

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 POPOVERS

*Whipped Salted Butter — 16*

#### SHRIMP REMOULADE

*Horseradish, Iceberg, Lemon — 16*

#### PERFECT GREENS SALAD

*Mustard Vinaigrette — 13*

#### POMMES FRITES

*Ketchup, Truffle Dijonnaise,  
Malt Vinegar Aioli — 10  
Add Caviar and Creme Fraiche - 25*

### DESSERT



#### APPLE FRIED PIE

*Vanilla Ice Cream — 13*

#### CHOCOLATE LAYER CAKE

*Hot Fudge — 13*

### THE TEAM

*Chef in Residence, Ford Fry  
 Director of Culinary Innovation, Antony Osborne  
 Master Sommelier, Thomas Price  
 General Manager, Jacob Hoop  
 Assistant General Manager, Casey Gamblin*

### MAINS



#### SALAD MARCEL

18

*Add Chicken a la Plancha or Fish du Jour — 14*

#### GNOCCHI

*Foraged Mushrooms, Madeira, Cream, Bacon, Chives*

24

#### CRISPY FISH SANDWICH

*Crispy NC Flounder, Malt Vinegar Aioli, Thrice-Cooked Pommes Frites*

26

#### CHICKEN SCHNITZEL

*Cucumber Salad, Watercress, Colatura Vinaigrette, Aioli*

25

#### SPINALIS

*Potato Pave, AU Horticulture Vegetables, Sauce Bordelaise*

29

#### MARCEL BY DAY HAMBURGER

*Thrice-Cooked Pommes Frites*

22

*Add Cheese, Bacon, or a Fried Egg — 2 each*

### 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.*