

Welcome to Applewood Café

September 17, 2018 ~ October 4, 2018

Appetizers

Bang-Bang Shrimp (DF)

Succulent spiced shrimp dipped in a tempura batter then fried till crunchy golden brown. Served with an Asian garlic-chili mayonnaise. **\$10.00**

Escargot en Vol au Vent

Large French snails sautéed and served with a white wine, garlic-herb butter. Served in a light puff pastry dough shell. What a treat for snail lovers! **\$9.00**

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, spices and cannellini beans. Garnished with shredded cheddar cheese, sour cream and fresh cilantro. **Bowl \$5.00**
Cup \$4.00

Creamy Sweet Potato Bacon Chowder (GF, DF)

Chunks of diced sweet potato, garlic, dill and thyme. Simmered in an aromatic combination of coconut milk and vegetable stock. Then garnished with bacon. **Bowl \$4.00**
Cup \$3.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Autumn Chopped Salad with Poppyseed Dressing (GF)

Crisp romaine lettuce, apples, pecans, dried cranberries, bacon and feta cheese. Tossed in a creamy poppyseed dressing. **\$6.00**

Spinach and Butternut Squash Salad (GF, DF)

Baby spinach tossed with chilled, roasted butternut squash, smoked almonds and toasted squash seeds. Drizzled with a maple-balsamic dressing. **\$5.00**

Large Salads

Just perfect as a main course!

Chicken Chutney Salad (GF, DF)

Boneless breast of chicken with grapes, cashews and mango chutney. Served over fresh baby greens. **\$11.00**

Grilled Flank Steak Salad with Roasted Corn Vinaigrette (GF, DF)

Lean flank steak grilled, sliced thin and served over romaine with grape tomatoes, red onion and black beans. Enhanced with the flavors of cumin and cilantro for a little southwestern flair. **\$12.00**

Sandwiches

Includes house-made potato chips and appropriate garnish

Grilled Buffalo Shrimp Po'boy

A healthier take on the deep fried Louisiana classic. Spicy shrimp served with celery, chopped tomato, arugula and blue cheese crumbles on a fresh baked hoagie roll. **\$10.00**

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

Crispy Chicken Sandwiches

Two seasoned, breaded boneless chicken thighs. Fried crisp, served on house-made English muffins with plum tomato and shredded lettuce. Served with secret sauce. **\$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**

Main Dishes

Served with appropriate accompaniments

Seared Tuna with Jasmine Rice (GF, DF)

Ahi tuna seasoned with lavender-pepper, seared and served with jasmine rice, ponzu sauce and wasabi. **\$14.00**

Crispy Breast of Duck with Cherry Sauce (GF)

Boneless breast of duck seared crisp and served over creamy polenta with wilted spinach. **\$13.00**

Fettuccini Carbonara

Freshly made pasta tossed with pancetta and flavored with garlic and parmesan cheese in a rich cream sauce garnished with julienne vegetables and frizzled basil. **\$11.00**

Herb and Butter Poached Chicken (GF)

A gently cooked chicken breast with white wine, saffron, plum tomato and zucchini. **\$12.00**

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.