



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

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.

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 Vegetables

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

aubri

lane's
RESTAURANT



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!