

Welcome to Applewood Café

November 27, 2017 ~ December 14, 2017

Appetizers

Duck Confit Bruschetta

Toasted crostini topped with tender duck sautéed apples and onions. Topped with melted Brie, frisée lettuce with a wholegrain mustard drizzle. **\$8.50**

Quenelles De Volaille

A classic French dumpling of boneless chicken flavored with nutmeg and parmesan cheese, then served with a saffron and white wine-butter sauce. **\$7.50**

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

Minestrone Soup (GF, DF Optional)

An Italian classic jam-packed with fresh vegetables, beans and pasta in a light tomato broth finished with parmesan cheese. **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**

Steak Fajita Salad with Tortilla Croutons

Marinated Flank Steak served over romaine lettuce with sautéed bell peppers and onions, finished with black beans and cilantro-lime dressing. **\$12.00**

Sandwiches

Includes house-made potato chips and appropriate garnish

Phorrito

Pho + Burrito = tasty, yummy good. This sandwich is fusion at its finest. Vietnamese beef cooked in a fragrant broth with chilies, scallions, rice noodles and ginger wrapped in a burrito. Served with a side of broth for dipping. **\$10.00**

Fried Fish Tacos (2) (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

Hearty Lamb Ragu with Rigatoni

Red wine braised boneless lamb simmered with roma tomatoes and pancetta. Served with rigatoni and freshly grated Pecorino-Romano cheese. **\$12.50**

Smoked Salmon Filled Crêpes with Béchamel Sauce

Delicate French crepes, stuffed with in-house smoked salmon, cream cheese and dill. Topped with a creamy béchamel sauce and served with julienne vegetables. **\$12.00**

Sous Vide Medallions of Beef

Served over garlic smashed red skin potatoes with crawfish béarnaise, garnished with asparagus. **\$14.00**

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

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 Brulee

Frozen Irish cream custard with chopped milk chocolate, served on a shortbread crusts with a chocolate decoration.

\$6.00

Cranberry-Apple Kuchen

This moist kuchen with its hints of fragrant vanilla and sweet butter is sure to become a seasonal favorite. Served with a dollop of fresh whipped cream.

\$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.

GF=Gluten-free DF=Dairy-free V=Vegan