

Applewood FARMHOUSE GRILL™

WELCOME



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 Homemade Soup and Choice of Vegetable

New

Southern Fried Chicken

Two Pieces
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.

New

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, Teriyaki or Cajun Seasoned

Boneless Breast of Chicken 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 and Dumplings

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

Country Pork Chop

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

Ground Chuck Steak

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

Country Meatloaf

A Generous Portion of 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 Cornbread and Sausage Dressing.

Chicken Livers

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

New

Smothered Chicken

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

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.

Smoky Mountain Trout

Grilled or Pan Fried

Fresh Whole Trout as you like it. (Due to the Delicate Nature of Smoky Mountain Trout, some Small Bones may Remain after the Boning Process).

BBQ Ribs - Half Slab

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

Add a Dinner Salad with an Entrée

Farmhouse Vegetable Selections

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

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

White Meat, Served on Fresh Greens with 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.

New

New

Black and Blue Steak Salad

Strips of Seasoned Sirloin on a Bed of Mixed Greens, Served with Shredded Jack and Cheddar Cheese, Blue Cheese Crumbles, Crispy Fried Onions, Green Peppers, Cucumbers & Tomatoes. Served with Your Choice of Homemade Dressing.

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:
Ranch • Fat Free Ranch • Blue Cheese • Oil & Vinegar
Thousand Island • Balsamic-Honey Vinaigrette
Italian • Fat Free Italian • Honey Mustard

