



DINNER



Complimentary Single Serving of Our Applewoods Apple Fritters,[®] Homemade Apple Butter and Applewood Julep[®] and choice of our homemade Signature Vegetable or Chicken Noodle soup served with every meal!

FARMHOUSE SPECIAL DINNERS

Served with Garden Salad or Cole Slaw, Mashed Potatoes, Choice of Farmhouse Soup, one Farmhouse Side and Dessert.

** Hearty Farm Soup, Fancy Fixins' or Blue Ribbon Dessert additional*



Applewood Famous Southern Fried Chicken

FOUR Pieces of our Famous Fresh Juicy Chicken Fried Golden Brown.



Pastor's Chicken Pot Pie

Tender Chunks of Chicken Combined with Mushrooms, Peas & Carrots in a Creamy Chicken Gravy, Topped with a Flaky Homemade Crust.

Southern Fried Chicken Fingers

Juicy Chicken Tenders, Hand Breaded, Seasoned and Fried Golden Brown With Your Choice of BBQ Sauce or Homemade Honey Mustard.



Original Farmhouse Sampler Trio

A New "Classic" sampling of Favorites Featuring Chicken and Dumplings, Chicken Pot Pie and Fried Chicken. It's unbelievable! All of your Favorites on One Plate!

New

Original Cocktail Breaded Shrimp

Large Gulf Shrimp Hand Breaded in our own Cocktail Seasoned Spices then Deep Fried to a Golden Crunch.



Old-Fashioned Chicken and Dumplings

Fresh Juicy Chicken Slow Cooked in our Homemade Gravy. Served with Tender Freshly made Dumplings.

New

Applewood Marinated Chicken Breasts

Our own Applewood Julep Marinated Chicken Breasts, Lightly Seasoned and Grilled to Juicy Perfection. Served with our Signature Apple Relish. (Teriyaki or BBQ Available Upon Request)

Momma's Country Meatloaf

A Generous Portion of Momma's Meatloaf Seasoned with Green Peppers, Onions and Granny's Tangy Tomato Sauce.

New

Sugar Cured Ham

A Hearty Tender Slice of Sugar Cured Ham Lightly Grilled until Caramelized.

Country Grilled Pork Chops

Three Tender Pork Loin Chops, Seasoned and Grilled Farmhouse Style.

Applewood Smoked Pork Loin

Tender Boneless Pork Loin Smoked to Perfection Over Applewood Chips. Served with Homemade Apple Relish.

Farmhouse Roast Turkey and Dressing

Premium Oven Roasted Turkey Breast Served with Sausage Cornbread Dressing and Cranberry Sauce.

New

Grilled Andouille Shrimp Skewers

Large Grilled Gulf Shrimp on a Skewer with Smoked Andouille Sausage, Green Peppers and Onions.

Cattle Man Sirloin Steak

Specially Selected Hand-Cut U.S.D.A. Choice 10 oz. Sirloin, Chargrilled to Your Taste and Topped with Crispy Fried Onion.

New

Grilled Sirloin Steak and Shrimp

Specially Selected Hand-Cut U.S.D.A. Choice 10 oz. Sirloin, Chargrilled to Your Taste and Topped with Crispy Fried Onion and Paired with Shrimp.

Lighter 5 oz. Portion w/Shrimp



Chicken or Beef Liver & Onions

Your Choice of Lightly Seasoned Chicken Livers Fried up right and Paired with Country Gravy or Tender Cuts of Sautéed Beef Liver Lightly Breaded and Generously Covered with Grilled Onions.

Country Fried Steak

Tender Cuts of Beef, Lightly Breaded and Deep Fried. Served with your Choice of Southern Style White Gravy or a Rich Brown Gravy.

New

Farmhouse Fried Flounder

Tender Filets of Flounder, Hand Breaded and Fried Golden Brown. Served with our Homemade Tartar Sauce.

Country Fried or Grilled Catfish

Farm Raised Catfish Filets Hand Dipped and Lightly Fried or Grilled to Perfection. Served with Homemade Tartar Sauce.

Farmhouse Trout Cakes

A Delicious Tradition! Fresh Rainbow Trout Mixed with Cheese and Onions, Pan Seared and Served with Homemade Tartar Sauce. (Three Cakes)

Chicken Cordon Bleu

Tender Chicken Breasts Stuffed with Sugar Cured Ham and Swiss Cheese either Grilled or Fried. Served with Our Homemade Honey Dijon Cream Sauce.

New

High Country Shrimp & Grits

Large Gulf Shrimp Skewer, Grilled with Andouille Sausage, Green Peppers & Onions. Served Over Creamy Cheddar Cheese Grits and covered with our Cajun Andouille Sauce.

Smoky Mountain Trout (Grilled or Fried)

Rainbow Trout Seasoned With Our In House Spice Blend. Served with Homemade Tartar Sauce.

