

LUNCH FARE

*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

FIELD PEAS

*Black Eyed Pea Hummus, Green Tomato Chow Chow,
Crackers*
14

TOMATOES

*Heirloom Tomato Salad, Patty Pan Squash, Labne,
Tomato Vinaigrette, Herbs*
16

DESSERT

CORN

*Sweet Corn Spoonbread, Buttermilk Corn Cream,
Blackberry-Thyme Syrup, Corn Dust*
14

MAINS

OKRA

*Savory Okra Sauce, Smoked Fish, Palm Oil,
Garden Eggs, Toasted Milk Bread*
28

RICE

*Crab Perloo, Gumbo Spices, Charleston Gold Rice,
Grilled Prawns, Pickled Okra*
32

OUR VERSION OF AN EXPRESS LUNCH IF PRESSED FOR TIME...

*Kaizen is an ideology of continuous improvement through small incremental changes.
A specially curated 4-course offering by Chef Aneesha that is designed for timeliness and elegance.
Based on kaizen ideology, these menu items change on a daily basis.*

K A I Z E N	AMUSE	APPETIZER	ENTREE	DESSERT
				
35				

THE TEAM

*Summer Chef Series, Aneesha Hargrave
Culinary Executive, Fabien Biraud
Director of Culinary Innovation, Antony Osborne
Master Sommelier, Thomas Price
General Manager, Jacob Hoop
Assistant General Manager, Sarah Meehan*

**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.*