

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



GARDEN HERBS & GREENS

Wisconsin Parmesan, Crunchy Seeds

14

CRUNCHY FARM VEGETABLES

Carrot Miso Dip, Roasted Kale Oil

12

TUNA TOSTADA

Charred Poblano, Lemon Verbena

15

CHILLED CORN SOUP

Jalapeño, Cilantro

14

DESSERT



WATERMELON GRANITA

Brown Butter Crumble, Lemon Basil

12

MAINS



GRILLED CARROT BANH MI

Charred Poblano Aioli, Cilantro, Crunchy Seeds

24

RICOTTA AGNOLOTTI

Husk Roasted Corn, Crispy Okra, Wisconsin Sheep's Milk Feta

25

GRILLED SNAPPER SANDWICH

All the Herbs, Potato Chips

28

FARM EGG SPAGHETTI

Shishito Peppers, Heirloom Tomatoes, Basil

26

CHICKEN UNDER A BRICK

Anise Hyssop, Marinated Summer Squash, Pickled Cherries

28

COLD SLICED BEEF RIBEYE

Arugula, Charred Onion, Wisconsin Parmesan, EVOO, Lemon

29

THE TEAM

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

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.*