

New Items  
Printed in Green

# Applewood

FARMHOUSE GRILL™

LUNCH

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 Applewood Farmhouse Grill.



**Complimentary Single Serving of Our Applewoods Apple Fritters™, Homemade Apple Butter and Applewood Julep™ served with every meal!**

## Oldtime Farmhouse Specials

Served with Mashed Potatoes, Choice of

### Southern Fried Chicken Three Pieces

Fresh Chicken Fried to a Juicy Golden Brown.

### Oven Roasted Chicken

One Half Chicken, Marinated in our Secret Seasoning and then Slow Cooked until Tender.

### Fried Chicken Fingers

Chicken Tenders, Breaded, Seasoned and Fried to a Golden Brown. Served with Honey Mustard or BBQ.

### 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!

### Grilled Boneless Chicken Breast

BBQ, Teriyaki or Cajun Seasoned

Boneless Breast of Chicken Seasoned and Chargrilled to Perfection. Served with Apple Relish.

### Sugar Cured Ham

A Large Tender Slice of Sugar Cured Ham Lightly Grilled.

### Old Fashioned Chicken and Dumplings

Tender Chicken Slowly Cooked in our Homemade Sauce. Served with Freshly made Dumplings.

### Country Grilled Pork Chops

Two Tender Pork Chops, Grilled Farmhouse Style.

### Momma’s Country Meatloaf

A Generous Portion of Momma’s Meatloaf Made with Green Peppers, Onions and Granny’s Zesty Tomato Sauce.

### Applewood Pork Loin

Tender Boneless Pork Loin Smoked Over Apple Wood Chips. Served with Homemade Apple Relish.

### Country Fried Steak

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

### Beef Liver and Onions

Tender Cuts of Beef Liver, Lightly Breaded and Fried to Perfection. Generously Covered with Seasoned Sautéed Onions.

### Roast Turkey and Dressing

Plump White Meat Turkey Served with Homemade Sausage-Cornbread Dressing.

### Chicken Livers

Lightly Seasoned, Fried to Perfection, and Served with Cream Gravy.

### Chicken Florentine

Our Tender Chicken Breast Grilled then Filled with Fresh Spinach, Sugar Cured Ham and Swiss Cheese, Served with Our Own Supreme Cream Sauce.

### BBQ Ribs - Half Slab

Tender Ribs Slow Roasted and Basted with our Special Hickory BBQ Sauce.

### Country Fried or Cajun Grilled Catfish

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

### Smoky Mountain Trout Grilled or Fried

Seasoned and Cooked Your Way, Served with Our Own Tartar Sauce. (Due to the Delicate Nature of the Smoky Mountain Trout, some Small Bones may Remain after the Boning Process).

### Chicken Cordon Bleu

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

## Farmhouse Vegetable Selections

Applesauce • Pinto Beans • Green Beans  
Fried Okra • Mac & Cheese • Fried Apples  
French Fries • Turnip Greens • Cole Slaw  
Dumplings • Mashed Potatoes • Buttered Corn

## Specialty Salads and Quiche

Served with Choice of Homemade Soup

### Country Quiche with 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.

### Coastal Chicken Salad

Tropical Fruit Juices Flavor this Teriyaki Chicken Breast. Served over Mixed Greens and Tossed with Balsamic-Honey Vinaigrette Dressing, Fresh Fruit, Sliced Almonds, Shredded Jack and Cheddar Cheese.

### Country Chicken Salad

Grilled, Fried or Cajun

All White Meat, Served on Fresh Greens with Cucumber, Tomatoes, Bacon, Green Pepper, Shredded Jack and Cheddar Cheese.

### Applewood Chicken Salad with Fruit

Our Homemade Chicken Salad Served with an Array of Fresh Fruits.

### Orchard Spinach Salad

Tender Fresh Green Spinach Topped with Fresh Ripe Strawberries, Sugared Pecans, Red Onion and Crumbled Bleu Cheese Served with Your Choice of Dressing.

add Grilled Steak or Chicken

### Farmhouse Chef Salad

Fresh Mixed Greens, Piled High with Ham, Turkey, Bacon, Sliced Egg, Tomatoes, Green Peppers, Shredded Jack and Cheddar Cheese, Black Olives and Croutons.

