

CULINARY

1856

RESIDENCE

DATE

AUBURN

LUNCH FARE

ALABAMA

1856- Culinary Residence is a teaching restaurant.
 We are proud to educate future restauranteurs 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.*