

**New Items
Printed in Green**



BREAKFAST



Many stories about the “good old days” are just misguided nostalgia. It certainly wasn’t “good” to try to stay warm around a pot-bellied stove with February winds whistling thru the cracks. Remember priming the pump every time you wanted a drink of water and chopping cords and cords of wood, only to have it burn up faster than you could chop? But one thing about the “good old days” slipped away when no one was looking: the smell of apple pies and the hot breads steaming from the oven, bowls of soup that warmed you to the toes, fresh vegetables an hour from the fields, and fruits right off the tree. Remember how every meal was a treat? We remember at the Applewood Farmhouse Restaurant.



Complimentary Single Serving of Apple Cinnamon Muffins, Applewoods Apple Fritters™, Homemade Apple Butter and Applewood Julep™ are served with every meal!

Farmhouse Special Breakfast

Two Eggs Cooked To Order, Home-Fried Potatoes, Southern Grits, Sausage Gravy and Fried Apples served with one of the following:

Hickory Smoked Bacon

Country Sausage Patties

Smokehouse Sampler

Pork Loin, Bacon and Sausage.

Benton's Country Ham with Red Eye Gravy

Genuine Salt Cured Tennessee Ham.

Sugar Cured Ham

Country Fried Chicken Breast

Boneless Breast of Chicken, Lightly Breaded and Fried to a Golden Brown.

Grilled Apple Smoked Pork Loin

Country Fried Steak

Tender Cuts of Beef Lightly Breaded and Fried, Served with our Southern Cream Gravy.

Sirloin Breakfast Steak

Hand Cut U.S.D.A. Choice Sirloin.

Country Fried Pork Chop

Egg Substitute Available Upon Request

Farmyard Specials

Country Quiche with Seasonal Fruit

Cheese, Bacon and Onions Baked in a Golden Crust. Served with Seasonal Fresh Fruit. Made Fresh Daily.

Vegetable Quiche with Seasonal Fruit

Cheese, Spinach, Onions and Mushroom Baked in a Golden Crust. Served with Seasonal Fresh Fruit.

Farmyard Omelet

A Three-Egg Omelet Combined with Bacon, Sausage, Ham, Onion, Green Pepper and Mushrooms.

Finished with Shredded Jack and Cheddar Cheese.

Served with Home Fried Potatoes.

Garden Omelet

Fresh Onions, Green Peppers, Mushrooms and Tomato Combined with Three Eggs Lightly Whipped and Finished with Shredded Jack and Cheddar Cheese.

Served with Home Fried Potatoes.

Country Breakfast Skillet

Breakfast Potatoes, Scrambled Eggs, Ham, Bacon, Sausage, Shredded Jack and Cheddar Cheese, Mushrooms, Onions, Tomatoes and Green Peppers Layered in an Iron Skillet. A House Favorite!

Build Your Own Omelet

Three Eggs Whipped with a Generous Portion of Shredded Jack and Cheddar Cheese.

Mushrooms, Onions, Green Peppers, Tomatoes or Spinach

Egg Substitute Available Upon Request

Two Buttermilk Pancakes Available Upon Request

Granny's Favorites

Served with Bacon or Sausage

Two Eggs

Cooked to your Liking and Served with a Biscuit.

Toad in the Hole

Two Slices of Homemade Bread Grilled with a Fresh Egg in the Center of Each.

Pa's Buttermilk Pancakes

Three Fluffy Cakes served with our Sweet Cream Butter and Warm Syrup.

Golden Brown Waffle

Made Extra Thick in our Iron to a Golden Brown. Served with our Sweet Cream Butter and Warm Syrup.

Granny's Chocolate Cakes

Three Fluffy Pancakes, Golden Grilled with Melted Hershey's Chocolate Chips. Served with Sweet Cream Butter and Warm Syrup.

Blueberry Pancakes

Three Fluffy Buttermilk Pancakes filled with Maine Blueberries Served with Sweet Cream Butter and Syrup.

Grilled French Toast

Three Thick Slices of our Homemade Farmhouse Bread, Dipped and Golden Grilled. Served with Sweet Cream Butter and Warm Syrup.

Savannah Pecan Pancakes

Our Fluffy Pancakes Sweetened with Sugared Pecans Drizzled with Powdered Sugar Served with Sweet Cream Butter and Warm Syrup.

