

**Dinner**



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

**Farmhouse Special Dinners**

Served with **Homemade Soup, Garden Salad, Mashed Potatoes, Choice of Vegetable and Choice of Dessert**

**Southern Fried Chicken**

**FOUR** Pieces of Chicken, Fried Farmhouse Style, Crisp and Golden Brown with a Satisfying Ladle Full of Rich Chicken Gravy.

**Tennessee Grilled Chicken**

**FOUR** Pieces of Chicken, Marinated then Grilled Tender and Juicy with Granny’s Secret Blend. If you Like our Fried Chicken you’ll Love our Grilled!

**Chicken Pot Pie**

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

**Fried Chicken Fingers**

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

**Farmhouse Trio**

A New “Classic” of Favorites Featuring Chicken and Dumplings, Chicken Pot Pie and Fried Chicken, it’s Unbelievable! All of your Favorites on One Plate!

**Old-Fashioned Chicken and Dumplings**

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

**Grilled Boneless Chicken Breasts**

**BBQ, Cajun or Teriyaki Seasoned**  
Two Boneless Chicken Breasts, Seasoned and Chargrilled to Perfection. Served with Apple Relish.

**Country Meatloaf**

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

**Country Ham with Red Eye Gravy**

Genuine **Salt** Cured Tennessee Ham. Served with Red Eye Gravy.

**Country Grilled Pork Chops**

Two Tender Center Cut Pork Chops, Extra Thick and Juicy, Served with Cream Gravy.

**Applewood Pork Loin**

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

**Farmhouse Roast Turkey and Dressing**

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

**Grilled Sirloin Steak**

Specially Selected Hand-Cut U.S.D.A. Choice 10 oz. Sirloin, Chargrilled to your Taste and topped with Crispy Fried Onions.

**Smothered Chicken**

Two Chicken Breasts Topped with Mushrooms, Onions, Gravy and Melted Swiss Cheese.

**Chicken Livers**

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

**Steak and Chicken Skewers**

One Sirloin and One Chicken Skewer, Marinated and Grilled with Tomatoes, Onions and Green Peppers... A Farmhouse Favorite!

**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.

**Country Fried Catfish**

Farm Raised Catfish Filets Hand Dipped and Lightly Fried. Served with Homemade Tartar Sauce.

**Cajun Grilled Catfish**

Farm Raised Catfish Filets Lightly Seasoned Cajun Style, Then Grilled to Perfection.

**Ground Chuck Steak**

Lean Ground Chuck, Seasoned and Chargrilled. Served with Grilled Onions.

**Smoky Mountain Trout**

**Grilled or Pan Fried**

(Due to the Delicate Nature of the Smoky Mountain Trout, some Small Bones may Remain after the Boning Process).

**Home Style Pot Roast**

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

**Beef Liver and Onions**

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

**Trout Cakes**

Fresh Rainbow Trout Mixed with Cheese and Onions, Pan Seared and Served with Homemade Tartar Sauce.

**Farmhouse Vegetable Selection**

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



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