

# Welcome to Applewood Café

## November 26, 2018 ~ December 13, 2018

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### Appetizers

#### Chipotle Chicken Quesadillas

Crisp tortillas filled with gooey melted cheddar and shredded chicken in a sweet and smoky chipotle sauce. These are the *best* quesadillas!

**\$8.50**

#### Spicy Firecracker Shrimp (DF)

Large shrimp enveloped in an egg roll wrapper, fried crisp and served with sweet and sour dipping sauce.

**\$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**

#### Coconut Curried French Lentil Soup

A rich, creamy, warm and comforting cold weather favorite.

**Bowl \$5.00**

**Cup \$4.00**

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### Salads

#### - Small Plates -

A perfect addition to your appetizer, soup or entrée.

#### Panzanella (Italian Bread Salad) (DF/Optional)

A Tuscan salad made with cubes of crusty bread, tomatoes, onions, mushrooms, bell peppers and Italian herbs, dressed with olive oil, red wine vinegar and Parmesan cheese.

**\$5.50**

#### Warm Brussels Sprouts Salad with Hazelnuts and Cherries (GF, DF Optional)

Pan roasted Brussels Sprouts with bacon and rosemary finished with maple syrup, dried cherries and Pecorino-Romano cheese.

**\$6.50**

## Large Salads

Just perfect as a main course!

### **Smoked Caesar Salad with Chicken** *(GF, DF Optional)*

Boneless, skinless chicken breast flame grilled and served over romaine hearts with garlic croutons, capers and a smoked aioli with parmesan.

**\$11.00**

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

Searched breast of duck, sliced over mixed baby greens with toasted hazelnuts and balsamic hazelnut vinaigrette dressing.

**\$11.00**

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## Sandwiches

Includes house-made potato chips and appropriate garnish

### **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**

### **Indian Spiced Lamb Korma Meatball Sandwich**

Garam masala spiced meatballs, covered in a sweet korma sauce then topped with a yogurt-mint chutney. Served on gluten-free naan bread.

**\$9.50**

### **Hand-Battered Onion Rings with your sandwich**

**\$2.00**

**A la Carte**

**\$3.00**

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## Main Dishes

Served with appropriate accompaniments

### **Braised Short Ribs of Beef**

Beef short ribs slow-simmered with rosemary and aromatic vegetables. Served with a rich brown sauce, mashed potatoes and julienne vegetables.

**\$13.00**

### **Shrimp & Grits Charleston Style** *(GF)*

Cheesy grits topped with shrimp and Andouille sausage in a smoky bacon and tri-color bell pepper sauce.

**\$12.00**

### **Broccoli, Chicken and Cheddar Strudel**

Poached chicken bundled in phyllo dough with broccoli, leeks and cheddar cheese. Baked till golden brown and flaky then topped with Dijon-dill hollandaise.

**\$11.00**

### **Grilled Veal Chop with Wild Mushroom Ragout**

A tender veal chop grilled and served with a ragout of wild mushrooms, bacon, leeks and tomatoes simmered in white wine.

**\$14.00**

## Desserts

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

### Baked Alaska

Vanilla sponge cake moistened with raspberry syrup layered with red currant sorbet and French vanilla ice cream. Finished with Italian meringue flambé. **\$6.00**

### Bûche de Noël (Yule Log)

Classic sponge cake flavored with coffee liqueur and rolled with buttercream. **\$5.00**

### Ruby's Torte

Decadent flourless chocolate torte layered with raspberry ganache, raspberry glaze and cocoa gelee. **\$6.50**

### Irish Cream Crème Brûlée

Frozen Irish cream custard with chopped milk chocolate served on a shortbread crust with a chocolate decoration. **\$6.00**

### Cranberry Torte

This moist torte with hints of fragrant vanilla and sweet butter is sure to become a seasonal favorite. Served with a dollop of fresh whipped cream. **\$6.50**

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## Beverages

Chilled Lemonade	<b>\$2.00</b>
Iced Tea with Lemon Wedge	<b>\$2.00</b>
Arnold Palmer	<b>\$2.00</b>
Hot Tea with Lemon Wedge	<b>\$2.00</b>
Coffee, Regular or Decaf	<b>\$2.00</b>
House Made Soda	<b>\$2.00</b>

**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.*