Stuffed French Toast

Apple Infused Cream Cheese Blended and Sandwiched Between Thick Slices of Homemade Farmhouse Bread, Dipped and Golden Grilled. Served with Sweet Cream Butter and Warm Syrup.

Hearty Farmhouse Specials

Two Eggs Cooked To Order, Bacon or Sausage, Home-Fried Potatoes and served with one of the following:

Buttermilk Pancakes

Golden Brown Waffle

Grilled French Toast

Chocolate Chip Pancakes

Blueberry Pancakes

Savannah Pecan Pancakes

Our Fluffy Pancakes Sweetened with Sugared Pecans Drizzled with Powdered Sugar Served with Sweet Cream Butter and Warm Syrup.

Side Dishes

Homemade Country Gravy
Sliced Tomatoes
Farmhouse Toast (White or Wheat)
Classic Southern Grits
Applesauce
Home-Fried Potatoes
Cinnamon Fried Apples
Fresh Seasonal Fruit
Hickory Smoked Bacon
Swaggerty's Sausage Patty

Drinks

Unlimited Refills

Pepsi • Diet Pepsi • Sierra Mist • Dr. Pepper
Mountain Dew • Orange Crush • Lemonade
Sweet Tea • Unsweetened Tea • Coffee

By the Glass

Apple Juice • Orange Juice • Milk • Chocolate Milk
Applewood Spring Water • Applewood Julep

Hot Teas

Apple Cinnamon • Earl Grey • Orange Spice

Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.
If you have a food allergy, please speak to your server.

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

Sharing is allowed with an additional plate charge

For Parties of 20 or More, Call Group Sales at 865.429.5700 ext. 21

One Dozen Apple Fritters with Homemade Apple Butter Available To Go

Applewood Julep To Go in a Souvenir Cup

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Biscuits and Fixins

Sausage or Bacon Biscuits
Hot, Steamy Biscuits with Fresh Sausage Gravy.

Benton's Country Ham Biscuit
Hot, Steamy Biscuits with Benton's Country Ham, Red-Eye Gravy and Sausage Gravy.

Country Fried Chicken Biscuits
Hot Steamy Biscuits with Fried Chicken Tenderloins and Sausage Gravy.

Smoky Mountain Biscuit Benedict
Twin Fresh Baked Biscuits Topped with Tender Ham and Two Fresh Eggs (fried or scrambled) then Smothered with Sausage Gravy. Served with Home-Fried Potatoes.

Chicken & Waffle
Belgian Style Waffle Prepared Golden Brown Topped with Sweet Cream Butter and Warm Syrup, Paired with Three Crisp Fried Chicken Tenders.

Children's Breakfast

(10 and Under)

Served with Your Choice of Two Slices of Bacon or One Sausage Patty

Farmhouse Eggs

Two eggs cooked the way you like it. Served with a Buttermilk Biscuit.

Silver Dollar Pancakes

Five Small Silver Dollar Pancakes, Served with Butter and Syrup.

French Toast

Our Mouth-Watering Homemade Bread Hand Sliced Extra Thick then Dipped in our French Toast Batter Grilled to Perfection Served with Sweet Cream Butter and Warm Syrup, Drizzled with Powdered Sugar

Silver Dollar Chocolate Chip Pancakes

Our Delicious Buttermilk Pancakes, Loaded with Melted Hershey's Chocolate Chips, then Grilled to a Golden Brown.

Gift Cards

Ask your server about purchasing Gift Cards. Applewood Gift Cards can be redeemed at either the Applewood Farmhouse Restaurant or the Applewood Farmhouse Grill and are available in any denomination. You may purchase cards at either of our two restaurants or online at www.applewoodrestaurant.com



Apple Valley Road runs along-side the Applewood Farmhouse Restaurant and was once the main road between Sevierville and Gatlinburg. Across the river you can still see the faint tracks where horse-drawn wagons forded the Little Pigeon River. The original farmhouse on this site was replaced by a six-room house in 1921. That farmhouse stands as the center-piece of the restaurant and you can still see the wonderful built-in oak furniture in the original dining and living rooms.

The 65-acre property was operated as a beef cattle and Burley tobacco farm from 1972 until 1978, when the Apple Orchards were planted. In 1986 the original farmhouse was expanded to create the Applewood Farmhouse Restaurant. Stokely Hospitality Enterprises operates the original restaurant and the Applewood Farmhouse Grill which is also located on this property.

Fall/Winter 2011