



Applewood Farms, Apple Valley Rd., Sevierville, TN

APPLEWOOD[®]

FARMHOUSE RESTAURANT
& FARMHOUSE GRILL

The origins of Stokely Hospitality Enterprises, the parent company of Applewood Farmhouse Restaurant and Applewood Farmhouse Grill, has a rich history dating back to 1776. Today, Stokely continues their tradition of excellence and character by offering down-home southern favorites to more than a million guests per year.

Applewood Farmhouse Restaurant proudly holds the rank of Sevierville's Oldest Restaurant. The original Applewood Farmhouse restaurant opened in 1987 and is constructed from an original farmhouse built in 1921. Over 1 million visitors pass through the restaurant's doors each year. Due to the growing popularity of the Applewood Farmhouse restaurant, Stokely Hospitality Enterprises built another restaurant to help manage the overflow of guests. Applewood Farmhouse Grill was opened in 1995. The sister restaurants are surrounded by serene orchards and the scenic Little Pigeon River.

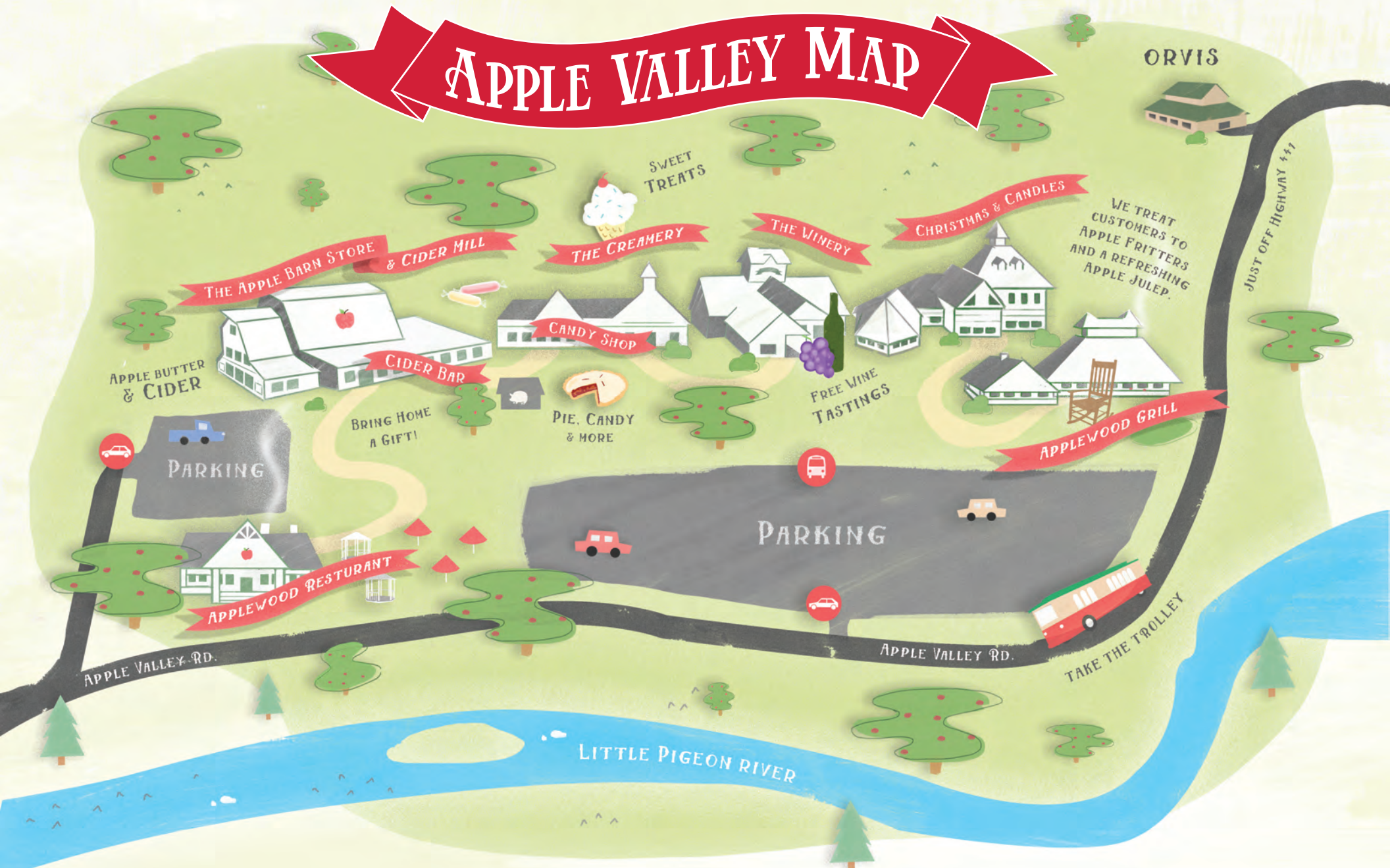
The seasoned staff and management take pride in living up to the standards of the company mission statement "To provide exceptional customer experience in a unique hospitality setting by creating great memories for our valued guests who feel welcomed and treated like family by our family of employees."

