

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

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

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

**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.*