

# Welcome to Applewood Café

March 19, 2018 ~ April 5, 2018

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## Appetizers

### Sous Vide Chicken Liver Pâté

A delectable French spread that's big on taste.

\$8.50

### Caribbean Chicken Wings (GF, DF)

This healthier version of a fried wing is baked to crispy perfection with all the bold flavors of the Caribbean. Served with a honey-tamarind dipping sauce.

\$9.50

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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 and spices, with cannellini beans. Garnished with shredded cheddar cheese, sour cream and fresh cilantro.

**Bowl \$5.00**

**Cup \$4.00**

### Shrimp Bisque (GF)

This creamy and flavorful soup is French in origin, classically based on a strained broth of crustaceans. Finished with bits of shrimp and a touch of Sherry.

**Bowl \$5.00**

**Cup \$4.00**

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## Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

### Goi Chay - Vietnamese Vegetarian Salad (GF, DF)

Shredded cabbage and carrots with rice noodles, tofu, crushed peanuts, basil and mint with a garlic-soy and lemon dressing.

\$5.00

### Balsamic Grilled Vegetable Salad (GF, DF/Optional)

Asparagus, heirloom tomatoes, red onion and bell peppers are marinated, grilled and served over chilled mixed greens. Drizzled with olive oil and a balsamic reduction then served with a peppered parmesan crisp.

\$6.00

## Entrée Salads

### Warm Breast of Duck Salad with Asian Spices and Hazelnut Vinaigrette (GF, DF)

Seared breast of duck, sliced over mixed baby greens with toasted hazelnuts and balsamic hazelnut vinaigrette dressing. **\$11.00**

### Salad of Ahi Tuna Seared with Lavender and Pepper (GF, DF)

Ahi tuna coated with coarse sea salt, crushed peppercorns, fennel seed and dried lavender flowers. Seared and arranged over baby greens then finished with a dollop of mustard sauce. **\$12.00**

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## Sandwiches

Includes house-made potato chips and appropriate garnish

### Chicken Shawarma

This mid-eastern street food is prepared with garlic and curry marinated chicken and served on warm pita with tomato and sliced red onion. **\$8.00**

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

### New Orleans-Style Muffaletta

Thinly sliced mortadella, soppressata, provolone and fontina cheeses, served in an Italian loaf with marinated olive salad and arugula. **\$9.00**

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

A la Carte **\$3.00**

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## Entrées

Served with appropriate accompaniments

### Risotto with Chicken and Asparagus (GF)

Creamy Arborio rice and boneless breast of chicken with garlic, oregano, basil and asparagus in this comforting Italian dish. **\$12.00**

### Teriyaki Salmon with Pineapple-Papaya Salsa (GF, DF)

Fresh salmon marinated with soy, garlic, ginger, brown sugar and sake. Seared and served with tomato, pineapple and papaya salsa. **\$13.00**

### Singapore Spicy Noodles with Crispy Pork Belly

Spicy peanut sauce coats crispy pork belly as it is tossed with red cabbage and served with spicy pickled cucumbers, green onions and sesame seeds. **\$13.00**

### Eggplant Caponata with Poached Egg (GF, DF/V Optional)

This caponata is a vibrant mixture of fresh vegetables: including eggplant, onion, celery and tomatoes. **\$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**

### Flan Impossible

Also called Cocoflan. Its name comes from the magical thing that occurs in the oven. When you check to see if it's done and all you see is a chocolate cake but once it cools and you unmold it, you find a layered flan. Maybe it's just a super cool kitchen thing. Garnished with pecans and cajeta.

**\$6.50**

### Blueberry Peach Cobbler

This simple cobbler combines peaches and blueberries covered by the tastiest crumble topping.

**\$5.00**

### Cappuccino Cheesecake

Sour cream cheesecake flavored with coffee and a hint of vanilla. Served with warm chocolate and Kahlua sauce.

**\$7.00**

### Dark Chocolate Lava Cake

Ooey gooey, tasty, yummy! Scrumptious cake oozing with chocolaty goodness sure to satisfy even pickiest chocolate lover.

**\$6.50**

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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.*