

# Welcome to Applewood Café

October 8, 2018 ~ November 1, 2018

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## Appetizers

### **New Zealand Green Lip Mussels** (GF)

Steamed in a white wine, garlic, and tomato-saffron broth.

**\$10.00**

### **Smoky Baba Ganoush** (GF, DF, V, Paleo, Keto)

Rich, smoky and creamy. Charred eggplant puréed smooth with tahini paste, garlic, cumin and paprika. Served with coconut flour flat bread.

**\$9.00**

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## 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**

### **Roasted Garlic and Tomato Soup**

There's nothing like a bowl of warm, savory, tasty goodness on a brisk fall day. Garnished with parmesan cheese.

**Bowl \$5.00**

**Cup \$4.00**

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## Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

### **Baby Iceberg & Bacon Salad with Buttermilk Dressing**

Our version of an American restaurant favorite. Crunchy iceberg lettuce topped with crispy bacon drizzled with a house-made buttermilk dressing. Garnished with oven-dried plum tomatoes and brioche croutons.

**\$5.00**

### **Tropical Fruit Salad with Yogurt Dressing**

Fresh mango, pineapple, papaya and grapefruit sections tossed in a honey-poppysseed-yogurt dressing. Garnished with kiwi fruit.

**\$6.00**

## Large Salads

Just perfect as a main course!

### Smoked Chicken & Apple Salad (GF)

Smoked chicken and Granny Smith apple with scallions and roasted red peppers in curry dressing served over romaine lettuce tips. **\$11.50**

### Flank Steak & Spinach Salad (GF, DF Optional)

Tender flank steak with roasted butternut squash, slivered almonds and thinly sliced red onion on a bed of baby spinach. Garnished with parmesan cheese accompanied with balsamic dressing. **\$12.00**

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## Sandwiches

Includes house-made potato chips and appropriate garnish

### Root Beer Pulled Pork Sandwich

Pork roast slow cooked with A & W root beer. Served on soft buns with sassy sauce and spicy bread and butter pickles. **\$9.00**

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

### Jack Steak Sandwich

Shaved ribeye quick seared with mushrooms, onions and Jack Daniels. Finished with melted provolone cheese on a sub roll with garlic aioli. **\$10.00**

*\*\*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**

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## Main Dishes

Served with appropriate accompaniments

### Grilled Lamb Chops with Cheesy Polenta

Chilli, thyme and lemon seasoned lamb chops seared with olive oil served over soft polenta flavored with Taleggio Vero cheese and garnished with rocket. **\$14.00**

### Jambalaya (GF, DF)

This Cajun favorite is made with shrimp, chicken, andouille sausage, bell peppers and tomato. Served with long grain white rice. **\$13.00**

### Penne with Smoked Chicken

Smoked chicken with sautéed julienne zucchini and baby green beans. Tossed with penne pasta and mascarpone cream. **\$12.00**

### Cauliflower and Quinoa Meatless Meatballs (DF, V)

Baked and served in a coconut turmeric sauce with ginger and cilantro. On top of steamed rice. **\$11.00**

## 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**

### Almond Joy Cheesecake

This Almond Coconut Cheesecake is an absolute diet buster. If you like Almond Joy candy bars we're betting that you will love this cheesecake! It is loaded with almonds and coconut. **\$7.00**

### Mango-Passion Fruit Panna Cotta

Sweet, fruity, rich and creamy describes this dessert. Garnished with brûléed mango and mini coconut macaroons. **\$5.50**

### Tiramisu Italiano

This elegant and luscious dessert is made of ladyfingers soaked in espresso and rum then layered with a sweet Marsala zabaglione. Finished with a dusting of coco powder. **\$6.50**

### S'mores Bread Pudding

A gooey twist on the classic bread pudding. Created by using house-made challah bread, chocolate, marshmallows and graham cracker crumbs. **\$6.00**

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## 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.*