

CULINARY **1856** RESIDENCE

AUBURN ALABAMA

LUNCH FARE

MICHELIN 2025

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

NIÇOISE SALAD

Tuna, Tomatoes, Bell Pepper, Rosemary Vinaigrette
18

CAESAR SALAD

Croutons, Bacon, Cucumber, Tomato Confit
17
Add Chicken or Shrimp - 9

COCONUT SOUP

Blue Shrimp, Napa Cabbage, Edamame,
Mushrooms
15

PRIME BEEF MEATBALLS

Barley, Seasonal Vegetables, Beef Broth
13

MEDITERRANEAN TRIO

Black Eyed Pea Hummus, Ricotta, Babaganoush,
Soda Crackers
11

**SMOKED SALMON &
CUCUMBER RAITA**

Cucumber, Dill, Greek Yogurt, Lime
15

MAINS

PAN SEARED SCALLOP

Mushroom Risotto, Gascogne Sauce, Parmesan
27

BRAISED SHORT RIB

Seasonal Vegetables, Satay Sauce
27

SHRIMP PASTA

Tomato, Zucchini, Lobster Sauce
19

COUSCOUS STYLE LAMB

Chickpeas, Carrot, Raz el Hanout Broth
21

ROASTED CHICKEN BREAST

Shiitake Fricasse, Tomato, Zucchini, Jus
23

DESSERT

CHOCOLATE MOUSSE

Chocolate Streusel
7

CRÈME BRÛLÉE

Bourbon Vanilla
8

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

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25

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

SOUP



APPETIZER



ENTREE



DESSERT



THE TEAM

Chef in Residence, Joël Antunes
Culinary Executive, Fabien Biraud
Director of Culinary Innovation, Antony Osborne
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.