Select one of Our Homemade Dressings:

Buttermilk Ranch • Fat Free Ranch  
Chunky Bleu Cheese • Oil & Vinegar • Thousand Island  
Balsamic-Honey Vinaigrette • Catalina  
Italian • Fat Free Italian • Honey Mustard

## Farmhouse Sandwiches

Served with Choice of Homemade Soup and Vegetable

### Patty Melt

8 oz Angus Burger Topped with Grilled Onions, Melted Swiss Cheese and Served on Traditional Rye with a Pickle Spear.

### Applewood Garden Burger

A Meat-Free Delight.

### Hearty Roast Beef Sandwich

Thick Cut Round Roast Served Open Faced on on Homemade Bread. Topped with Brown Gravy.

### Applewood Big Chick

Hearty Chicken Breast, Double Breaded and Fried to a Golden Brown. Piled High with Crispy Fried Onions, Bacon, American Cheese and Homemade BBQ Sauce. Served with a Pickle Spear.

### Double Decker BLT

Layers of Fresh Tomato, Lettuce, Mayo and Crisp Bacon on Homemade Farmhouse Bread. Served with a Pickle.

### Applewood Chicken Salad Croissant

Homemade Chicken Salad with Pecans and Grapes. Served on a Flaky Croissant.

### Applewood Chicken Club

A Grilled Chicken Breast on Homemade Bread with Crisp Lettuce, Mayo, Fresh Tomatoes, Smoked Bacon and Two Kinds of Cheese. Served with a Pickle Spear.

### Smoky Mountain Angus Burger

8 ounces of Lean Angus Beef Seasoned and Chargrilled. Served with Lettuce, Tomato and a Pickle Spear.

### Add Toppings to Build Your Own Custom Burger

American, Swiss, Monterey Jack Cheese, Bacon, Mushrooms, BBQ Sauce, Onions (Grilled or Fried)

## Late Riser Favorites

### Two Eggs with Bacon or Sausage

Chocolate Chip Pancakes  
Choice of Bacon or Sausage.

### French Toast

Choice of Bacon or Sausage.

### Ham & Cheese Omelet

Buttermilk Pancakes  
Choice of Bacon or Sausage.

### 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.

### Country Fried Chicken Biscuits

Biscuits with Fried Chicken Tenderloins and Sausage Gravy.

### Chicken & Waffle

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



Fall/Winter 2011

1 Dozen Apple Fritters with Homemade Apple Butter Available To Go

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.

Sharing is allowed with an additional plate charge

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

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

## Vegetables, Fixins and Such

### Homemade Soup and Skillet of Cornbread

Choice of Homemade Soup or Pinto Beans and a Skillet of Hot, Freshly Baked Cornbread.

### Vegetable Platter with Cup of Soup

Served with a Cornbread Muffin and *FOUR* of your Favorites:

Applesauce • Pinto Beans • Green Beans  
Fried Okra • Mac & Cheese • Fried Apples  
French Fries • Turnip Greens • Dumplings  
Mashed Potatoes • Buttered Corn • Cole Slaw

### Chicken Pot Pie with Cup of Soup

Tender Chunks of Chicken, Combined with Carrots, Peas and Mushrooms in a Creamy Chicken Sauce. Topped with a Homemade Golden Crust.

### Home Style Pot Roast with Cup of Soup

Boneless Round Roast Slowly Cooked with Onions, Peas, Carrots and Potatoes. Smothered in a Rich, Homemade Brown Gravy. Served in a Skillet with Cornbread.

## Children's Lunch

(10 and Under)

Served with Choice of Vegetable and Choice of Ice Cream or a Sugar Cookie

### Grilled Cheese

### Chicken & Dumplings

### Farmburger

### Chicken Fingers

### Mac & Cheese

### Corn Dogs

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

### Silver Dollar Chocolate Chip Pancakes

### French Toast

## Desserts

Apple, Peach or Blackberry Cobbler  
Available Ala Mode

### Fudge Cake

Bowl of Homemade Vanilla Bean  
or Chocolate Ice Cream

Seasonal Dessert (Ask Your Server)

## 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

Applewood Julep To Go in a Souvenir

### 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](http://www.applewoodrestaurant.com)



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