

# Welcome to Applewood Café

April 10, 2017 ~ April 27, 2017

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## Appetizers

### **Crispy Pork Potstickers with Sesame Dipping Sauce** (GF, DF)

These excellent gluten-free dumplings are made with sweet rice flour, napa cabbage leaves, ground pork and tamari.

**\$7.00**

### **Chicken Empanadas**

Shredded chicken, cumin, garlic and cilantro with a blend of cheeses wrapped in empanada dough and baked till golden brown.

**\$6.50**

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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**

### **Hearty Miso Soup** (GF, DF, V)

This Japanese soup recipe is made with fresh ginger, shiitake mushrooms, edamame and carrots. Garnished with gluten free noodles.

**Bowl \$5.50**

**Cup \$4.50**

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## Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

### **Tomato, Haricots Verts and Potato Salad** (GF, DF, V)

Mixed cherry tomatoes and potatoes tossed in balsamic vinegar and E.V.O.O. with pitted olives, French green beans and basil.

**\$5.00**

### **Farro Salad with Fried Cauliflower and Prosciutto** (GF, DF)

We've taken this hearty ancient grain, simmered with garlic and bay leaf then incorporated with lemon, olive oil, fried cauliflower, and diced italian dry-cured ham.

**\$6.00**

## Entrée Salads

### **Asian Chicken Salad with Wasabi Dressing** (GF, DF)

Poached boneless breast of chicken chilled, sliced and served over bibb lettuce with cucumber, pear, scallions and sprouts. A sesame-wasabi, rice vinegar mayonnaise dressing and roasted wasabi peas complete this dish. **\$11.00**

### **Shrimp and Noodle Salad** (GF, DF)

Cooked shrimp and udon noodles with shredded cabbage and carrots in a spicy ginger-teriyaki dressing. **\$12.00**

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## Sandwiches

Includes house-made potato chips and appropriate garnish.

### **Puccia Sandwich** (DF Optional)

Thinly sliced prosciutto with mozzarella served in an Italian flatbread with chipotle aioli, tomato and arugula. **\$8.50**

### **Smoked Brisket Tortas** (DF Optional)

This sandwich layers slices of smoked brisket with provolone cheese, avocado and southwest slaw on a ciabatta roll. **\$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**

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## Entrées

Served with appropriate accompaniments.

### **Golabki - Polish Cabbage Rolls** (GF, DF)

Pronounced gaw-WUMP-key, these cabbage rolls are old school comfort food, simple and straightforward. **\$10.00**

### **Short Rib Ravioli and Creamy Mushroom Sauce**

Marinated boneless short rib of beef wrapped in homemade pasta and sauced with a mushroom and pan dripping reduction. **\$12.00**

### **Poulet À L'Orange et Estragon - Chicken with Orange and Tarragon** (GF, DF)

A French classic. Airline breast of chicken sautéed with shallots and fresh tarragon then finished with an orange and tarragon gastric. C'est magnifique! **\$11.50**

### **Roasted Vegetable Napoleons with Balsamic-Maple Sauce** (GF)

Eggplant, zucchini, tomato, red onion and potato layered with mozzarella and thyme. Garnished with ricotta cheese, a balsamic-maple reduction and paired with a basil orzo. **\$9.50**

## 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**

### Orange Liqueur Soufflé Glace

A light fluffy frozen dessert flavored with Grand Marnier the King of orange liqueurs.

**\$5.00**

### Bread Pudding with Bourbon Sauce

Classic bread pudding made with butter and raisins that have been simmered in brandy and folded in vanilla custard. Served with a warm vanilla-bourbon sauce.

**\$5.50**

### Almond Cake & Chocolate Pudding Trifle (GF, DF, V)

Our gluten-free almond cake is drizzled with orange syrup then topped with a rich dairy free chocolate pudding and finished with coconut foam.

**\$6.50**

### Strawberry Roulade

Classic sponge cake flavored with peach liqueur, layered with strawberries and Chantilly cream.

**\$5.00**

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## 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.*