aubri

lane's

RESTAURANT

## APPETIZERS

**Crispy Calamari**
vidalia onion aioli, banana peppers, sweet hot dipping sauce, sriracha 9

**Spicy Seared Tuna**
wasabi, soy gelee, pickled ginger 9

**Hot Damn Shrimp**
six jumbo shrimp,deep fried,tossed in hot damn sauce 7

**Charcuterie Plate**
chef's selection of fresh meats & artisanal cheeses, assortment of marinated vegetables 12/24

**Cornmeal Crusted Oysters**
marinated cucumbers, hearts of palm, mignonette aioli, cocktail 7

**Grilled Watermelon Salad**
fresh grilled watermelon, mozzzerella, basil, drizzled with chili infused extra virgin olive oil & balsamic reduction 6

**She Crab Soup**
garnished with lump crab and sherry 4/6

**Soup of the day**
ask server 3/5

## SALAD

**Aubri's House Salad**
bibb lettuce, toasted almonds, radishes, hearts of palm, artichoke hearts, *honey-dijon vinaigrette 4

**Spring Spinach Salad**
green goddess dressing, baby spinach, goat cheese, applewood smoked bacon, marinated cucumbers, sliced granny smith apple 5

**The Caesar**
-hearts of romaine, homemade caesar dressing, garlic herb croutons, bacon, grated parmesan 4

## PASTA

**Romano Crusted Chicken**
sun dried tomato cream sauce, angel hair pasta 16

**Italian Primavera**
zucchini, carrots, pearl onions, peas, pesto, linguine 14

**Wild Mushroom Ravioli**
sage brown butter, artichokes, sundried tomatoes, spinach 15
*Add chicken for $4 & shrimp for $5*

## EVENING SANDWICHES

*All sandwiches are served with fries, or side salad.*
*Add cheddar, swiss, sautéed onions, sautéed mushrooms, or bacon for $.50 each*

**Burger**
10 oz. ground beef patty, onion roll, lettuce tomato, red onion 10

**Aubri's Burger**
swiss cheese, marinated cucumbers, pancetta, Aubri's steak sauce, lettuce, tomato, onion, on a pretzel bun 12

**Bayou Chicken Sandwich**
lettuce, tomato, cajun remoulade, swiss, on ciabatta 9

## ENTREES

**Pecan Crusted Carolina Trout**
farm raised rainbow trout, lemon-chive brown butter, mascarpone grits, collard greens 18

**Pan Seared Salmon**
caper mignonette, mixed vegetables, chive smashed potatoes 21

**Steak Frites**
grilled bistro filet, horseradish dipping sauce, garlic & parmesan fries 18

**Chicken Francaisse**
homemade pappardelle, lemon-caper sauce, spinach, roma tomatoes 15

**Pan Seared Scallops**
zucchini ribbons, citrus vinaigrette, spring vegetables 23

**Pan Seared Tilapia**
coconut scented jasmine rice, yellow curry broth, tzatziki sauce, roma tomatoes, scallions 15

**Southern Shrimp & Grits**
tasso & peach barbecue shrimp, collard greens, cheddar grits 16

**Jerk Crusted Pork Loin**
grilled zucchini, coconut scented jasmine rice, mango salpicon 17

**12 oz Buck Head Beef Ribeye ***
chimichurri sauce, herb roasted potatoes, mixed vegetables 24

**8 oz Filet Mignon***
chive mashed potatoes, creamed spinach, cabernet demi glace 28

## SIDES

Creamed Spinach
Coconut Jasmine Rice
Collard Greens
Cheddar Grits
Chive Smashed Potatoes
Spanish Corn on the Cob
Mixed Vegatables
Garlic and Parmesan Fries
Asparagus (add $2)

## DESSERT

**White Chocolate Bread Pudding**
**Bananas Foster,Vanilla Ice cream**
The French added custard to stale bread to create a delicious dessert rather than waste a loaf.The bananas Foster topping, however, originates in New Orleans, a banana-importing city. Brennan's Restaurant created the dish in the 1950's, naming it for Dick Foster, one of their loyal customers who loved the topping over ice cream. 7

**Lane's Triple Layer Chocolate Cake**
Old-Fashioned chocolate cake with chocolate icing, chocolate chips, & Vanilla Ice Cream. 7

**Crème Brulee**
new flavor each week. 6

**Vanilla Bean Ice Cream**
three scoops, just like grandma used to serve 5

**Historical Downtown Milledgeville • 114 S.Wayne St**
Call for Private Parties or Events 478.454.4181
**Burgers and Steaks are cooked to Order *ADVISORY:** *The Consumption of raw or undercooked foods such as meat, poultry, shellfish and eggs, which may contain harmful bacteria, may cause serious illness or death. Please alert server to ANY food allergies.*

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The building that is now Aubri Lane's Restaurant was first used in 1884 by the Milledgeville Banking Company. At the time 6,000 residents called Milledgeville home. The hammered tin ceiling and the vault are original and are both on the National Registry List. Much thought and time has been put into making the most of this beautiful landmark. We hope you enjoy your dining experience with us!

"One can not think well, love well, sleep well, if one has not dined well." Virginia Woolf 1929. Located in beautiful, historic downtown Milledgeville, Aubri Lanes is the destination for fine Contemporary Southern Cuisine. At Aubri Lanes, every dish is created using only the freshest, finest ingredients coupled with the choicest meats and seafood, freshest and organic vegetables, and delectable desserts. It is truly fresh from the farm to the table Thank you for dining with us and come back soon!