(Due to the Delicate Nature of Trout Some Small Bones May Remain)

FARMHOUSE SIDES

- Applesauce • Pinto Beans* • Green Beans* • Fried Okra
- Dumplings • Turnip Greens* • Mac & Cheese • Cole Slaw
- Mashed Potatoes • Cornbread Sausage Dressing*

* indicates selection prepared with meat
Gravy Available Upon Request

FANCY FIXINS'

- Onion Rings • Broccoli Casserole
- Pimento Cheese Fritters
- Creamy Cheddar Cheese Grits

Additional for Each



Indicates Applewood Signature Dish

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Applewood Farmhouse



@applewoodfarm



ORCHARD SPECIALTY SALADS

Served with Choice of Farmhouse Soup and Dessert.
**Choose a Hearty Farm Soup or Blue Ribbon Dessert additional*



Coastal Chicken Salad

Tropical Fruit Juices Flavor this Grilled Teriyaki Basted Chicken Breast, served over a Mixture of Salad Greens, Tossed with Balsamic-Honey Vinaigrette Dressing and Topped with Fresh Fruits, Sliced Almonds, Shredded Jack and Cheddar Cheese.



Applewood Pecan Chicken Salad with Fruit

Farmhouse Homemade Chicken Salad Mixed with Pecans and Grapes to Create a Mouth Watering Favorite. Served with an Array of Fresh Fruit.

New

Andouille Grilled Shrimp Skewer Salad

Large Gulf Shrimp Skewer with Andouille Sausage, Onions and Peppers on a Bed of Balsamic Tossed Greens. Topped with Tomato, Cucumber and our very own Pimento Cheese Fritter.

New

Apple Valley Cobb Salad

Salad Greens tossed with our Creamy Balsamic Dressing. Topped with Bacon, Avocado, Egg, Crumbled Bleu Cheese, Tomatoes and our Seasoned Homemade Croutons.

Select one of Our Homemade Dressings:

- Buttermilk Ranch • Thousand Island • Honey Mustard
- Balsamic-Honey Vinaigrette • Creamy Balsamic
- Chunky Bleu Cheese • Fat Free: Ranch & Italian

FARMHOUSE SOUPS

- Homemade Vegetable • Chicken Noodle

HEARTY FARM SOUPS

White Bean Chicken Chili (Spring & Summer)

Topped with Shredded Jack and Cheddar Cheese & Green Onions

Tomato Bisque (Spring & Summer)

Topped with Homemade Croutons & Green Onions

Broccoli Cheddar Soup (Fall & Winter)

Topped with Shredded Jack and Cheddar Cheese & Green Onions

Hearty Beef Chili (Fall & Winter)

Topped with Shredded Jack and Cheddar Cheese & Green Onions

Additional for Each

Please ask Your Server for Availability

FRESH BAKED GOODS TO GO

So good you won't settle for anything less than a whole cake or pie. Buy them whole and take them home to share.

Red Velvet Cake
Carrot Cake
Caramel Apple Crumb Cake

Chess Pie
Mississippi Mud Pie
Coconut Cream Pie

Chocolate Pie
Lemon Icebox Pie
Apple Pie

Cakes & Pies are subject to availability. Available for pick up at host stand or ask your server.
Please see manager for special orders.

VEGETABLES, FIXINS' & SUCH

Country Veggie Platter & Cup of Soup

Choose FOUR of your favorite Farmhouse Sides or **Fancy Fixins'*** and compliment them with your favorite Farmhouse Soup or **Hearty Farm Soup***

**Choose a Fancy Fixins' or Hearty Farm Soup additional*

DRINKS

UNLIMITED REFILLS

- Pepsi • Diet Pepsi • Sierra Mist • Dr. Pepper • Mountain Dew • Diet Mountain Dew • Sweet Tea
- Unsweetened Tea • Coffee

BY THE GLASS

- Apple Juice • Orange Juice • Milk • Chocolate Milk
- Tomato Juice • Applewood Julep • Homemade Lemonade

BY THE MUG

- Gourmet Hot Chocolate topped with Whipped Cream
- Apple Cinnamon Tea • Earl Grey Tea • Orange Spice Tea
- Classic French Vanilla or Premium White Chocolate Caramel Cappuccino topped with Whipped Cream

Sharing is allowed with an additional plate charge

DESSERTS

Apple Cobbler
Peach Cobbler

Chocolate Cake
Apple Spice Cake

A La Mode Additional

BLUE RIBBON DESSERTS

Southern Pecan Pie

Spring & Summer

Chess Pie
Carrot Cake

Fall & Winter

Red Velvet Cake
Caramel Apple
Bread Pudding

Additional for each

A La Mode Additional

Please ask Your Server for Availability

Please make your server aware of any food allergies or dietary needs and we will make every effort to accommodate you.

An 18% Gratuity is Included for Parties of 8 or More.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs (includes eggs over-easy, poached, sunny-sideup or soft boiled and meat served rare or medium-rare) may increase your risk of foodborne illness and will only be served upon consumer's request.

