

Welcome to Applewood Café

January 23, 2017 ~ February 09, 2017

Appetizers

Duck Filled Beggar's Purses

An elegantly different appetizer. Parcels of flaky phyllo dough, filled with a sweet and savory fusion of roasted duck, dried cranberries and raisins. \$7.00

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

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

Homemade Chicken Noodle Soup

Freshly made chicken broth with hand rolled noodles, vegetables and parsley. Comfort food at its finest. Bowl \$5.00
Cup \$4.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Fennel and Sprout Salad with Parmesan Roasted Edamame (GF)

A tasty salad comprised of crisp baby greens, scallions, cucumbers, shaved fennel and edamame tossed in a miso-lemon dressing. \$5.50

Apple, Celery, Radish Salad with House-made Ricotta (GF, DF Optional)

Shaved apple, celery, fennel and radish tossed in a Champagne vinegar and Dijon mustard vinaigrette placed atop a bed of mixed baby greens and adorned with dollops of fresh ricotta cheese. \$6.00

Entrée Salads

Curried Chicken and Farro Salad (GF, DF)

Oven roasted chicken with farro, curry, coriander and cardamom served with mixed greens and cilantro. \$11.00

Asian Skirt Steak Salad (GF, DF)

Sous Vide Thai marinated skirt steak, seared and served over mixed greens with carrots, tossed in a palm sugar-lime vinaigrette. \$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. Grilled Buffalo shrimp with chopped tomato, arugula and blue cheese crumbles on a fresh baked French roll. \$10.00

California Wrap

A flour tortilla, filled with Applewood smoked bacon, roast turkey and garden-fresh baby greens dressed with house-made ranch. \$9.00

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

Substitute your chips for hand-breaded onion rings with your sandwich. \$2.00

A la Carte \$3.00

Entrées

Served with appropriate accompaniments

Modern Chicken & Dumplings

Mom's classic with a modern twist and BIG flavor! Sous Vide chicken thigh, infused with sage and pan-seared until crispy. Served with gnocchi style dumplings in a rich chicken broth, lightly thickened with xanthan gum, seasoned with fresh chive and sea salt. \$11.00

Duck Breast with Red Rice, Swiss Chard and Apricot Mustard (GF)

Pan seared boneless breast of duck served on red rice with sautéed swiss chard sauced with apricot mustard and garnished with toasted almonds. \$14.00

Seafood Newberg

Generous portions of scallops, shrimp and fish simmered in a rich creamy sherry sauce, served in a baked pastry shell. \$13.00

Smoked Brisket of Beef

Tender smoked brisket, sliced and served with a cremini mushroom ragu and scallion potato cake. \$14.00

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

Moist and Fluffy Carrot Cake (V, GF, DF)

Have your sweet tooth satisfied with this guilt free, gluten free, dairy free, and vegan show stopper.

\$7.00

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

Chocolate-Dried Cherry Bread Pudding

Dark chocolate, cream, brandy, vanilla bean and Michigan dried cherries. Sprinkled with turbinado sugar and served with a bourbon-hazel nut sauce.

\$6.00

Salted Caramel Apple Cheesecake

Cinnamon, apples and pecans with salted caramel atop a thick, dense and perfectly textured cheesecake with a graham cracker crust...SOLD!!!!!!!!!!

\$7.00

Beverages

Chilled Lemonade \$2.00

Sweet or Iced Tea \$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.