Whether you are a local or a visitor you are always welcome at the Farmhouse. For many it has become a tradition!
And remember...

It is all about Friends, Family and Fritters!



APPLE VALLEY MAP



Applewood Fun Facts

How much do you know about the Applewood Farmhouse Restaurants? This isn't a test, but we bet we can teach you some fun facts about the restaurants you didn't know!

Apple Fritters:

Between the two restaurants we serve over 2.7 million Applewood Fritters each year. Fritters are served with our homemade Apple Butter and Apple Julep.

Southern Fried Chicken:

Applewood visitors consume over 500,000 lbs of chicken per year! That is a lot of deep fried southern goodness.

Better than the Post Office:

You can enjoy our southern food 365 days a year. Between the two properties we serve your favorites all year long.

How do you like those Apples?

Applewood uses over 125,000 apples every year to make our Apple Fritters and Applewood signature dishes. It's really all about the apples.

Variety is the spice of life!

Over 5,000 apple trees line the hillsides in the Apple Valley. there are over fifteen varieties of apples including: Golden Delicious, Jonagold, Rome Beauty, Winesap, Empire, Pauld Red, Cortland and Ozark Gold.

Which came first the chicken or the egg?

This riddle may never be solved. But speaking of eggs did you know that the Applewood restaurants use over 1/2 million eggs each year? We obviously think the answer is the egg!

Apple Butter:

So if we serve over 2.7 million Apple Fritters how much Apple Butter do you think our guests enjoy? If you guessed 15,000 gallons then you win.

APPLE VALLEY

There is something for everyone in the Apple Valley!

Applewood Farmhouse Grill:

PAPPY'S FARMYARD OMELET • Apple Fritters • Nashville Hot Chicken Mac 'n Cheese • Pecan Chicken Salad Croissant • **Curbside & Delivery Available**

Christmas & Candle Shop:

Jewelry • Handmade Candles • **FALL DECOR!**

Apple Barn Winery:

Apple Barn Cider House • Apple Wine (no grapes allowed) • Free Daily Tastings

The Apple Valley Creamery & Bakery:

PUMPKIN SPICE (Loaves & Muffins) • Homemade Ice Cream • Bread, Brownies, & More

The Apple Barn Store & Cider Mill:

Applewood Smoked Country Ham & Bacon • **TENNESSEE CHOW-CHOW** • Apple Decor • Gifts • Cider Bar

The Applewood Farmhouse Restaurant:

Savannah Pecan Pancakes • **COUNTRY QUICHE WITH FRESH FRUIT** • Soup Tureen & Skillet of Cornbread • Country Fried Steak with Gravy

