradish, Iceberg, Lemon — 16

PERFECT GREENS SALAD

Mustard Vinaigrette — 13

ENDIVE SALAD

*Citrus, Candied Walnuts, Chives,
 Blue Cheese Dressing — 16*

DESSERT

SATSUMA TART

White Chocolate Ganache, Chantilly — 13

KEY LIME

Matcha, Raspberry — 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

RISOTTO

Scallop, Spring Peas, Mint, Lemon, Balsamic, Creme Fraiche
 28

GNOCCHI

Forged Mushrooms, Madeira, Cream, Bacon, Chives
 24

PAPPARDELLE

Bolognese, Parmesan, Chives, EVOO
 25

FISH N' CHIPS

*Crispy NC Flounder, Malt Vinegar Aioli, Garlic Oil, Thrice-Cooked
 Fries*
 27

CHICKEN SCHNITZEL

Cucumber Salad, Watercress, Colatura Vinaigrette, Aioli
 25

SPINALIS

Potato Pave, AU Horticulture Vegetables, Sauce Bordelaise
 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.*