

**New Items  
Printed in Green**



**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™  
and Signature Vegetable Soup served with every meal!**

### Farmhouse Special Dinners

**Served with Choice of Homemade Soup, Garden Salad,  
Choice of Two Vegetables and Choice of Dessert**

#### Southern Fried Chicken

**FOUR** Pieces of Fresh Chicken Breaded and Fried to a Juicy Golden Brown.

#### 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 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!

#### 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.

#### Momma’s Country Meatloaf

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

#### Sugar Cured Ham

A Large Tender Slice of Sugar Cured Ham Lightly Grilled.

#### Country Grilled Pork Chops

Three Tender Center Cut Pork Chops, Grilled Farmhouse Style.

#### Applewood Pork Loin

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

#### Farmhouse Roast Turkey and Dressing

Plump White Meat Turkey Served with Homemade Sausage-Cornbread 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.

#### 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.

#### 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 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).

#### 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.

#### Farmhouse Trout Cakes

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

#### 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 Selection

**Applesauce • 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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## Orchard Specialty Salads

Served with Choice of Homemade Soup and Choice of Dessert

### Coastal Chicken Salad

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

### Country Chicken Salad

Tender Strips of All White Meat, Grilled or Fried Served on Fresh Mixed Greens with Cucumber, Tomatoes, Bacon, Shredded Jack and Cheddar Cheese.

### 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

### Chicken Salad with Fruit

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

Select one of Our Homemade Dressings:

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

### Vegetable Platter with Cup of Soup

Served with a Homemade Dinner Roll and *FOUR* of your Favorite Vegetables:

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

Sharing is allowed with an additional plate charge

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.

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

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

## Applewood Farmhouse Restaurant

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

## Children's Dinner

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

(10 and Under)

Grilled Cheese

Chicken & Dumplings

Farmburger

Chicken Fingers

Mac & Cheese

Corn Dogs

## Desserts

Apple, Peach or Blackberry Cobbler

Available Ala Mode

Chocolate Cake

Bowl of Homemade Vanilla Bean or Chocolate Ice Cream

Apple Spice Cake

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



### 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)