SEASONS Greetings

Coming to the Smoky Mountains to celebrate the holidays ? Let us do the cooking for you! We have 3 to go meal options to feed your family. See below to learn more • **While supplies last!**

Thanksgiving

FEAST TO GO INCLUDES A 12LB ROASTED TURKEY

Serves 6 To 8 People And Also Includes:*

- ✦ 1 Quart of Mashed Potatoes
- ✦ 1 Quart of Green Beans
- ✦ 1 Quart of Sweet Potato Casserole
- ✦ 1 Quart Turkey Gravy
- ✦ Cranberry Sauce
- ✦ 1 Quart of Cornbread Sausage Dressing
- ✦ 1 Dozen Dinner Rolls
- ✦ 1 Pumpkin Pie
- ✦ 1 Gallon Sweet Tea

ONLY \$115 PLUS TAX!

PREORDER UNTIL FRIDAY, NOVEMBER 19, 2021
CALL 865-429-5700 EXT 1113

MINI FEAST TO GO INCLUDES SLICED TURKEY BREAST

Serves 4 People and Also Includes:*

- ✦ 1 Quart of Mashed Potatoes
- ✦ 1 Quart of Green Beans
- ✦ 1 Pint of Turkey Gravy
- ✦ Cranberry Sauce
- ✦ 1 Quart of Cornbread Sausage Dressing
- ✦ 1 Dozen Apple Fritters

ONLY \$49.99 PLUS TAX!

PREORDER ON OCTOBER 4 UNTIL NOVEMBER 24, 2021
CALL 865-429-5700 EXT 1113

CHRISTMAS Feast To Go

INCLUDES 7-8LB SPIRAL SLICED HAM

Serves 6 To 8 People And Also Includes:*

- 1 Quart of Mashed Potatoes
- 1 Quart of Green Beans
- 1 Quart of Turkey Gravy
- 1 Quart of Cornbread Sausage Dressing
- 1 Quart Sweet Potato Casserole
- 1 Dozen Dinner Rolls
- 1 Gallon Sweet Tea
- 1 Pecan Pie

ONLY \$115 PLUS TAX!

TO ORDER OR FOR MORE INFORMATION, PLEASE CALL 865-429-5700 EXT 1113
PREORDER DEADLINE, FRIDAY, DECEMBER 17

**No Substitutions Allowed. While Supplies Last!*

OUR *Kitchen* IS *Seasoned* WITH *Love*

You can always order your holiday meal from us (if we aren't sold out)! However, we wanted to share a few of our favorite holiday recipes just in case. Don't forget to pick up our Applewood Farmhouse Cookbook for more recipes. It makes the perfect holiday gift!

Cornbread Sausage Dressing

Ingredients:

4 Cups Chicken Broth
1 tsp Black Pepper
1 tsp Sage
1 tsp Thyme
1 qt Cornbread, Crumbled
1/2 Loaf Fresh Bread, Crumbled
2 Cups Onion, Chopped
1 Cup Celery, Chopped
4 Each Eggs
1 Cup Sausage, Cooked and Crumbled

Directions:

Add warm broth and seasonings into mixing bowl. Add the rest of ingredients and mix well. Pour into a 9" x 11" baking dish and bake for 35-45 minutes at 350° F or until internal temperature of 165° F.



Pecan Pie

Ingredients:

1 Each 9" Pie Crust (Deep Dish)
4 oz Butter
3 Each Eggs
2/3 Cup Granulated Sugar
1 Cup Light Corn Syrup
1/4 tsp Vanilla
1 Cup Pecans

Directions:

In a mixing bowl melt butter. Add corn syrup and sugar then mix. Add eggs and vanilla and mix until combined. Put the pecans into the pie shell. Pour the ingredient mixture over until full. Bake at 300° F for 50 minutes or until the center is set.



WE LOVE GROUPS!

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HOLIDAY PARTY, CHURCH GROUP, AND SO MUCH MORE...

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