

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 the Applewood Farmhouse Restaurant. For starters we make our own **Homemade Apple Butter, Applewoods Apple Fritters™ and Applewood Julep™** and serve them with every Applewood Farmhouse meal. Then we get down to business . . . . Farm style.



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

**Oldtime Farmhouse Specials**

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

**Southern Fried Chicken**  
Two Pieces  
Three Pieces

Fresh Cut Chicken Tossed in our Secret Breading, Deep Fried to a Juicy Golden Brown.

**Tennessee Grilled Chicken**  
Two Pieces  
Three Pieces

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

**Fried Chicken Fingers**

Chicken Tenders Breaded and Fried to a Golden Brown & 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!

**Grilled Boneless Chicken Breast**  
BBQ, Cajun or Teriyaki Seasoned

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

**Country Ham with Red Eye Gravy**

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

**Old-Fashioned Chicken & Dumplings**

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

**Country Pork Chop**

One Thick Cut Pork Chop, Grilled Farmhouse Style and Served with Cream Gravy.

**Ground Chuck Steak**

Lean Ground Chuck, Seasoned and Chargrilled. Add Grilled Onions for .59

**Smothered Chicken**

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

**Applewood Pork Loin**

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

**Roast Turkey and Dressing**

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

**Beef Liver and Onions**

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

**Country Meatloaf**

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

**Country Fried Catfish**

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

**Cajun Grilled Catfish**

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

**Farmhouse Trout Cake**

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

**Chicken Livers**

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

**Chicken Pot Pie**

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

**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.

Add a Dinner Salad with an Entrée

**Farmhouse Specials**

**Soup and Skillet of Cornbread**

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

**Vegetable Platter with Cup of Soup**

Served with a Biscuit and **FOUR** of Your Favorite Vegetables:

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

**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 and a Cup of Soup.

**Biscuits and Fixins**

**Sausage or Bacon Biscuits**

Hot, Steamy Biscuits, with Fresh Sausage Gravy.

**Country Ham Biscuits**

Hot, Steamy Biscuits, with Farmhouse Country Ham, Red-Eye and Sausage Gravy.

**Country Fried Chicken Biscuits**

Hot Steamy Biscuits with Fried Chicken Tenderloins and Sausage Gravy.

**Two Eggs, Bacon or Sausage & Biscuit**

Add Egg or Add Cheese