

Welcome to Applewood Café

September 18, 2017 ~ October 5, 2017

Appetizers

Spicy Fried Chicken Tenders with Chipotle Dipping Sauce

Applewood Café's version of a lil kid favorite with an adult size kick.

\$7.00

Garlicky Shrimp Dip

Succulent juicy shrimp, cooked and blended in a cream cheese mixture, then baked until bubbly and golden.

\$8.00

Soups

"Good soup is one of the prime ingredients of good living.

For soup can do more to lift the spirits and stimulate the appetite than any other one dish."

~Louis P. De Gouy, 'The Soup Book' (1949)

Soup Du Jour

The Chef's daily creation made from fresh seasonal ingredients.

Bowl \$5.00

Cup \$4.00

Turkey and White Bean Chili (GF, DF Optional)

An Applewood Café specialty! Ground turkey simmered with peppers, onions, garlic and spices, with cannellini beans. Garnished with shredded cheddar cheese, sour cream and fresh cilantro.

Bowl \$5.00

Cup \$4.00

Sweet Potato Cauliflower Soup (GF, DF, V)

Sweet potato, onion and garlic. Simmered in an aromatic vegetable stock, pureed and garnished with roasted cauliflower.

Bowl \$5.00

Cup \$4.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Escarole and Butter Lettuce Salad with Pomegranate Seeds and Pecans (GF, DF, V)

A salad of slightly bitter and sweet greens tossed with Granny Smith apples, pomegranate seeds and pecans in a citrus-Champagne vinaigrette.

\$6.00

Mustard Greens, Roasted Squash, and Hazelnut Salad (GF, DF, V)

Butternut squash roasted with olive oil and served over spicy mustard greens with chopped hazelnuts tossed with sherry vinaigrette.

\$5.00

Entrée Salads

Chicken Salad with Pineapple-Lime Dressing (GF, DF)

Poached and chilled boneless chicken breast served with spinach, watercress and toasted cashews. Tossed with a flavorful Pineapple-lime dressing. **\$11.00**

California-Style Chopped Salad with Shrimp (GF, DF)

Pan seared shrimp served with avocado, corn, tomato and zucchini atop romaine lettuce with a honey-lemon dressing garnished with tortilla strips. **\$12.00**

Sandwiches

Includes house-made potato chips and appropriate garnish

Monte Cristo Sandwich

Thinly sliced ham and turkey with cheese, egg battered and pan fried then dusted with powdered sugar and served with Red Currant jelly. **\$9.00**

****Sandwiches served on a Gluten-free roll for additional. **\$1.00****

Diner Style Hot Turkey Sandwich

Apple and rosemary roasted turkey served atop fresh baked bread slices along with buttermilk mashed Yukon gold potatoes. Drenched in herbed turkey gravy. **\$9.00**

****Sandwiches served on a Gluten-free roll for an additional. **\$1.00****

Hand-Battered Onion Rings with your sandwich **\$2.00**

A la Carte **\$3.00**

Entrées

Served with appropriate accompaniments

Ballotine of Chicken Breast with Spinach (GF)

Boneless breast of chicken rolled with fresh swiss chard and leeks poached in chicken broth and served with a brandied mustard cream sauce. **\$11.00**

Herb Roasted Lamb Loin (GF, DF)

Loin of lamb seared then cooked under vacuum with fresh herbs, fennel and cumin. Served with julienne vegetables, mustard and raspberry sauces. **\$14.00**

Turkey Meatloaf

Three mini meatloaf cakes topped with a cauliflower-potato mash and sautéed spinach, with glazed baby carrots with natural pan gravy. **\$11.00**

Italian Sausage Lasagna

This classic lasagna is made with layers of an Italian sausage meat sauce and a blend of three cheeses for a hearty comfort food experience. Think of it as a taste of little Italy on a plate. **\$10.00**

Desserts

" Life is uncertain. Eat dessert first." -Ernestine Ulmer

"Pie Makes Everybody Happy" - Laurie Halse Anderson

Ask your server about today's featured pie.

\$5.50

****Al a Mode (depending on the featured pie) for an additional.****

\$1.00

Crème Brûlée Cheesecake

Gingersnap crusted, vanilla bean cheesecake caramelized for that smoky torched sugar crunch.

Garnished with fresh fruit and a tuile cookie.

\$7.00

Grandma's Carrot Cake with Cream Cheese Icing

This American favorite is made with carrots, pineapple, coconut and walnuts. Garnished with a marzipan carrot.

\$6.50

Chocolate Truffle Layer Cake

Chocolate cake layered with white and dark chocolate ganache, garnished with chocolate shavings.

\$6.00

Gluten-Free Angel Food Cake (GF, DF)

Gluten-free angel food cake served with fresh berries and lightly sweetened coconut whipped cream.

\$5.50

Beverages

Chilled Lemonade **\$2.00**

Iced Tea with Lemon Wedge **\$2.00**

Arnold Palmer **\$2.00**

Hot Tea with Lemon Wedge **\$2.00**

Coffee, Regular or Decaf **\$2.00**

House Made Soda **\$2.00**

Hours of Operation:

Monday thru Thursday

11:00 a.m. to 1:00 p.m.

We ask that you please place a reservation for parties of six or more at least **48 hours** in advance.

For reservations please call 810-762-0534

Major Credit Cards Accepted:

Visa, Master Card, Discover, American Express and Diners Club

Applewood Café Gift Certificates are always in good taste. Ask your server for details.