

Welcome to Applewood Café

April 9, 2018 ~ April 26, 2018

Appetizers

Date and Chorizo Rumaki (GF)

Sweet dates filled with Spanish chorizo sausage and cream cheese, wrapped in bacon then drizzled with a balsamic-maple sauce. \$8.00

Crawfish Beignets with Cajun Dipping Sauce

Unlike the airy, pillow-shaped beignets made famous in the French Quarter of New Orleans. These country cousins are rounder and just a bit rough. This savory snack is studded with chopped crawfish, for a cross between hush puppies and conch fritters. \$8.50

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

Greek Lemon Chicken Soup (Avgolemono)

This is perhaps the most iconic of all Greek soups.

Bowl \$5.00

Cup \$4.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Panzanella (Italian Bread Salad) (DF/Optional)

Is a Tuscan salad made with cubs 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 Sprout 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

Entrée Salads

Smoked Thai Trout Salad

Smoked trout flaked and placed over baby greens with tomato, cucumber, cilantro and cashews with a ginger, sesame-lime dressing. **\$11.00**

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**

Sandwiches

Includes house-made potato chips and appropriate garnish

Philly Steak & Cheese

This classic sandwich comes from the combination of thinly sliced beef with lots of melted cheese and a hearty roll to put it on. Meaty, gooey, and delightfully messy. **\$10.00**

Fried Fish Tacos (3) *(GF)*

Beer battered cod served in corn tortillas with harissa crema, shredded red cabbage, salsa verde and crumbled chicharrones. **\$9.00**

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

A la Carte **\$3.00**

Entrées

Served with appropriate accompaniments

Fried Mac & Cheese with Roasted Garlic and Tomato Soup

Cheddar and Smoked Jack cheeses are used for this Mac-n-cheese. That would be good enough but we couldn't stop there. We then bread it and deep fry it and serve over creamy, garlicky tomato soup. **\$10.00**

Chicken and Mushroom Crepes with Mornay Sauce

Tender chunks of boneless breast of chicken and mushrooms simmered in Mornay sauce with fresh tarragon, thyme and parsley. Rolled in a thin French pancake. **\$12.00**

Lamb in Indian Coconut Curry *(GF)*

Seared leg of Lamb pieces simmered with coconut milk, curry, Garam Masala and coriander served with steamed rice and naan bread. **\$13.00**

Primavera Stuffed Chicken

So amazing that you'll forget it's healthy. Boneless chicken breast stuffed with zucchini, tomato, peppers and red onion then topped with mozzarella and baked. **\$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

Rustic Apple Galette

This very tasty individual, free-form apple-raspberry tart served with house-made vanilla custard ice cream.

\$5.00

Lactose-Free Soy Chocolate Silk Pie

Individual dairy-free chocolate silk pie garnished with chocolate curls and nougatine.

\$6.50

Lemon Bar Cheesecake

Words can't describe this rich, creamy lemon-infused dessert, but we'll try. We've combined two all-time favorite sweet treats, lemon bars and classic cheesecake. To make this perfectly tangy Lemon Bar Cheesecake. The spring dessert recipe is swirled with plenty of buttery lemon curd, and garnished with candied lemon slices.

\$7.00

Hummingbird Cake

Chitchat down south has it that this cake got its name because you hum with every delightful bite.

\$6.50

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.