

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

MADDOX FARMS HEIRLOOM TOMATO SALAD

Heirloom Tomato, Pesto Genoese, Okra,
Cucumber, Tomato Water Vinaigrette — 16

ROASTED BEET CARPACCIO

Arugula, Cotija, Citrus Supremes,
Quick Pickled Radish — 14

BOLLO

Panamanian Steamed Sweet
Cornbread in Corn Husk,
Whipped Chile Butter, Cotija — 15

PALMITO CEVICHE

Heart of Palm, Scotch Bonnet,
Lime, Aguacate Cubano — 13

DESSERT

THREE SPICED BUTTERMILK PANNA COTTA

Pineapple Almond Chutney,
Pineapple Chips — 13

FRUIT SORBETS

Sun Dried Apricot, Crystallized Lemon,
Rooftop Strawberry Basil — 10

THE TEAM

Summer Chef Series, Chef Leo Maurelli III
Director of Culinary Innovation, Antony Osborne
Master Sommelier, Thomas Price
General Manager, Jacob Hoop
Assistant General Manager, Casey Gamblin

MAINS

TORTELLONI

Smoked Duck Brodo, Chives
26

POTATO RISOTTO

Royal Reds, Scallop, Corn Hollandaise, Basil, Maddox Farms Tomato
29

TAMAL DE OLLA

Sofrito, Pasture Raised Poulet Rouge, Pickled Shallot, Queso Fresco
26

OXTAIL GRILLED CHEESE

Garlic Herb French Fries
25

ROYAL RED SHRIMP ROLL

Fried Plantain
28

PUERQUITO

Ensalada de Toldo
25

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.